

Mother's DAY

\$49pp

Focaccia della casa (M)

House baked focaccia served with black olive tapenade.

Nino's antipasto

Fresh grilled calamari and prawns, steamed mussels, mortadella, sausage pieces, meatballs, polenta chips, mini arancini, frittata, olives & pickled vegetables, fritters and bocconcini.

Any main course

With garden salad for the table

MAINS

Rigatoni 4 formaggi

Tubular pasta with creamy gorgonzola, pecorino, fontina and Parmigiano finished with roasted walnuts.

Filetto del giorno (GF)

Fresh grilled garfish fillets, served with gremolata and roast potatoes.

Arrosto d'anatra

Slow cooked duck Maryland with an orange & thyme reduction, served with mashed potato.

Fettuccine ortolana (M)

Fettuccine served with roasted autumn vegetables, fresh tomato and finished with parmesan.

Gnocchi ragù

Homemade gnocchi in a traditional slow cooked Wagyu beef, tomato and red wine sauce.

Cotoletta alla milanese

Thinly crumbed veal with roasted potato and coleslaw

Polpette al sugo (GF)

Braised wagyu beef meatballs with tomato, onion red wine, basil and served with polenta.

Add \$8.5 for extra sides

Roasted Rosemary Potatoes

Potato Mash

Seasonal Vegetables

Sautéed Baby Spinach

Garden Salad

Grilled Polenta Wedge

DESSERT & COFFEE

Tasting plate of our house specialties including homemade cannoli, gelato and tiramisù

Coffee or tea with hazelnuts chocolate