

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	
Prosciutto, Burrata e Focaccia	18
Prosciutto di Parma and burrata cheese served with Homemade focaccia	
Tartare di salmone <i>df gfa</i>	20
Salmon tartare with citrus dressing served with avocado guacamole and homemade crostini	
Carpaccio di spada <i>df gf</i>	18
Thinly sliced marinated sword fish carpaccio served with citrus dressing, pink peppercorn and micro herbs	
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 salmone, carpaccio di spada & 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	
Pizza aglio e alici	14
Garlic, mozzarella cheese, white anchovies	

PASTA

Linguine allo scoglio	29
Linguine with market fresh seafood of the day, cherry tomatoes, garlic, chilli, wine & lemon zest	
Ravioli melanzane e ricotta di bufala	29
Homemade ravioli filled with buffalo ricotta and eggplant finished with napoletana sauce and aged ricotta	
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	

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 cabbage and carrot salad	
Pesce del giorno	32
Baked catch of the day served with lemon vinaigrette and cous cous salad with peas, zucchini and tomatoes	
Petto d'anatra <i>gf df</i>	39
Crispy skin duck breast served with sautéed spinach and crispy leek finished with Port reduction	
Filetto <i>gf df</i>	40
Chargrilled grass fed eye fillet served with sautéed silver beet and red wine jus	

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 di rucola <i>gf v</i>	14
Rocket, shaved parmesan, and green apple with balsamic glaze	
Insalata di pesche <i>gf df</i>	16
Peaches, heirloom tomatoes, red onion, basil and mint salad with hazelnuts (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	
Spinaci <i>gf v df</i>	9
Sautéed silver beet with garlic, chilli	
Fagiolini <i>gf v df</i>	9
Sautéed green beans with sea salt, herbs, garlic	

PIZZA

Margherita <i>v</i>	19
Tomato, mozzarella, basil	
Rustica	25
Mozzarella, zucchini, taleggio cheese, pancetta	
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 v	24
Tomato, mozzarella, marinated and grilled mixed seasonal vegetables, parmesan	
Bufala	27
Tomato, fresh Buffalo mozzarella, Prosciutto di Parma	
Capricciosa	25
Tomato, mozzarella, olives, ham, artichokes, mushrooms, 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
Tomato, prawns, rocket & cocktail sauce	
Bimba v	24
Mozzarella, grilled zucchini, goat's cheese, black olives, mint oil to finish	
Estate	25
Rosemary, rocket, burrata, prosciutto	

Gluten free bases available \$4

DOLCI

Cheesecake con frutti di bosco	14
Homemade cheesecake served with mixed berries compote	
Semifreddo al cioccolato <i>gf</i>	13
Chocolate semifreddo with hazelnuts	
Torta cioccolato e meringa	15
Chocolate, almond and coffee tart with light meringue served with coffee gelato	
Bomboloni	12
Italian doughnuts filled with nutella	
Affogato corretto	15
Affogato with your choice of Frangelico, Baileys, Kahlua, Tia Maria & Amaretto	
Gelato del giorno	12
Chef's selection of three scoops of gelato	
Tiramisu	12
Savoardi biscuits with espresso & mascarpone	
Pizza con Nutella con fragole	16
Pizza with Nutella & strawberries	
Piatto di formaggi misti	21
Selection of Italian cheeses, honey, nuts, home made crostini	

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