PADRINO'S TALIAN RISTORANTE





ZUPPA DEL GIORNO

Daily creation by our chef with fresh seasonal ingredients. 7

MINESTRONE TRADIZIONALE

Assorted seasonal vegetables, Tuscan beans and orzo pasta slowly cooked in vegetable stock releasing rich and mellow flavours. Garnished with parmigiano reggiano and ciabatta croutons. 8

ARROSTITO LOBSTER & TOMATO BISQUE

Roasted red pepper and tomato bisque with Atlantic lobster, oyster mushrooms and sour cream. Garnished with a caviar crostini. 14

INSALATA CAPRESE

Roma tomatoes, buffalo mozzarella, red onion and basil, finished with extra virgin olive oil and balsamic reduction. 10

PADRINO'S INSALATA CESARE

Freshly cut romaine lettuce tossed in our own Cesare dressing with parmigiano reggiano, garnished with lemon, a prosciutto crisp and ciabatta croutons. Full 12 half 8

INSALATA INVERNO

Mixed greens with beets, sliced apple, candied spicy walnuts and goat cheese tossed in a white balsamic vinaigrette. 12

INSALATA TOSCANA

Mixed baby Tuscan greens with red onion and roasted garlic, with balsamic vinaigrette. Garnished with cucumber and grape tomatoes. 8

COMPLIMENT YOUR SALAD

Grilled Chicken Breast 7 | Sautéed Prawns 9 | Garlic Toast 2



BRUSCHETTA

Grilled crostini topped with a mixture of roma tomatoes, onion, fresh basil and roasted garlic. Garnished with shaved grana padano cheese and caramelized balsamic glaze. 12

LEMON PEPPER CALAMARI

Crispy buttermilk lemon pepper flavoured calamari served with pomodoro sauce. 15

BAKED BOCCONCINO

A Padrino's favourite – fresh mozzarella, roma tomatoes and fresh basil wrapped in prosciutto served on a light mustard sauce. 15

STUFFED MUSHROOM CAPS

Large mushrooms stuffed with our own crabmeat and spinach mixture baked with provolone cheese, finished with a pesto oil drizzle. I5

GAMBERETTI PROVONCALE

Large prawns sautéed in butter with fresh garlic, fresh Italian herbs, sundried tomatoes and white wine, garnished with grilled crostini. 16

GARLIC HERB CRUST

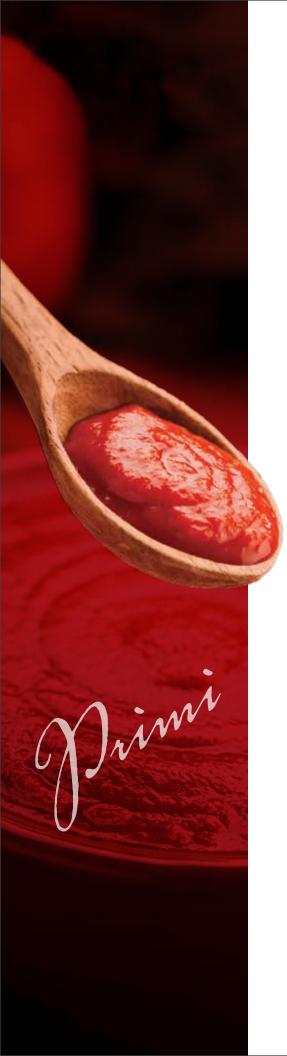
House made pizza crust topped with garlic, ricotta, mozzarella and parmesan cheeses garnished with grape tomatoes and fresh basil. Served with garlic aioli for dipping. 14

COZZE

Black mussels steamed with white wine, garlic, diced tomatoes and green onion served with your choice of traditional or spicy pomodoro or white wine sauce. 16

SCALOPPINE AL BASILICO

Seared jumbo scallops dressed with basil butter, prosciutto julienne and roasted garlic, accompanied by asparagus. 21



PADRINO'S LINGUINE ALFREDO

Linguine noodles tossed in a parmigiano reggiano cream sauce, garnished with mushrooms and grape tomatoes. Chicken 21 Prawns 24

SPAGHETTI CON BISONTE

Locally sourced bison meat balls and spaghetti noodles tossed in a pomodoro sauce topped with parmigiano reggiano and grana padano cheese. 22

PENNE VERDURE

Fresh roasted vegetables and penne noodles tossed in a pesto flavoured cream sauce, garnished with grape tomatoes and grana padano cheese. 19

LINGUINE PESCATORE

A medley of seafood and mushrooms served with your choice of traditional or spicy pomodoro or white wine sauce, garnished with mussels. 24

SHRIMP AND PORTOBELLO MUSHROOM GNOCCHI

Potato dumplings, seared prawns and portobello mushrooms tossed in a pesto cream sauce. 22

PENNE ARRABIATA

Chorizo sausage and penne noodles tossed in fradiavolo sauce and finished with parmigiano reggiano. 19

