

La Veneta

ANTIPASTI DELLO CHEF MAURO CRIVELLI (SPUNTINO)

Antipasto Board (for 2) – Italian cheeses, olives, cured cold meats, marinated vegetables, breads and more! (v, gfa,va) 30

Trio of Bruschetta – Chef's selection

Arancinin of the week (Ask staff)

Crispy fries with truffle oil & aioli (gf,v, va) 8

Fried whitebait tossed in Murray River salt & aioli 7.50

Peperonata – roasted red/ green peppers with potatoes, onion, tomato, olives cooked in a light Napoli sauce and served with bread (v, vg, gfa) 10.50

Chefs Tasting board – (Ask staff)

Chilli mussels alla Tarantina served with cherry tomato, chilli in a light Napoli sauce - Entree: - 18 Main: - 28

Soup of the week (Ask staff)

INSALATE

Insalata mista – greens, tomato, onion & cucumber (v, vg, gf) 7.50

Rocket salad - pear, gorgonzola, tomato, onion, parmesan & walnuts (v,gf, cn) 13.50

INOSTRI GNOCCHI (Chef Mauro's home-made gnocchi)

Napoli (vg) 20

Ragu (Beef) 24

Mixed mushrooms in a cherry tomato sauce (v) 26

Ragu & Porcini 28

Broccolini with smoked salmon in a light Napoli sauce 28

PIZZA (30cm)

Margarita – Napoli, mozzarella, basil (v, gf) 17.50

San Daniele - Napoli, mozzarella, olives, San Daniele prosciutto & rocket (gf) 20

Funghi – Napoli, mushroom, goat cheese, basil & rocket (v, gf) 20

Salami - Napoli, hot salami, mozzarella & rocket 20

Frutti di mare – Selection of fresh seafood, Napoli and cheese (gf) 24

v – vegetarian vg – vegan va – vegan available gf – gluten free

gfa – gluten free available **cn - contain nuts**

LA NOSTRA PASTA

Napoli with parmesan cheese (v, gf, va) 20

Mare e Monti – selection of seafood with porcini mushrooms cooked in a cherry tomato sauce (gf) 28

Pasta alla Veneta – bacon & mushrooms in a creamy garlic & parmesan sauce 25

Aglia/Olio e peperoncino – served on a bed of cauliflower cream garnished with citrus & thyme breadcrumbs (v) 25

Spaghetti & polpette (home-made meatballs) with Napoli sauce & parmesan cheese 26 (gf)

Bella Pesto – basil pesto, semi sundried tomato, parmesan cheese (v, **cn**) 24
- (*Gluten free pasta available.*)

INOSTRI RISOTTI

Frutti di Mare (fruit of the sea) (gfa) 32

Quail and Porcini (gf) 28

Zucchini & Goat Cheese (v,gf) 26

SECONDI

Fish of the week (Ask staff)

Pollo Verde – Chicken breast with a basil pesto sauce, seasonal vegetables and chat potatoes (gfa) 26

Agnello al forno con patate – baked lamb cutlets, potato, cherry tomato, broccolini, rosemary infused caramelized onion with white wine (gfa) 30

Rib Eye steak (450gm) served with mash potato with aroma of Truffle oil & garden salad (gfa) 40
- (Also available with seasonal vegetable)

DOLCI

Strawberry Crepe – light crepe filled with strawberries, caramel & double cream, drizzled with warm golden syrup & served with vanilla ice cream (gf) 14.50

Tira mi su – layered Italian sponge biscuits dipped in Illy espresso coffee, Tia Maria, mascarpone & cream topped with cacao & served with ice cream 13.50

Sorbetto al limone with berries and wafers 9.50

Gluten free & vegetarian options are available so all can enjoy. Please note that our kitchen is not free from allergens & our menu items may contain traces of allergens.