

ENTREE

Garlic Bread - House-made focaccia, generously enriched with a garlic and herb butter	\$9
Bruschetta - Juicy tomatoes, spanish onions and fresh basil, crowned with bocconcini and drizzled with a balsamic glaze	\$12
Grilled Octopus - Large grilled octopus tentacle, served on a roasted capsicum cream topped with salsa verde & chilli	\$18
Garlic Pizza Plate - Garlic pizza accompanied by a trio of dips: basil pesto, tzatziki, and hummus	\$20
Prosciutto, Buffalo Mozzarella & Olive Plate - Imported italian prosciutto, buffalo mozzarella and sicilian green olives topped with extra virgin olive oil and served with house-made focaccia finished with fresh basil	\$25

PASTA

Boscaiola - Pappardelle tossed through a savory blend of mushrooms, garlic, parsley and bacon cream sauce, topped with grated parmesan. Add chicken \$4	\$24
Cacio e Pepe with Prosciutto - A spin on the iconic dish of the 'Eternal City' Roma, spaghetti sautéed with olive oil, butter, cracked black pepper and pecorino, tossed with prosciutto bites	\$24
Ragù - Slow-braised beef simmered in a silky red wine and tomato sauce, tossed with pappardelle pasta	\$25
Spaghetti ai Gamberetti Piccanti - Spicy garlic prawns tossed in a rich tomato sauce, served with al dente spaghetti and finished with a sprinkle of chilli breadcrumbs	\$28
Vinos Polpette - Deep dish pork and fennel meatballs baked in a red wine tomato sauce, served on a bed of spaghetti, topped with soft creamy buffalo mozzarella and fresh basil	\$26
Spaghetti Alle Vongole - New Zealand little neck clams tossed in a garlic and chilli butter white wine sauce	\$30

MAINS

All mains served with Italian pecorino mash, broccolini and roasted truss cherry tomatoes

Grilled Lamb Cutlets - Grilled lamb cutlets topped with salsa verde	\$35
Pollo Alla Valdostana - Pan-seared chicken breast served with a creamy sauce of mushroom, garlic and bacon	\$29
Steak Diane - 200 gram medium rare eye fillet steak pan-seared in a buttery garlic cream and brandy sauce	\$38
Veal Scallopini - Pan-fried veal fillet topped with a white wine, mushroom and cream sauce, finished with salsa verde	\$35
Veal Marsala - Veal fillet pan-fried in a mushroom, marsala and butter sauce	\$34
Chicken Marsala - Chicken breast pan-fried in a mushroom, marsala and butter sauce	\$34

SIGNATURE

Seared Snapper Fillet - Pan-Seared snapper and tiger prawns on a panzella salad, topped with salsa verde	\$34
Brodetto - A hotpot combination of prawns, octopus, mussels, and squid cooked in a tomato, fennel, and chili sauce, served over spaghetti, and sprinkled with fresh fennel fronds	\$35
Wild Mushroom & Duck Risotto - A risotto of wild mushrooms cooked in a buttery duck stock reduction, served with a seared whole duck breast and crispy skin	\$36

PIZZA

Margherita - basil and garlic and fior di latte	\$23
Caprese - Pesto base, cherry tomato, sundried tomato, basil, burrata and olive oil	\$23
Quattro Formaggi - Bianca base, fior di latte mozzarella, provolone, gorgonzola and parmesan	\$23
Capricciosa - Prosciutto, hot salami, anchovy, mushroom, olive and fior di latte mozzarella	\$24
Italian Meats - Prosciutto, hot salami, Italian sausage and fior di latte mozzarella	\$25
Pepperoni - Pepperoni and fior di latte mozzarella with tomato base	\$24
Diavola - Hot Salami, capsicum, onion, olives, chilli and fior di latte mozzarella	\$24
Vegeteriana - Eggplant, onion, capsicum, olives, mushroom, sundried tomato and fior de latte mozzarella topped w/ basil and baby spinach	\$23
Thirroul - Ricotta Bianca base, sliced potato, parmesan, garlic, rosemary and fior di latte mozzarella	\$23
Prawn & Chorizo - Spanish onion, parmesan and fior de latte mozzarella topped with rocket	\$26
Prosciutto - Prosciutto, chilli, rocket, fior de latte mozzarella and basil	\$25
Grande - Mushroom, capsicum, onion, olives, pepperoni, prosciutto parmesan and fior di latte mozzarella	\$26
Vinos Mezzaluna - The Half calzone, buffalo mozzarella, provolone, ricotta, pepperoni, prawns, prosciutto and parmesan topped with rocket	\$28