LASAGNE AL FORNO

Traditional Italian lasagna layered with our house made bolognese and béchamel sauces, baked with parmigiano reggiano and mozzarella cheese. 21

CHORIZO AND WILD MUSHROOM RISOTTO

Chorizo sausage and wild mushrooms simmered with Arborio rice. 22

CANNELLONI DI VITELLO

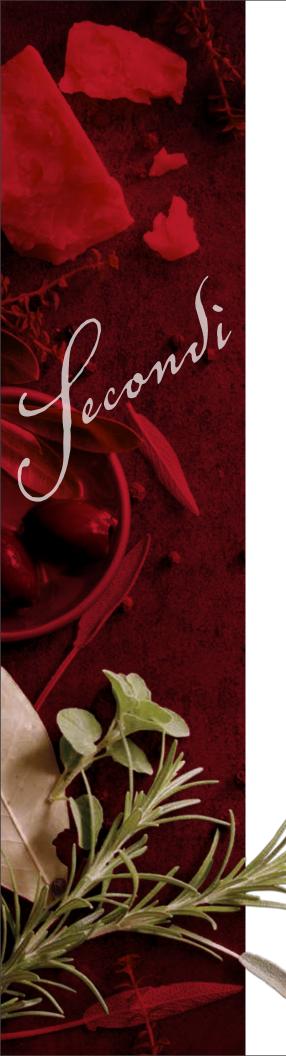
Veal and cheese filled cannelloni served with pomodoro or basil mushroom cream sauce, garnished with grape tomatoes and parmigiano reggiano. 22

RAVIOLI DI ARAGOSTA

Lobster and crab stuffed ravioli in a sundried tomato and goat cheese cream sauce. 27

PASTA ENHANCEMENTS

Chicken Breast 7 | Prawns 9 | Additional Garlic Toast 2 Baked with Mozzarella 2 Substitute select pastas with gluten free penne 2



SALMONE AL LIMONE

Pan seared Atlantic salmon filet accompanied by a light mascarpone lemon-basil sauce. 29

HALIBUT CON BASILICO FRESCO

Oven baked halibut steak on basil essence, garnished with Atlantic mussels and served with fresh vegetables and spinach fettuccini. 32

VITELLO ALLA PARMIGIANA

Golden breaded veal cutlets topped with pomodoro sauce, glazed with mozzarella and parmigiano reggiano. 29

POLLO PORTOFINO

Chicken breast supreme topped with prosciutto ham, baked with mozzarella and garnished with shrimp. Served on a light mustard sauce. 28

SUPREMA DI POLLO

Pan fried chicken breast on a roasted red pepper sauce with chorizo sausage, glazed with mozzarella cheese. 26

ROSA DI PARMA

Pork tenderloin with prosciutto ham, grana padano and parmigiano reggiano cheese served with a light basil olive oil drizzle. 27

FILETTO DI MANZO

8oz herb crusted beef tenderloin oven baked to perfection. 39

AAA BISTECCA

Grilled 100z ribeye steak topped with smoked tomatoes, portobello mushrooms, onions and green peppercorn sauce. 38

CARRÉ DI AGNELLO

A full rack of lamb baked with a goat cheese and herb mixture served with a red wine sauce. 44

Entrees are accompanied by chef's choice of potato & vegetables or linguine.

FNHANCF YOUR FNTRÉF

Sautéed Prawns 9 | Garlic Toast 2 | Asparagus 6 Sautéed Mushrooms 6



Our gourmet pizzas are made by hand using house made dough, tomato sauce and our own Italian cheese mixture

CAPRICCIOSA

A south Italian specialty with shrimp, chorizo sausage, mushrooms and prosciutto garnished with mussels. 20

BISONTE

Locally sourced ground bison, mushrooms, prosciutto and grape tomatoes. 19

GAMBERETTI

Northern Italian inspired pizza with shrimp, red onion, feta cheese and grape tomatoes finished with a pesto drizzle. 18

TOSCANA

A new take on a Tuscan pizza with spinach, bell peppers, goat cheese, mushrooms and fresh basil. 16

MARGHERITA

The first Italian pizza with tomato sauce, mozzarella cheese and fresh basil. 15

PADRINO'S CLASSICO

Padrino's take on an Italian classic with pepperoni, spinach, grape tomatoes, and olives. 17

CALZONES add 3

Enjoy any pizza as a calzone with your choice of side Cesare or Tuscan green salad

BAMBINI MENU

Our 12 and under children's menu features our house-made dishes just the right size for your family night out! Served with complimentary gelato.

SPAGHETTI WITH BUTTER AND PARMIGIANO REGGIANO 7
LINGUINE ALFREDO 7 WITH CHICKEN 9
PENNE WITH TOMATO SAUCE 7
CHEESE PIZZA 7
PEPPERONI PIZZA 9