

december 2011 (early summer)

bread s

pane casareccio 9.5
whole loaf of homemade bread, with a dish of extra virgin olive oil, roasted garlic and aged balsamic vinegar.

bruschetta al pomodoro 10
slices of homemade bread toasted with garlic, extra virgin olive oil and topped with fresh san marzano tomato, basil and black pepper.

e n t r e e

pate di fegato di pollo 24
chicken liver pate served with a compote of fresh quince, cornichons and crostini.

carpaccio di carne 26
thinly sliced raw beef tenderloin topped with lemon juice, garlic infused extra virgin olive oil, button mushroom slivers, black pepper, rucola and shaved grana padano.

vitello tonnato 26
braised veal back strap, served cold, thinly sliced and topped with a mayonnaise of tuna, capers, gherkins and black pepper.

involtini di prosciutto con ricotta, miele e tartufo 27
imported premium san danielle prosciutto rolled with a filling of fresh ricotta infused with a black truffle scented honey, slivers of pear and rocket.

bresaola 26
air dried aged wagyu beef thinly sliced, topped with fresh tomato, rucola, aged balsamic and extra virgin olive oil.

granchi soffici fritti 28
fresh crispy fried baby soft shell mud crab served on a fennel, fresh lime and grated apple salad with pomegranate and black pepper.

Insalata di frutti di mare 29
char grilled prawns, bugs, scallops, mussels, eggplant and zucchini tossed through a caramelised chardonnay vinegar and extra virgin olive oil dressing, with cherry tomatoes, served warm.

funghi farciti 26
large flat field mushroom filled with pine nuts, slow roasted tomato, fresh herbs, parmesan, bread crumbs, grilled and finished with a gorgonzola cream reduction.

carpaccio di dentice 27
fresh snapper fillet, thinly sliced, served raw topped with lime juice, a shaved fennel and blood orange salad, fried capers, tarragon and freshly crushed pepper.

ostriche al lime e caviale $\frac{1}{2}$ doz 18 doz 35
freshly shucked port stephens rock oysters, topped with atlantic salmon caviar and fresh lime, served on crushed ice.

cozze al pomodoro 27
fresh black tasmanian mussels cooked in tomato, parsley and a touch of chilli, served with char grilled crusty bread.

frittelle di alici 26
imported white bait, dipped in egg parsley and parmesan, golden fried and served with fresh curly endive, vine ripened cherry tomato, lemon and extra virgin olive oil.

fiori di zucchine fritti 27
baby zucchini with flowers filled with spanner crab meat fried in a light yeast batter, served with a san marzano tomato salad with aged balsamic, basil and extra virgin olive oil.

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pasta	E	M
casarecci al ragu twisted short egg pasta cooked in a classic napoletana ragu of tomato, onion, beef and pork, topped with ricotta and parmesan.	24	32
ravioli di spinaci e ricotta homemade ravioli filled with fresh ricotta and spinach, cooked in a sauce of tomato and basil topped with parmesan cheese.	25	33
ravioli di anatra homemade ravioli filled with slow roasted duck and vegetables, cooked in butter, sage and served with parmesan and poppy seeds.	27	34
tortellini di pollo chicken and asparagus filled tortellini cooked with a shallot, pancetta, asparagus and cream sauce topped with grated parmesan.	26	33
linguette allo zafferano saffron infused long flat pasta cooked with onion, local moreton bay bug meat in a light cream sauce.	28	35
linguette ai frutti di mare homemade long thin flat pasta cooked with fresh mixed seafood, tomato, garlic, a hint of chilli, parsley and wine.	28	35
rigatoni granchi short tube pasta cooked with sautéed fresh spanner crab meat in extra virgin olive oil, a touch of chilli, basil and tomato.	28	35
linguette seppia long thin flat squid ink infused pasta cooked with sautéed prawns and calamari, with zucchini, julienne tomato, chopped parsley and extra virgin olive oil.	27	34
ravioli di pesce misti home made ravioli filled with crab meat, fish, chardonnay and fresh thyme cooked with fresh prawns in a tomato sauce with a touch of cream and chives.	29	35

