

Aperitivo (Appetisers)

Italian bread with balsamic vinegar & olive oil 4.9

Fresh Italian bread served with a side of aged balsamic vinegar and extra virgin olive oil. (3 slices per serving).

Garlic Bread 4.9

Italian bread lightly toasted with garlic butter. (3 slices per serving).

Bruschetta 6.9

Fresh vine ripened tomatoes, basil, garlic and extra virgin olive oil (2 slices per serving)

Please let staff know before placing an order, if you have any dietary requirements or have any allergies.

Most dishes contain Garlic, Dairy, Gluten and Chilli.

Primi Piatti (Entrée)

Zuppe del Giorno (Soup of the day) Market Price

Served with fresh Italian bread, please ask waiter for daily variety.

Marinated Olives 13

Mixed olives marinated, garlic, chilli, mix herbs and spices. Served with fresh Italian bread.

Arancini 15.9/22.9

Risotto & bacon arancini balls with aioli & balsamic glaze.

Antipasto 16.9/23.9

A vegetarian delight of homemade Italian delicacies.

Polpette (Meatballs) 16.9 / 23.9

Homemade meatballs topped with a Napolitana peperonata sauce, melted mozzarella cheese, fresh basil and shaved parmesan.

A Borrelli's family tradition -

- **With pasta add extra \$4**

Strawberry Risotto 17/22

Arborio rice pan tossed in a creamy sauce, Fresh strawberries & parmesan cheese and finished with a balsamic glaze and parsley

Garlic Prawns & Mussels

17.9 / 24.9

Tiger prawns & mussels sautéed in garlic with a hint of chilli, a dash of white wine and our napolitana sauce.

Salt & Pepper Squid

17.9 / 24.9

Coated in our secret seasoning mix and lightly fried until tender. Served with our homemade lemon aioli & balsamic glaze.

I Secondi Piatti (Mains)

Gluten free penne extra \$3.00 Add chicken extra \$4.00

Add chorizo extra \$4.00 Add bacon extra \$4.00

Spaghetti Aglio E Olio

18.9

Spaghetti with olive oil, garlic, chilli, basil, cherry tomatoes & parmesan cheese.

Funghi & Polenta

18.9

Mushrooms sautéed with garlic, in a creamy sauce balsamic glaze, presented on baked polenta.

Fettuccine Arabiatta

18.9

Al dente pasta with Napolitana sauce, black olives, cherry tomatoes, chilli & garlic.

Gnocchi alla Napolitana

18.9

Potato dumplings tossed in our traditional napolitana sauce and topped with basil & parmesan cheese.

Spaghetti Bolognese **19.9**

Traditional Italian tomato and meat sauce.

Risotto Borrelli **21.9**

Arborio rice with pan fried chorizos, mushrooms,
a hint of chilli, garlic & shallots in a creamy sauce.

- With prawns add extra \$4

Fettuccine Amatriciana **20.9**

Al dente pasta, bacon, onions, napolitana sauce
& flavoured with white wine.

Wild Mushroom Risotto **21.9**

Shiitake, enoki & oyster mushrooms with truffle
paste in a porcini broth and a parmesan wafer.

Fresh Ravioli **22.9**

Homemade ravioli, filled with quinoa, cauliflower
and orange zest in a Roquefort cream sauce.

Gnocchi Gorgonzola **22.9**

Fresh gnocchi of heirloom carrots, broccolini,
gorgonzola and tomato concasse.

Gnocchi Pomodoro **22.9**

Potato dumplings tossed cherry tomatoes,
capers, basil, garlic in a napolitana sauce and
finished with bocconcini cheese.

Fettuccine Boscaiola

22.9

Fettuccine pasta with mushrooms, garlic, shallots and bacon with a creamy white sauce, parmesan and parsley.

Mama's Traditional Lasagne

24.9

Layers of freshly homemade egg pasta, filled with eggs, meat, cheese and sauce. Served on a bed of rich creamy napolitana sauce and topped mozzarella gratin.

Spaghetti Marinara

26.9

Spaghetti with a medley of seafood; including fish, prawns, calamari, mussels cooked in a white wine, garlic, chilli & napolitana sauce.

Penne & Pollo Pesto

28

Al dente penne with chicken, bacon, sundried tomatoes and mushrooms sautéed in garlic and finished in a creamy pesto sauce with parmesan cheese.