SALAD

Rocket Parmo Salad - Crisp arugula, parmesan and fresh pear salad, drizzled with olive oil and sprinkled with flaked sea salt	\$14
Verdant Garden Salad - Cherry tomatoes, mixed capsicum, spanish onion and crisp cucumber tossed in an Italian vinaigrette and drizzled with balsamic glaze	\$10

KIDS

Spaghetti Meatballs - Spaghetti paired with scrumptious pork and fennel meatballs, all coated in Vinos' tomato sauce	\$13
Spaghetti Boscaiola - Spaghetti pasta coated in a creamy boscaiola sauce	\$13

DESSERT

Pistachio Pizza - sweet italian pistachio spread base, topped with pistachio gelato and toasted pistachios	\$19
Nutella Pizza - Nutella spread base, filled with strawberries and cream, ideal for sharing	\$19
Classic Tartufo - a rich and decadent treat featuring a creamy chocolate center covered in hazelnut gelato with a light cocoa coating served with a touch of nutella, house made strawberry gel and toasted hazelnuts	\$15
Gelato - locally crafted, authentic Italian gelato, made using exclusively selected Italian and Australian quality products.	
	single scoop \$5
	double scoop \$8
	single scoop waffle \$6.5
	double scoop waffle \$9.5

Menu bevande

Vinos

BEER

Menabrea **\$10.3**

Lager. Bionda. This 4.8% ABV pale lager is well balanced between citrus, bitter tones and floral, fruity undertones giving a consistent and refined flavour.

Birra Moretti **\$10 on tap / \$10 bottle**

Birra Moretti is a low fermentation beer, made from a blend of fine hops, giving it a pleasant taste that is finely bitter and balanced, with floral notes and initial aromas of barley malt.

Peroni Nastro Azzuro **\$10**

Peroni Nastro Azzurro is gently brewed to give an intensely crisp, refreshing taste. Clear, bright golden colour; creamy, yeasty, malty aromas; refreshing, palate with a light bitterness.

Peroni Leggara **\$9.5**

Lower in alcohol, carbs and calories, Peroni Leggara is a quality Italian style beer. Made with quality ingredients giving it a light, crisp and clean flavour. It's a premium low carb beer that's easy on the taste buds.

COCKTAIL

Americano **\$17**

Americano, a deliciously bitter yet sweet blend of Campari, sweet vermouth and soda water

Lemontini **\$19**

Lemon drop martini, zesty, refreshing, sweet and tart. Limoncello, vodka, triple sec served with a crunchy sugar rim.

Espresso Martini **\$20**

Kraken Black Roast, Italian Frangelico hazelnut liqueur shaken with cold press coffee.

Italian Margarita **\$19**

Refreshing variation on a classic margarita. Tequila, Italian limoncello, grapefruit & lime shaken on ice and served with a salted rim.

SPRITZ

Aperol Spritz **\$18**

Aperol, a vibrant orange Italian bitter apéritif served on ice, topped with Italian Prosecco & soda.

St Hugo Spritz **\$19**

A herbaceous spritz made with St-Germain elderflower liqueur, mint and lime topped with Italian Prosecco & soda.

