

ANTIPASTI

Calamari fritti <i>df</i>	17
Lightly floured & fried calamari with chilli salt served with chipotle mayo	
Polpettine al sugo	14
Veal and beef meatballs slow braised with tomato	
Supplí <i>v</i>	12
Riceballs with tomato, oregano & mozzarella	
Crudo e Melone <i>df gf</i>	15
Prosciutto di Parma and melon	
Tartare di Hiramasa Kingfish <i>df gfa</i>	20
Hiramasa kingfish tartare with chilli, lemon, capers & homemade crostini	
Carpaccio di polpo <i>df gf</i>	18
Thinly sliced poached octopus served with rocket and lemon	
Parmigiana di melanzane <i>v</i>	15
Layers of baked eggplant with napoletana, mozzarella, parmesan & basil	
Antipasto della casa (per person) <i>gfa</i>	13
Prosciutto di Parma, spiced pancetta, mild cacciatori, Italian cheese, roasted olives, marinated & grilled seasonal vegetables & white anchovies	
Antipasto caldo (per person)	10
Calamari fritti, meatballs & supplí	
Antipasto di mare (per person)	18
Tartare di Hiramasa Kingfish, carpaccio di polpo & calamari fritti	

PANE

Pane di casa	7
Homemade bread & focaccia	
Pizza al rosmarino	10
Rosemary, olive oil, Sicilian sea salt	
Pizza aglio e olio	10
Garlic, olive oil, Sicilian sea salt	
Marinara	13
Tomato, garlic, olive oil & oregano	

PASTA

Linguine allo scoglio	29
Linguine with market fresh seafood of the day, cherry tomatoes, garlic, chilli, wine & lemon zest	
Ravioli gamberi e ricotta	29
Homemade ravioli filled with ricotta and prawns in a prawn bisque	
Risotto agli asparagi, crema di stracchino e pancetta croccante <i>gf va</i>	24
Asparagus risotto, stracchino cream and crispy pancetta	
Fettuccine al ragú di manzo	26
Homemade fettuccine with slow cooked beef brisket	
Gnocchi di patate al ragú d'anatra	27
Homemade potato gnocchi with duck ragú	
Sedanini ai peperoni <i>v</i>	24
Fresh organic short pasta with slow cooked yellow and red capsicum, black pepper and pecorino	

Unfortunately we are unable to modify any of the above pastas.

Gluten free penne pasta available \$3

SECONDI

La Mia Pork Belly <i>gf df</i>	35
Crispy skin pork belly filled with bacon, apple & onion served with kale and fresh berries	
Pesce del giorno	32
Baked catch of the day served with fregola, broad beans and asparagus	
Grigliata di carne <i>gf df</i>	39
Pork ribs, pork and fennel sausage, lamb cutlet served with roast potatoes and rocket	
Eye fillet <i>gf df</i>	40
Chargrilled grass fed eye fillet served with sautéed chicory and red wine jus	
Galletto alla Diavola <i>gf df</i>	34
Marinated and grilled butterflied spatchcock served with cabbage & carrot salad	

INSALATE

Insalata mista italiana <i>gf v</i>	12
Mixed leaves, cucumber, tomato, olives with balsamic dressing	
Insalata di barbabietola <i>gf v</i>	16
Purple and golden baby beetroot, water cress, basil, baked shallots, orange and goat's cheese	
Insalata primavera <i>df va</i>	14
Fregola, asparagus, broad beans, baked onions, celery and crispy pancetta	
Insalata di pomodori di stagione <i>gf df</i>	16
Heirloom tomato, celery leaves, red onion & basil salad (Served with buffalo mozzarella additional \$6)	

CONTORNI

Patate al forno <i>gf v df</i>	9
Roast potatoes with garlic, sea salt	
Patatine fritte <i>v df</i>	8
Potato fries with sea salt	
Fagiolini <i>gf v df</i>	9
Sautéed green beans with sea salt and olive oil	
Cicoria <i>gf v df</i>	9
Sautéed chicory with garlic and chilli	

PIZZA

Margherita <i>v</i>	19
Tomato, mozzarella, basil	
Saporita	24
Mozzarella, tomato, Italian sausage, roasted capsicum, cracked pepper	
Naia <i>v</i>	20
Tomato, mozzarella, fries	
Diavola	22
Tomato, mozzarella, onion, hot salami, shaved parmesan	
Golosa	26
Tomato, mozzarella, ham, mixed porcini mushrooms, black truffle paste, Parmigiano Reggiano	
Prosciutto e funghi	21
Tomato, mozzarella, ham, mushroom	
Maialina	24
Tomato, mozzarella, Italian sausage, hot salami, gorgonzola	
Italia	24
Tomato, mozzarella, rocket, Prosciutto di Parma, shaved Parmigiano Reggiano	
Calabrese	25
Tomato, mozzarella, ham, Italian sausage, mild salami, olives	
Vegetariana <i>v</i>	24
Tomato, mozzarella, marinated and grilled mixed seasonal vegetables, parmesan	
Bufalina	27
Tomato, Buffalo mozzarella, Prosciutto di Parma	
Capricciosa	25
Tomato, mozzarella, olives, ham, artichokes, mushrooms and oregano	
Roberta	26
Buffalo mozzarella, scamorza cheese, Italian smoked pancetta, chilli flakes	
Piemontese	27
Mozzarella, smoked pancetta, baked rosemary potato, truffle paste and pecorino cheese	
Gamberi	28
Mozzarella, prawn, confit cherry tomatoes, rocket & gremolada (garlic, parsley, lemon zest)	
Bimba <i>v</i>	24
Mozzarella, grilled zucchini, goat's cheese, black olives, mint oil to finish	

Gluten free bases available \$4

DOLCI

Cheesecake con ananas caramellato Homemade cheesecake served with caramelised pineapple and cardamom	14
Semifreddo al cioccolato <i>gf</i> Chocolate semifreddo with hazelnuts	13
Sbrisolona con ricotta di bufala e cannella con gelato Baked ricotta and cinnamon tart served with vanilla gelato\	15
Bomboloni Italian doughnuts filled with nutella	12
Affogato corretto Affogato with your choice of Frangelico, Baileys, Kahlua, Tia Maria & Amaretto	15
Gelato of the day Chef's selection of three scoops of gelato	12
Tiramisu Savoardi biscuits with espresso & mascarpone	12
Pizza con Nutella con fragole Pizza with Nutella & strawberries	16
Piatto di formaggi misti Selection of Italian cheeses, honey, nuts, home made crostini	21

v - Vegetarian

va - Vegetarian option available

df - Dairy free

gf - Gluten free

gfa - Gluten free available

If you have any dietary requirements please advise our friendly waitstaff

We accept Eftpos, Mastercard, Visa & American Express

12% surcharge applies on Public Holidays.

Visit our website on www.cavallino.com.au