Pollo Vacilica

28.9

Tender chicken breast with a lemon caper & white wine jus and served on mash potatoes.

Pollo Grana

28.9

Chicken breast pan fried with a creamy garlic seeded mustard and shallot sauce. Served with kumera mash.

Pollo Tartufo

29.9

Chicken breast, polenta cake, shiitake mushrooms, truffle paste, cream ,pistachio dust and orange rain.

Lamb Shank

29.9

Lamb shank, slow cooked with beetroot chips & potato mash.

Vitello Moda

32

Grain fed veal escalopes with tiger prawns in a cream and brandy sauce & kumera mash

Vitello Saltimbocca

32

Grain fed veal escalopes topped with sage and prosciutto then pan fried. Served with broccoli & a garlic white wine jus.

Veal Soprano

32

Grain fed veal escalopes with garlic, rosemary in white wine & lemon juice and served with seasonal vegetables.

Filetto Funghi

34.9

Grain fed Sirloin steak, with a creamy mushroom sauce and served with mash potatoes.

Filetto Sinatra **35.9**

Grain fed Sirloin steak, grilled prosciutto and tiger prawns, potato fondant, dried rhubarb in a red wine & rosemary jus.

Filetto Alcapone **36.9**

Grain fed sirloin steak with tiger prawns, calamari & mussels, pan tossed with a creamy mustard sauce and served with mash potatoes.

Contorni (Sides)

Insalata Caprese **9.5**

Tomatoes, bocconcini, basil & olive oil.

Potatoes **9.5**

Potatoes tossed with prosciutto and rosemary.

Market Vegetables **9.5**

A mixture of seasonal vegetables

Organic Insalata Italiano **10.9**

Mixed leaves with tomato, cucumber, Spanish onions, capsicums, olives and our home made dressing.

Dolci (Dessert)

Tiramisu

11.9

Traditional Italian Savoiardi biscuits soaked in espresso coffee and marsala liqueur, layered with an indulgent of soft mascarpone and fresh cream zabaglione.

Crème Brulee

11.9

Creamy vanilla custard topped with a hard caramelised top.

Junior Sundae

5.50

A scoop of vanilla ice-cream with chocolate, caramel or strawberry sauce and a wafer.

Affogato

10.9

Espresso coffee to pour over vanilla ice-cream & served in a tall glass

Affogato with a liqueur

13.9

Espresso coffee to pour over vanilla ice-cream & served in a tall glass with your choice of liqueur.

GELATO - Ask waitstaff on flavours

1 scoop **5**

2 scoops **9**

3 scoops **13**

4 scoops (mega) **17**

Bacio - GELATO **9.5**

Chocolate and hazelnut gelato dipped in chocolate with a hazelnut on top.

Spumone - GELATO **9.5**

A traditional dessert made of hazelnut, cassata and chocolate gelato.

Mocha Mulino - GELATO **9.5**

A wedge of coffee and chocolate gelato encased in a hard chocolate.

Rockmelon - GELATO **9.5**

Rockmelon gelato made with fresh rockmelon in its natural shell.

Lemon - GELATO **9.5**

Naturally refreshing lemon sorbet made with freshly squeezed lemon juice in its natural shell.

PORTS

60ml

MCM Hanwood Port

9

Penfolds Club Port

9

DESSERT WINES

60ml

Brown Bros Orange Muscat & Flora

8

Morris Liqueur Muscat

8

LIQUEURS

30ml

Baileys Brandy

9

Cointreau Frangelico

Grand Marnier Kuhlua

Limoncello Tia Maria

Sambucca Whisky

Grappa

CAFFE

TEA

Flat White 4.2

Cappuccino 4.2

Long Black 4.2

Latte 4.2

Espresso 4.2

Double Espresso 4.6

Macchiato 4.2

Hot Chocolate 4.2

Mocha 4.5

Chai Latte 4.6

Vienna Coffee 4.9

Irish Coffee 11.9

English Breakfast 4.2

Earl Grey 4.2

Camomile 4.2

Peppermint 4.2

Jasmine Green 4.2

Irish Tea 4.2

Hot Water & Lemon 2.5

Refill 2

Extra Tea Bag 2