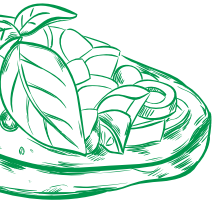


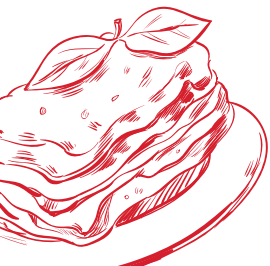
## ANTIPASTI



<b>Carpaccio di manzo</b> 	26.00
thin sliced tenderloin, parmesan, rocket leaves and radish, horseradish mayo	
<b>Arrosticini – Abruzzese</b>	28.00
Italian lamb skewers with garlic bread, onion parsley, cherry tomato salad	
<b>Vitello tonnato</b>	27.00
Thinly sliced poached veal loin serve with capers, arugula, parmesan and emulsify tuna sauce	
<b>Frito misto</b> 	17.50
Lightly battered and deep-fried medley of fresh prawns, calamari, seabass and vegetables with pesto mayo	
<b>Insalata di polpo</b> 	7.50
Warm octopus, potato, bell pepper and cherry tomato salad with white wine garlic vinaigrette	
<b>Insalata di mare</b> 	14.50
Fresh local caught seafood, cherry tomato, pickled mushroom salad leaves, lemon, garlic and dill aioli	
<b>Insalata caprese</b> 	14.00
Ripe heritage tomatoes and bocconcini balls with basil pesto	
<b>Bruschetta</b> 	25.00
Trio of bruschetta toasted garlic scented Italian toasted bread, marinated tenderloin beef, fresh tomato, sundried tomato and olives and parmesan	

## ZUPPE

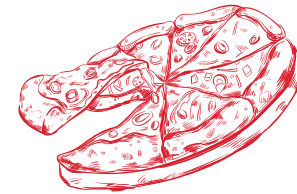
<b>Zuppa di pesce amalfitana</b> 	10.50
Fish soup from amalfi region with white wine tomato and cannellini beans	
<b>Zuppa di zucca</b>   	8.00
Vegan, gluten and lactose free options are available Roasted pumpkin velouté, velvety smooth soup served with parmesan and focaccia croute candied pumpkin seed and rosemary oil	
<b>Zuppa di pancetta e pasta</b>  	9.00
Pasta soup with crispy pork bacon, mint, parmesan, vegetables and white wine	



## PIZZA

 Gluten free options available on all pizzas

<b>Parma</b> 	18.00
Parma ham, mushroom mozzarella on tomato base	
<b>Acquolina mare</b>	18.00
Signature pizza with seafood, capers, basil and garlic tomato concasse	
<b>Verdure</b>	16.00
Eggplant, zucchini, bell peppers, artichokes, mushroom, mozzarella and tomato sauce	
<b>Margherita</b>	14.00
Buffalo mozzarella fresh basil tomato sauce	
<b>Piadina</b> 	18.00
Italian flatbread sandwich, with cream cheese, arugula, tomato, onion, parma ham, buffalo mozzarella and truffle oil	



