





emporio
della pasta



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Appetisers

Pizza con aglio mozzarella al forno a legna \$10.00
Wood-fired garlic and cheese pizza

Minestrone \$8.00
Classic Italian soup served with basil oil

Bruschetta \$11.50
Roma tomatoes, basil and olive oil

Frittura di calamari con sale e pepe \$12.50
Salt and pepper calamari with lemon aioli

Insalata della casa \$12.50
Cos lettuce, artichoke, radicchio, cherry tomatoes, red pepper pesto and balsamic dressing

Insalata di pollo \$15.50
Mixed leaves, sliced grilled chicken, cucumber, tomato and balsamic dressing

Antipasto for two \$26.00
Prosciutto, sopressa, parmigiano, provolone, marinated olives, artichokes, semi-dried tomatoes on pizza bianca

Oysters	half dozen	dozen
Natural	\$17.90	\$27.00
Kilpatrick	\$18.50	\$28.00

Traditional Pastas

Your choice of pasta:
Fettuccine, spaghetti, linguini, tagliolini, penne, pappardelle, gnocchi, rigatoni, orecchiette or whole wheat fettuccine. Gluten free pasta available on request.

With your choice of sauce:

Alio olio con verdure \$15.50
Asparagus, broccolini and spinach with garlic and olive oil

Bolognese \$17.00
Minced beef, herbs and tomatoes, simmered with red wine and garlic

Carbonara \$17.50
Pancetta, cream and egg yolk with shaved parmesan

Amatriciana \$17.50
Pancetta, onion and chilli with Napoli sauce

Diavola \$18.00
Italian sausage, black olives, chilli, roasted garlic and olive oil

Pollo \$18.00
Chicken, avocado and pine nuts with cream

Palermitana \$17.50
Eggplant, basil, spinach, sun-dried tomatoes and goat's cheese with Napoli sauce

Pollo affumicato \$18.00
Smoked chicken, green peas, sun-dried tomatoes and cream

Lasagne con manzo \$17.00
Beef lasagne with spinach and mushrooms

Pasta d'agnello al forno \$17.00
Baked lamb ragu pasta, red wine and mozzarella

Calabrese \$18.50
Napoli sauce, Sicilian sausage, olives, roasted capsicum, chilli and basil

Pasta Specialties

Fettuccine con barbabietole \$17.50
Beetroot fettuccine with herb roasted pumpkin, carrot, parsnip, Napoli sauce, ricotta and basil

Rigatoni con salsa al gorgonzola \$18.00
Rigatoni in gorgonzola sauce, with pumpkin, broccolini and walnuts

Ravioli di ricotta e spinaci \$18.50
Ravioli with ricotta, spinach, brown sage butter and mushrooms

Emporio pescatora \$26.00
Spaghetti with mussels, calamari, prawns, scallops, tomatoes, basil and white wine

Tagliatelle con salsiccia al vino rosso \$19.50
Tagliatelle with Italian sausage, black olives, mushrooms, basil and red wine

Capesante con orecchiette \$19.50
Orecchiette with scallops, baby spinach, semi-dried tomatoes and pesto

Tagliolini con gamberetti e broccolini \$19.50
Tagliolini with prawns, broccolini and basil pesto

Wood-fired Pizzas

Gluten free Pizza available on request

Margherita \$16.00
Napoli sauce, buffalo mozzarella and basil

Capricciosa \$17.50
Ham, mushrooms, olives, anchovies, Napoli sauce and mozzarella

Marinara \$19.50
Shrimps, scallops, mussels, calamari and smoked salmon with mozzarella

Pollo \$18.00
Chicken breast, avocado, Brie and mozzarella

Antipasto \$17.00
Eggplant, zucchini, artichokes, mushrooms, olives, sun-dried tomatoes, Napoli sauce and mozzarella

Calabrese \$17.50
Salami, olives, roasted capsicum, chilli, Napoli sauce and mozzarella

Pizza Con zucca e ricotta \$16.00
Grilled pumpkin, ricotta, basil leaves, Napoli sauce and mozzarella

Pizza Firenze \$18.50
Buffalo mozzarella, prosciutto, rocket, black olives, Roma tomatoes and basil

Gamberi piccanti \$19.00
Tiger prawns, basil, chilli, semi-dried tomatoes and Napoli sauce

Pizza al salmone \$19.00
Smoked salmon, baby spinach, sour cream and capers

Main Courses

veal Osso bucco \$25.50
Braised veal shank, fregola and broccolini

Brasato di agnello alle erbe \$25.50
Braised lamb with fresh herbs

Scaloppine di vitello \$24.50
veal, mushrooms and Madeira sauce, with saffron rice and broccolini

Scaloppine di pollo \$24.00
Chicken with mushrooms and Madeira sauce, served with saffron rice and broccolini

Scaloppa di vitello alla Milanese \$25.50
Pan-fried crumbed veal scaloppine with lemon

Salmone alla griglia \$27.50
Grilled salmon fillet with mashed potatoes and asparagus

From the Grill

Served with chips and mixed leaf salad
Sauces - Mushroom, red wine, garlic and herb butter

Grilled Porterhouse (280g) \$27.50

Scotch fillet (250g) \$26.00

T-Bone steak (450g) \$32.00

Eye fillet (200g) \$32.00

Rump steak (500g) \$29.50

Seafood specialities

Combination Seafood Platter for two \$52.00
King prawns, spanner crab, smoked salmon, natural and Kilpatrick oysters, mussels, garlic bread, lemon and cocktail sauce

Gamberoni \$33.00
Sizzling King prawns with garlic herb butter and saffron rice

Side Orders

French fries \$6.00
Steamed seasonal vegetables
Garlic roasted new potatoes
Mixed green salad with balsamic dressing
Rocket salad with pine nuts and shaved Parmesan

Desserts

Gelato per scoop \$2.50
vanilla, chocolate, caramel - macadamia, strawberry and mango

Piadina croccante \$8.00
Sugar and cinnamon dusted pizza, topped with caramelised apples, mascarpone and almonds

Tiramisu Classico \$8.00
Layers of mascarpone, biscuit, coffee sauce and Kahlúa

Panna cotta alla vaniglia \$8.00
vanilla panna cotta with mixed berries

Assorted desserts from the counter

Ask your waiter for the selection of the day



EARN AND REDEEM
CROWN SIGNATURE CLUB POINTS HERE

