

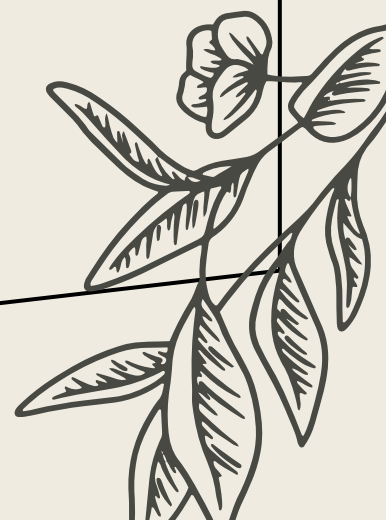


MENU



OPEN TUESDAY - SUNDAY DINNER

MOUNT WARRIGAL



IL LAGO

MOUNT WARRIGAL

TUESDAY: CHICKEN PARMIGIANA NIGHT \$22

WEDNESDAY: PIZZA NIGHT \$20

EXCEPT FOR SEAFOOD

THURSDAY: PASTA NIGHT ALL PASTA \$20

EXCEPT FOR SEAFOOD

SUNDAY: KIDS EAT FOR FREE

WITH EVERY MAIN MEAL ORDER (PIZZA & PASTA INCLUDED)

PANE/BREAD

GARLIC / HERB BREAD \$10

HOUSE-MADE FOCACCIA BREAD \$12

SEMI-DRIED TOMATO, ROSEMARY WITH EXTRA VIRGIN OLIVE OIL & AGED BALSAMIC VINEGAR

RICOTTA & TOMATO BRUSCHETTA \$14

INSALATA / SALAD

HOUSE SALAD \$16

MIXED SLAW, OLIVES, ROASTED CAPSICUM, PEAR, HEIRLOOM TOMATO, SPANISH ONION, WALNUTS & HOUSEMADE DRESSING

ROAST VEGETABLE SALAD \$18

MIXED SLAW, ROAST PUMPKIN, DUTCH CARROT, ROASTED BEETROOT, BROCCOLINI, ZUCCHINI, BASIL PESTO & RICOTTA CHEESE

BURRATA, PROSCIUTTO SALAD \$21

BURRATA CHEESE, HEIRLOOM TOMATO, SPANISH PROSCIUTTO, FRESH BASIL, OLIVE OIL & BALSAMIC GLAZE

PRIMI/ENTREE

ANTIPASTO DELLA CASA FOR SHARE \$32

ASSORTED DELI MEAT, ARANCINI, GRILLED ASSORTED VEGGIES, OLIVE, EXTRA VIRGIN OLIVE OIL, BALSAMIC VINEGAR, BRUSCHETTA & HOUSE MADE FOCACCIA BREAD

STEAK FRIES W AIOLI \$8

MEATBALL AL POMODORO (3) \$22

HOMEMADE ITALIAN MEATBALL, MOZZERELLA CHEESE, POMODORO SAUCE

CLASSIC ARANCINI BALLS (2) \$12

ROAST PUMPKIN, MOZZERELLA, AIOLI

CREAMY GARLIC PRAWN HOTPOT (6) \$24

KING PRAWNS, CREAMY GARLIC SAUCE, FOCACCIA BREAD

GARLIC & CHILLI PRAWN HOTPOT (6) \$24

KING PRAWNS, NAPOLETANA SAUCE, CHILLI OIL, FOCACCIA BREAD

ADD PRAWNS FOR MAIN SIZE HOTPOT \$32.00
10 KING PRAWN IN SIZZLING HOTPOT

WHILST WE ENDEAVOUR TO MEET ALL DIETARY REQUIREMENTS WE CANNOT GUARANTEE THE DISHES DO NOT CONTAIN TRACES OF SEAFOOD, NUTS OR OTHER ALLERGENS. PLEASE ADVISE STAFF IF YOU HAVE ANY PARTICULAR DIETARY REQUIREMENTS



