

Entree

Pepperanata	9.5
Grilled Bread w/ Roast Capsicum, Basil & Evoo	
Grilled Bread w/ Olives, Pesto & Shaved Parmesan	
Funghi	10
Sauteed Field Mushrooms w/ Garlic, Green Pepper Corns, Basil & Walnuts	
Spinache	10
Sauteed Spinach w/ Garlic, Chilli & Evoo	
Patata Fritte	10
Oven Baked Cocktail Potatoes w/ Garlic, Smoked Paprika & Rosemary	
Con Cozze	12.5
Black Lip Mussels w/ Capers, Chilli, Tomato Sugo & Grilled Bread	
Ostriche Diavolo (6)	24
Oysters wrapped in Pancetta w/ Diavolo Sauce	
Polenta Ala Ragu	13.5
Soft Polenta w/ Ragu & Parmesan (Veg Option Available)	

Insalata

Insalata Verde	Sml 12	Lrg 20
Hand Selected Greens, Radicchio, Spanish Onion, Shaved Parmesan w/ House Dressing		
Burrata Con Barbabietola	24	
Roasted Baby Beetroot w/ Greens, Burrata, Beetroot Aioli & Pine Nuts		
Insalata Caesar	24	
Roman Lettuce, Crispy Pancetta, Poached Egg, Croutons, Shaved Parmesan w/ Dilano's Caesar Dressing		
Carpaccio Di Polpo	25	
Thinly Sliced Octopus, Greens, Spanish Onion, Mixed Pickles, Fried Capers w/ Mustard Vinaigrette		
Pasta		
Casareccia Calabrese	27	
Broccoli, Spanish Onion, Olives, Chilli, Pine Nuts, Evoo w/ a touch of Tomato Sugo		
Tagliatelle Amalfi	27	
Guanciale, Mushroom, Chilli, Crack Pepper w/ Stock & Cream		
Linguine Granchio	30	
Blue Swimmer Crab, Spanish Onion, Chilli w/ Rosetta Sugo		
Casareccia Gamberi	30	
Prawns, Guanciale, Spanish Onion, Chilli w/ Tomato Sugo		

Linguine Mare Di Bianca	30
Black Lip Mussels, Prawns, Scallops, Calamari w/ Garlic, Chilli & Evoo	
Tagliatelle Con Pollo	28
Chicken, Mushroom, Spanish Onion, Spinach w/ Rosetta Sugo.	
Gnocchi Ragu	29
Rich Veal Neck Sugo, Parmesan	

Risotto

Verdure Miste	27
Pumpkin, Roast Capsicum, Spanish Onion, Spinach, Ricotta w/ Rosetta Sugo	
Melodia Di Funghi	28
King Oyster, Porcini, Field Mushrooms w/ Truffle Paste, Truffle Oil, Porcini Stock & Cream	
Arrabiata	27
Guanciale, Spanish Onion, Olives, Chilli, Basil w/ Tomato Sugo	
Frutti Di Mare	32
Squid Ink Risotto, Black Lip Mussels, Prawns, Scallops, Calamari, Fish, Chilli Oil w/ Tomato Sugo	
Strangio Di Pollo	28
Chicken, Broccoli, Garlic, Chilli, Parmesan w/ Stock & Evoo	

Vino Rosso

H By Haselgrove Shiraz	GL 9	BT 32
Mclaren Vale, South Australia		
Scarpantoni School Block	GL 11.5	BT 42
Mclaren Vale, South Australia		
Tony's Drop Grenache		BT 48
Mclaren Vale, South Australia		
Fantini Sangiovese	GL 11.5	BT 42
Abruzzo, Italy		
Luma Nero D'avola		BT 59
Sicilia, Italy		

Vino Bianco

Scarpantoni Sauvignon Blanc	GL 9	BT 32
Adelaide Hills, South Australia		
Joshua Tree Riesling	GL 12.5	BT 44
Clare Valley, South Australia		
Whole Lotta Love Rose	GL 12.5	BT 44
Clare Valley, South Australia		
Fantini Pinot Grigio	GL 11.5	BT 42
Abruzzo, Italy		

Frizzante

Bottega Prosecco/Moscato 200ml		BT 12.5
Veneto, Italy		
Bottega Prosecco 750ml		BT 48
Veneto, Italy		

Birra

Hanh Super Dry		10
New South Wales		
Heineken		10.5
Netherlands		
Corona		10.5
Mexico		
Menabrea		11.5
Italy		

Spiriti

Gin		10
Belvedere Vodka		10
Hennessy VS Cognac		12
Woodford Reserve		10
Dewar's White Label Scotch Whiskey		8
Jamieson Triple Distilled		11

Liquori

Campari		9
Amaro Sibona		9
Strega		9
Cointreau		9
Midori		9
Kahlua/Baileys/Butterscotch Schnapps		8
Galliano White/Black Sambuca		9

All Mixes for Spiriti & Liquori are an additional \$2

Non Alcolico

Sparkling Water (500ml)	7.5
Soda/Tonic Water	5
Soft Drinks	5
Pepsi Max/Lemonade/Dry Ginger Ale	
Lemon Lime Bitters	6.5
San Pellegrino	4.5
Aranciata/Chinotto/Limonata	
Santa Vittoria Nectares	3.5
Peach/Pear/Apricot	

Caffe

Espresso	4.5
Macchiato	5
Long Black	5
Latte	5
Flat White	5
Cappuccino	5
Iced Choc/Coffee	8.5
Affogato	16
W/ Frangelico	
Tea	5
English Breakfast/Jasmine & Pear/Chamomile	
Lactose/Almond/Oat are an additional \$1	

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