Negroni Spritz **\$17**

Negroni Spritz is a beautiful balance of bitter Campari, sweet vermouth topped with Italian Prosecco and soda

Pimms Spritz **\$17**

Pimms No.1 Cup, a light, fruity and fresh liqueur served on ice topped with Italian Prosecco & lemonade

Malfy Spritz **\$19**

Malfy Gin Rosa, elegant Sicilian pink grapefruits and handpicked juniper berries topped with Italian Prosecco

Limon Spritz **\$17**

Limoncello, southern Italy's pure lemon zest liqueur topped with Italian Prosecco & Soda

Bellini Spritz **\$17**

A twist on a classic Bellini, peach schnapps combined with peach puree topped with Italian Prosecco & Soda

LIMONCELLO

Toschi Il Lemoncello **\$6**

Carefully crafted using traditional Italian methods, this lemon-infused liqueur showcases the essence of ripe, handpicked lemons from the Amalfi Coast

Crema di Limoncello **\$8**

This delicious all natural liqueur is obtained from the 'perfect harmony' between fresh cream and the infusion of the peel of the best lemons.

SOFT

Chinotto - slightly bitter flavour, popular alternative to coke **\$6**

Limonata - sour and powerful **\$6**

Aranciata Rossa - unique taste of red oranges **\$6**

San Pellegrino 750ml **\$8**

Menu bevande

Vinos

SPARKLING

1. **Piccini - Prosecco** - named after the town Prosecco, 100% glera grape, venetian region, dry, crispy, fresh & fruity characteristics, easy drinking **\$36**
2. **Piccini - Rose Prosecco** - infamous wine makers, 10% pinot noir, playful bright rose', ripe fresh berries, extremely fresh yet subtle **\$36**
3. **Santa Margherita - Sparkling Rose** - province of Venice, white with a red kiss, 3 grapes - chardonnay - glera - malbec, balanced and fresh **\$38**
4. **Pasqua - Moscato D'Asti** - Piedmont region bordering France, semi sparkling moscato grape, delicately sweet & aromatic, let's party **\$38**
5. **Canti - Prosecco (200ml)** - Glera grape, dry and pleasantly fruity, ideal as an aperitif or enjoyed with the whole meal **\$12**

WHITE

- 5.1. **Bericanto - Rose**, Vincenza region, mix of prosecco & pinot griggio lending notes of raspberry & citrus, fresh & elegant, ideal as an aperitif, or pairs with delicate dishes **\$32**
6. **Bericanto - Pinot Grigio** - from the footsteps of the alps, blend of wild flower & ripe fruit, fresh on the palate, sides with fish and white meats- 150ml **\$8**, 250ml **\$12**, Bottle **\$32**
7. **Santa Margherita - Pinot Grigio** - Alto Adige region, north east Italy, first company to vinify pink grapes as white wine & export to America in the 70's **\$38**
8. **Piccini - Pinot Grigio** - Venezie, rich dry white, medium bodied, notes of apple & peach, **\$36**
9. **Giunco - Vermentino** - isle of Sardinia, likened to a Sauv Blanc, dry, light bodied with hints of tropical fruit, savoury on the palate, ideal with grilled fish or seafood & chicken pastas **\$35**
10. **Fantini - Pecorino** - quite rare grapes grown on the Adriatic coast of Abruzzo, aromas of fresh apricot & pears, another great accompaniment to shellfish **\$36**
11. **3 Passo - Bianco - Puglia** region south east Italy, fiano - chardonnay blend, semi dry, aged in oak full-bodied complexity, tropical fruit flavours **\$35**
12. **Tenute Rossetti - Bianco - Toscano** - Tuscan Trebbiano blended with vermentino & malvasia, dry, fresh, with a nice long clean finish, an easy mate for light meals **\$30**
13. **Sensuale - Grillo - Sicilia** - Sicily's best kept secret, from rich soils, delicious hot climate grape, dry, crispy acidity, enveloping elegance, complexity of fruit & savory - **A Must Try \$35**
14. **Le Pastorelle - Trebbiano** - Abruzzo region produces most exciting trebbianos, golden straw yellow, dry medium bodied, crisp herb and olive laced fruit, unique, sophisticated, it's hard to stop at one **\$38**