PASTA/RISOTTO

LINGUINE BOLOGNESE \$24

SLOWED-BRAISED BEEF MINCE IN RICH POMODORO SAUCE, BOCCONCINI & PARMESAN

GNOCCHI BOLOGNESE \$24

SLOWED-BRAISED BEEF MINCE IN RICH POMODORO SAUCE, BOCCONCINI & PARMESAN

GNOCCHI ALLA VODKA (V) \$24

CHERRY TOMATO, CREAMY SAUCE, BURRATA CHEESE, CHILLI OIL

PAPPARELLE BOSCAIOLA \$24

CREAMY BACON AND MUSHROOM WITH PARMESAN

CHICKEN PRIMAVERA PASTA \$26

CHICKEN, SEASONAL VEGETABLES, CREAMY MUSTARD SAUCE

CLASSIC BEEF LASAGNA \$22

GARNISHED ROCKET, SEMI-DRIED TOMATO & PARMESAN

ROAST PUMPKIN RISOTTO (GF) \$24

BABY SPINACH, ROAST PUMPKIN, SEMI-DRIED TOMATO, PARMESAN

LINGUINE AL GAMBERI (6) \$28

KING PRAWNS, ROCKET, CHILLI OIL, FRESH BASIL IN POMODORO SAUCE

MALFADINE GARLIC & CHILLI CRAB \$29

CRAB MEAT, CRISPY SOFT SHELL CRAB, HEIRLOOM TOMATO, WHITE WINE, PARSLEY & PARMESAN

LINGUINE MEATBALL \$26

HOMEMADE ITALIAN MEATBALLS IN POMODORO SAUCE, PARMESAN CHEESE

MAINS

(SERVED WITH SALAD & CHIPS OR VEGETABLES & CHIPS)

CHICKEN SCHNITZEL \$23

HOUSE MADE CHICKEN SCHNITZEL

CHICKEN PARMIGIANA \$25

HOUSE MADE CHICKEN SCHNITZEL TOPPED WITH POMODORO SAUCE AND CHEESE

CHICKEN SCALOPPINE \$27 (GF OPTIONS W SALAD OR VEGETABLES)

PAN FRIED CHICKEN BREAST WITH A CREAMY MUSHROOM SAUCE

VEAL SCALOPPINE \$27 (GF OPTIONS W SALAD OR VEGETABLES)

PAN FRIED VEAL BLACKSTRAP WITH CREAMY MUSHROOM SAUCE

KIDS MENU

KIDS BOLOGNESE \$10

KIDS NAPOLI \$10

KIDS CHICKEN SCHNITZEL \$10

KIDS PIZZA \$10



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TRADITIONAL PIZZA

GARLIC PIZZA \$10

BRUSCHETTA PIZZA \$14

GARLIC CHEESE PIZZA \$16

MARGHERITA \$20

CHERRY TOMATO, MOZZARELLA & BASIL

TROPICAL \$23

DOUBLE SMOKED HAM & PINEAPPLE

DIAVOLA \$23

SALAMI, MUSHROOM & OLIVE

MEDITERRANEAN \$23

EGGPLANT, ZUCCHINI, MUSHROOM & ROASTED RED CAPSICUM

GAMBERI AND PEPPERONCINO \$25

PRAWNS, CHERRY TOMATO, CHILLI,
GARLIC AND BASIL

SALCICCIA AND FUNGHI \$25

PORK FENNEL SAUSAGE AND ASSORTED MUSHROOM

FOUR STAGIONI \$25

DOUBLE SMOKED HAM, SALAMI, MUSHROOM & OLIVE

CRUDO \$25

SEMI DRIED TOMATO, ROCKET, MOZZARELLA,
RICOTTA, PROSCIUTTO AND PARMESAN

CARNIVORA \$25

DOUBLE SMOKED HAM, SALAMI, BACON AND ITALIAN SAUSAGE

DRINKS

Soft drink \$3.50

Mineral water 500ml \$4.00

B.Y.O \$1.50 per person

DOLCI / DESSERT

Nutella pizza \$15.00

Fresh strawberry, banana & gelato

Gelato \$7.00

Vanilla or Nutella

Chocolate brownie \$12.00

Vanilla gelato and strawberry

GOURMET PIZZA

HOUSE SUPREME \$25

DOUBLE SMOKED HAM, SALAMI, BACON, MUSHROOMS,
PINEAPPLE, OLIVES AND SPANISH ONION

BBQ CHICKEN \$25

MARINATED CHICKEN, MUSHROOM, SPANISH ONION
AND ROASTED CAPSICUM ON A SMOKEY BBQ BASE

BBQ CARNIVORA \$25

DOUBLE SMOKED HAM, SALAMI, BACON AND ITALIAN
SAUSAGE ON A SMOKEY BBQ BASE

PATATE & SALCICCIA (NO SAUCE) \$25

SLICED POTATO, ITALIAN SAUSAGE, ROSEMARY,
EXTRA VIRGIN OLIVE OIL AND MOZZARELLA

ROASTED PUMPKIN (NO SAUCE) \$25

ROASTED PUMPKIN, RICOTTA, SPINACH, ROASTED
CAPSICUM AND MOZZARELLA

**FOUR FORMAGGI/ FOUR CHEESE (NO SAUCE)
\$25**

MOZZARELLA, PARMESAN, RICOTTA AND GORGONZOLA

**PEAR, PROSCIUTTO AND GORGONZOLA (NO
SAUCE) \$25**

PEAR, PROSCIUTTO, WALNUT, GORGONZOLA AND
SPINACH

SMOKEY BBQ PULLED PORK \$25

SPANISH ONION, MUSHROOM, BACON, PINEAPPLE AND
PORK ON A SMOKEY BBQ BASE

SPICED PULLED LAMB \$25

SPANISH ONION, CHERRY TOMATO, OLIVE,
PARMESAN, ROCKET AND YOGHURT

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