

FATHER'S DAY

\$49pp

for 3 courses

Focaccia della casa (M)

House baked focaccia served with black olive tapenade.

Nino's antipasto

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

A choice of any main course below

With garden salad for the table

MAINS

Rigatoni 4 formaggi

Creamy tubular pasta with gorgonzola, pecorino, fontina and Parmigiana finished with roasted walnuts

Filetto del giorno (GF)

Fresh grilled fish fillet, served with a lemon and parsley dressing with roast potatoes.

Risotto con Carciofi e piselli (M)

Artichoke & green pea risotto with goat's cheese and fresh mint

Gnocchi ragù

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

Panetta di maiale (GF)

Sea salt rubbed pork belly served with mash potato and caramelised onion reduction.

Polpette d'agnello

Slow cooked lamb meatballs in tomato, red wine and rosemary, served with grilled polenta

Vitello all'avena

Veal medallions breadcrumbed with rolled oats & lemon zest served with coleslaw & roasted potatoes.

Parmiggiana di melanzane (M)

Layered eggplant parmigiana with napoli, mozzarella and basil

Add \$8.5 for extra sides

Roasted Rosemary Potatoes

Potato Mash

Seasonal Vegetables

Sautéed Baby Spinach

Caprese Salad

Grilled Polenta Wedges

DESSERT & COFFEE

Tasting plate of our house specialties including homemade cannoli, gelato and tiramisù
Coffee or tea with hazelnut chocolate

10% surcharge will be applied on the total bill