Menu bevande

Vinos

RED

- 15. Riporta - Primitivo** - hails from sun kissed Salento, Puglia in the heel of southern Italy, an early ripening grape, vibrant, juicy, perfect with wood fired pizza & red meats - 150ml **\$8**, 250ml **\$12**, Bottle **\$32**
- 16. Riporta - Nero D'avola** - robust red, birth place being town of Avola on the isle of Sicily, black cherries and plum, pairs well with duck, lamb, pork & beef ragu **\$32**
- 17. Atzei Saragat - Monica** - from Mogoro, isle of Sardinia, presents soft & balanced, with hints of red fruits & spice, excellent with sauces, fish soups and mature cheeses **\$36**
- 18. Piccini - Chianti Fiasco (Wicker Covered Flask)** - province of Siena, Tuscany, heartland of the Sangiovese grape, presented in traditional wicker flask, from antipasti to pizza, best drunk in good company **\$34**
- 19. Lamole - Chianti Classico** - Lamole town in Classico Chianti region of Tuscany, fresh on the palate, delicate tannins, hearty yet refined, pizza, basil pesto, rustic dishes **\$42**
- 20. Bericanto - Pinot Noir** - grown between Vincenza & Verona, footstep of the alps, aromas of raspberries & berries, pair with lamb, red meats, hard cheeses **\$35**
- 21. De Conti - Appassimento** - from Puglia we have a blend of Sangiovese & Primitivo, vibrant taste of berries, smooth tannins, pairs with game, roasted meats, sharp cheeses, 150ml **\$8**, 250ml **\$12**, Bottle **\$33**
- 22. Cielo E Terra - 3 Passo Rosso - organic certified** from Puglia, a blend of Negromaro & Sangiovese, rich mature fruits, hint of soft oak, great with flavourful first meals **\$35**
- 23. Piccini - Solco** - infamous Tuscan winemakers, 50% Sangiovese 40% Cab Sauv 10% Shiraz, intense red, full bodied, pleasantly soft on palate, everlasting elegance. **Awesome Value \$39**
- 24. Fantini - Montepulciano - D'Abruzzo** - Adriatic coast of Abruzzo, full bodied, well balanced, slightly tannic with clean after-taste alongside any traditional Italian style cooking **\$32**
- 25. Vignetti Zabu Chiantari - Nero D'Avola** - Sambuca di Sicilia, 100% Nero D'Avola grape, intense ruby red, well balanced, warm, full bodied, spicy ending, matches Italian & Sicilian recipes **\$38**
- 26. Pasqua - Amarone Valpolicella** - deep red, aromas blackberry & cherry, rich warm & soft on the palate, recommended with eye fillet steak potatoes & rosemary **\$90**
- 27. Cordero - Nebbiolo** - La Morra area, fresh, robust, full flavoured, soft tannins, harmonious with braised red meats, veal & mushrooms **\$65**
- 28. Cordero - Barolo** - a town in Piedmont, full bodied Nebbiolo grapes, pairs with game meats, rich red sauces and aged cheeses, the wine for kings & king of the wines **\$145**
- 29. Pasqua - Ripasso Valpolicella** - classico zone in Veneto region, intense ruby red, 60% Corvina, 20% Rondinella, 10% Corvinone, 10% Negrara, cherry aroma, pairs with braised beef ragu and grilled lamb **\$50**
- 30. Cordero - Barbera D'Alba** - 100% Barbera grapes from Lamorrese, cold climate, intense violet, mature fruit of cacao & prune, fresh & very soft tannins, classic pairing with salami or braised meats **\$60**
- 31. Fantini - Edizione** - Abruzzo & Puglia, blend of Montepulciano, Primitivo, Sangiovese & Negroamaro grapes, great structure, long finish, paired best with friends **Multiple gold medals \$90**