



pranzo

## ENTREE

<b>tasting plate</b> – selection of cured meats, condiments & house delicacies	21.9
<b>vitello tonatto</b> – poached veal back strap, blue fin tuna aioli & crostini	16.9
<b>speck &amp; red pepper terrine</b> – basil, goats curd with a grape & walnut salad	14.9
<b>mushroom bruschetta</b> – crispy pancetta & chicken liver pate	13.9

## PASTA RISOTTO

<b>tagliarini crab</b> – tomato, cream, brandy & chilli	32.0
<b>rigatoni ragu</b> – red wine & tomato braised beef	27.0
<b>garganelle zucchini</b> – creamed asparagus, grilled zucchini & quail egg	25.0
<b>spaghetti aglio e olio</b> – pancetta, chilli, olive oil, fresh parsley & parmesan	25.0
<b>risotto</b> – baby pea, fresh mint & fetta	25.0
<b>risotto</b> – pork sausage, chilli, fennel, tomato & basil	27.0
<b>risotto</b> – prosciutto, preserved lemon, artichoke hearts & fried sage	27.0

## MAIN

<b>roast pork belly &amp; apple pie</b> – crispy skinned pork belly on a savoury apple pie	36.9
<b>steak</b> – see wait staff for todays cut – with duchess potato & red wine jus	38.0
<b>boneless chicken maryland</b> – mixed greens, tomato, cucumber, spanish onion, fetta & olives	28.0

## PIZZA

<b>cacciatore</b> – chorizo, bell peppers & kalamata olives	22.0
<b>margherita</b> – roast tomato, buffalo mozzarella & basil	20.0
<b>truffle</b> – mushroom, artichoke & scamorza	22.0
<b>smoked salmon</b> – asiago béchamel, dill, capers & onion	24.0

## SIDES

<b>crispy gnocchi</b> – pancetta, tomato & fried basil	10.0
<b>garden salad</b> – greens, whitlof, parmesan & vinaigrette	10.0
<b>seasonal vegetables</b> – grilled vegetables, chilli & anchovy aioli	10.0

## CHEESE DESSERT

chocolate panna cotta	14.0
bread & butter pudding	14.0
cheese	20.0



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