

TAKE AWAY MENU



To order your take away
9271 7870
or online
www.ilpasto.com.au

Starters | Antipasti

OLIVES Marinate mixed olives, evoo and herbs (v) **5.5**

GARLIC BREAD Toasted ciabatta bread spread with our homemade butter, garlic & herb mix. **9.5** (v)

SALSICCIA Grilled Italian sausage, served with ciabatta and salad garnish (evoo) (v) **11.5**

CALAMARI Fried baby calamari tubes lightly floured, dill, caper mayonnaise. **11.5**

CHILLI MUSSELS Mussels sauteed in garlic, chilli and parsley with ciabatta **14.5**

ANTIPASTO DELLA CASA Olives, lombo, grilled Italian sausage, baby calamari, fior di latte tomato and basil, served with ciabatta. (Serves 2 to 4) **31.5**

Salads | Insalata

INSALATA MISTA Green leaf lettuce, radish, cucumber, red onion, herbs, evoo, white wine vinegar, salt and pepper (gf) (v) (Individual serve) **7.5**

FIOR DI LATTE POMODORO BASILICO Bocconcini, tomato, red onion, basil, capers, herb salsa, evoo. (gf) (v) (Serves 2) **11.5**

GOAT FETA SALAD. Goats feta, tomato, cucumber, herbs, red onion, mixed olives, capsicum, white wine vinegar, evoo, salt and pepper. **11.5** (gf) (v)

Pasta

SPAGHETTI ALLA BOLOGNESE Spaghetti with Ilpasto's beef and pork tomato ragu topped with Grana Padano cheese **21.5**

LASAGNA. iLPASTO's pork beef tomato ragu, white sauce (béchamel), Grana Padano cheese in between layers of pasta sheets. **23.0**

FETTUCCINE AI FUNGHI. Fettuccine with iLPASTO's mushroom ragu topped with Grana Padano cheese and fresh parsley. **24.0** (v)

FETTUCCINE AI FUNGHI. Fettuccine with iLPASTO's mushroom ragu. **24.0** (v)

FETTUCCINE ALLA ZUCCA Fettuccine, roast pumpkin, semi dried tomatoes, rocket, chilli **24.5** (v)
Add chicken **4.0** Add prawns **5.5**

PENNE ARRABIATA. Penne served with spicy sauce of tomatoes, chilli and garlic. **24.0**
Add chicken **4.0** Add prawns **6.0**

POLLO PUTTANESCA. Penne with chicken, capers, olives and char grilled capsicum. **25.0**

SPAGHETTI AI GAMBERI. Spaghetti with evoo, prawns, garlic, chilli, cherry tomatoes sauteed in white wine with a hint of napolitana sauce. **28.0**

SECONDS | Secondi

POLLO ALLA CACCIATORA. Grilled chicken breast (bacon, kalamatta olives, semi dried tomatoes, char grilled capsicum in a napolitana sauce) served with seasonal roast vegetables. **32.0**

FILETTO DI MANZO. Char grilled beef fillet served with seasonal roast vegetables. **36.0**

Desserts | Dolce

TIRAMISU Traditional trifle of mascarpone cream cheese, espresso coffee, marsala, Savoiardi biscuits. **\$11.5**

STICKY DATE AND ORANGE PUDDING Warm date, walnut and orange pudding with Rum toffee sauce. **\$11.5**