## PRIMI PIATTI

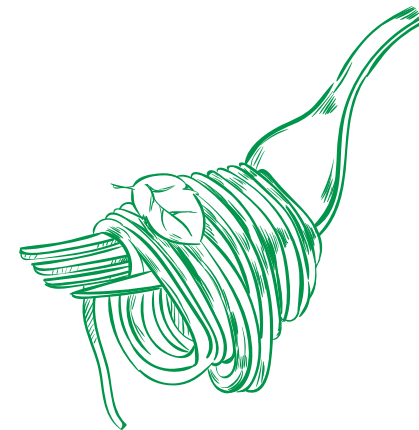
 Gluten free options available

<b>Risotto alla milanese</b>  	11.00
Saffron, sour butter and gold leaf	
<b>Risotto il mare</b> 	20.00
River prawn, calamari, barramundi, white wine, fish stock, lemon and thyme	
<b>Risotto pollo e piselli</b> 	16.50
Chicken, green peas and white wine	
<b>Spaghetti con polpette di maiale</b> 	14.50
Pork meat balls and spicy tomato sauce	
<b>Gnocchi di ricotta</b>	15.00
Gnocchi made from ricotta cheese sautéed with butter, sage and mixed mushrooms, herb salad	
<b>Lasagna alla bolognese</b>	26.00
Baked layered pasta, béchamel sauce and beef ragu	
<b>Tagliatelle con marinara</b>	16.00
Handmade pasta, assorted seafood, tomato sauce and basil dressing	
<b>Linguini al granchio</b> 	16.00
Linguini pasta with crab meat and prosecco, butter and herbs	
<b>Agnolotti</b>	10.00
Chicken and mushroom stuff pasta with truffle cream	

## SECONDI PIATTI



<b>Fileto di spigola</b>  	13.00
Seabass fillets with zucchini, warm cherry tomato salad and salsa verde	
<b>Filetto di manzo</b> 	49.50
Seared 120-day old grain fed beef tenderloin, beef fat potato, puree of squash, rich porcini mushroom sauce.	
<b>Tonno alla griglia</b> 	13.00
Grilled tuna, sauce of white wine tomato orange and olive with capers and parsley	
<b>Kalido Gamberi alla griglia</b>	26.50
Kalido region Grilled Prawn, herb butter, citrus salad	
<b>Pollo alla cacciatora</b> 	14.50
Italian hunters chicken stew with white wine and spaghetti aglio e olio	
<b>Cotoletta alla milanese</b>	50.00
Shallow fried breaded veal cutlet with mix green, lime and herby garlic mayo	
<b>Ossobuco</b> 	19.00
Braised veal shank with truffle mash and gremolata	
<b>Stinco di agnello</b> 	41.00
Slow cooked lamb shank, crushed root vegetables, balsamic onion and mint jus	
<b>Bistecca di broccoli</b>   	13.50
Grilled broccoli steak with black olive roast tomato and olive oil emulsification, pine kernels	
<b>Parmigiana di melanzane</b> 	15.00
Layers of baked eggplant, vegetables, béchamel and tomato sauce	

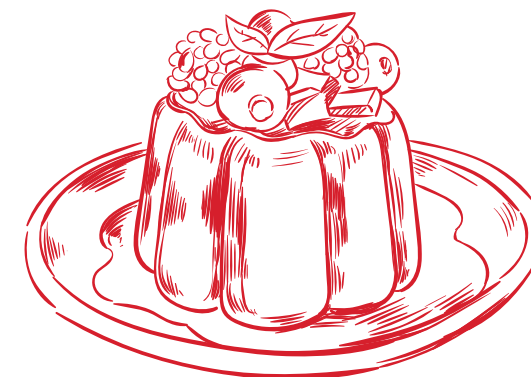


## CONTORNI E INSALATINI

Beef fat potatoes	4.00
Rocket and pear salad	7.00
Roasted broccoli parmesan and pine kernels	10.00
Cherry tomato red onion salad balsamic dressing	6.00

## DOLCI DESSERTS

<b>Italian double mousse biscuit</b>	8.50
Chocolate ganache, mousse and biscotti	
<b>Tiramisu acquolina</b>	8.00
Coffee dipped savoiardi sponge fingers, mascarpone cheese and masala topped with chocolate	
<b>Torta barozzi</b>	8.00
Italian brownie, soft gooey cake from modena, dusted with cocoa and peanut ice cream	
<b>Zuppa inglese</b>	8.00
Layers of pomegranate and rum soaked sponge, vanilla and chocolate custard	
<b>Affogato</b>	7.00
Vanilla ice cream, hot espresso pistachio	
<b>Semifreddo</b> 	8.00
Frozen fruit mousse coated with gianduja chocolate crunch serve with raspberry sorbet	
<b>Piatto di frutta fresca</b> 	6.00
Fresh fruit platter	



 Lactose Free  Gluten Free  Vegan  Vegetarian  Contains Pork  Wine  Contains Nuts

All seafood are sustainably sourced. Please inform us of your dietary preferences or allergies. Prices are in US Dollars (USD) subjected to 10% service charge and applicable government taxes.





*Acquolina*

DINNER  
MENU