**all pasta and bread are produced at fellini, using only australian
mainland durum wheat flour**

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main course

scaloppine alla caprese	37
green mountains veal topped with eggplant and mozzarella, cooked in tomato, white wine and fresh basil.	
filletto al pepe rosa	44
char grilled s.a. coorong beef tenderloin fillet, served with a potato mash, green asparagus and a pink peppercorn infused reduction.	
rollata di vitello ai funghi	42
veal tenderloin rolled with sautéed fresh wild mushrooms, wrapped in pancetta, oven roasted and served with wilted spinach, reduced jus and a truffle infused cream.	
galletto alla diavola	39
whole spatchcock marinated in olive oil, chilli and bay leaf, grilled under press with a pepper crust, served with lemon, potato mash, extra virgin olive oil and parsley.	
anatra arrosto	43
half deboned double roasted duck with kipfler potatoes and button mushrooms served with reduced jus infused with fresh sage.	
saltimbocca di pollo	38
free range chicken breast, filled with mozzarella and fresh sage, wrapped in san danielle prosciutto, baked and cooked with vine ripened cherry tomatoes and aged balsamic.	
carre di agnello	44
tatiara lamb rack pan roasted with whole shirted garlic and fresh thyme, served with potato mash and a parsley butter persillade.	
dentice in padella	38
fresh snapper fillets sautéed in extra virgin olive oil with slow roasted roma tomatoes, cannellini beans, zucchini ribbons, parsley and extra virgin olive oil.	
trota di mare ai papaveri	38
fresh deep sea ocean trout, wrapped in a light ocean trout mousse, coated in poppy seeds, grilled, then served over a ragu of potato, leek, tomato, zucchini, saffron and chives.	
costolette di agnello impanate	39
tatiara lamb cutlets crumbed with fresh thyme and rosemary, served on a caponata of fried eggplant, potato, cherry tomato and mint, topped and extra virgin olive oil with fresh lemon.	
zuppa di pesce	47
whole trawler fresh prawns, moreton bay bugs, scallops, mussels, snapper and kangaroo island lobster tail, cooked in a light fish broth, white wine and tomato ,charred crusty bread.	
merlano filetto fritto	41
king george whiting fillets fried in a light egg, parmesan and parsley batter, served on a truffle infused green pea purée with fresh lemon.	
cotoletta di manzo al pepe	46
dry aged beef rib cutlet, coated with garlic, black pepper, chilli and rosemary, char grilled and served with a smoked eggplant puree.	
cervo con barbabetola e balsamico	45
adelaide hills venison loin, rolled in a herb crust, seared in extra virgin olive oil with baby beetroots and balsamic vinegar, served on a cauliflower puree and reduced pan juices.	

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degustazione

the degustazione is available as a minimum of two

seafood \$75 per person

matching wine \$35

pane casareccio

carpaccio di dentice

fiori di zucchini fritti

sorbetto

linguette seppia

trota di mare ai papaveri

bigne, tiramisù

coffee

meat \$70 per person

matching wine \$35

pane casareccio

bresaola

funghi farciti

sorbetto

casarecci al ragu

filletto al pepe rosa

bigne, tiramisù

coffee

mixed \$90 per person

matching wine \$45

pane casareccio

granchi soffici fritti, carpaccio di dentice

carpaccio di carne, pate di fegato di pollo

funghi farciti

sorbetto

rigatoni granchi

rollata di vitello ai funghi

cannolo alla siciliana, tiramisù

coffee

sides

insalata mista

baby cos lettuce hearts with tomato, cucumber, onion, green olives tossed in red wine vinegar and extra virgin olive oil.

9.5

insalata di pomodoro

san marzano tomatoes with spanish onions, fresh mint extra virgin olive oil and black pepper.

9.5

insalata di rucola

rocket cress dressed with lemon juice extra virgin olive oil and shaved parmesan cheese.

9.5

broccolini all'aglio

fresh green broccolini finished with garlic and extra virgin olive oil.

8.5

asparagi

fresh green asparagus spears with garlic, lemon and extra virgin olive oil.

8.5

patate in padella

diced potato pan roasted in duck fat and finished with parsley.

8.5

fagiolini

fresh green beans with garlic, lemon and extra virgin olive oil.

8.5

b u o n a p p e t i t o