

Antipasti - Starters

Nino's antipasto - 18.5 per person

Grilled calamari, prawns, salami, sliced pork sausage, meatballs, arancini, olives, grilled & pickled vegetables, bocconcini & aioli (minimum 2 people)

Focaccia (v) 8.5

House baked herbed focaccia served with black olive tapenade -with cheese or "bruschetta" style" add \$3-

Frittelle di cavolfiore 14.5

Cauliflower & pecorino cheese fritters with aioli

Calamari alla griglia (gf) 16.5/32.5

Grilled calamari marinated with oregano, garlic & touch of chilli (4 pieces)

Arancini ai funghi (v) 14.5

Portobello mushroom and mozzarella arancini with spinach pesto (4 pieces)

Zuppa (v) (gf) 14.5

Soup of the day

Primi - Paste e Risotto

Spaghetti alla pescatora (gf avail) 19.5/29.5

Spaghetti tossed with prawns, scallops, mussels, fish fillets, garlic and tomato sauce

Risotto alla zucca (gf) (v) 18.5/28.5

Roasted pumpkin, gorgonzola risotto with shaved almonds

Ravioli al pesto (v) 18.5/28.5

Spinach and ricotta ravioli tossed through a creamy pesto sauce

Gnocchi al ragù 19.5/29.5

Potato gnocchi in a traditional slow cooked diced Wagyu beef, tomato and red wine sauce

Pasta del giorno m/p

Daily pasta special

Secondi - Main Courses

Pesce e patate (gf) 38.5

Grilled fish fillet of the day served alongside roasted rosemary potatoes

Porchetta e peperonata (gf) 37.5

Roasted pork loin rolled with herbs served with a white wine reduction & peperonata

Vitello all'avena 36.5

Crumbed veal medallions served with Italian coleslaw & potatoes

Bistecca alla griglia 39.5

Grilled prime eye-fillet (250g) plated with a rich red wine reduction, sweet potato mash and crispy leek

Polpette al sugo 34

Braised lamb meatballs in rich tomato sauce & grilled polenta wedges

Contorni - Sides

8.5

Spinaci - wilted spinach with garlic & butter ■ Patate arrostito - roasted potatoes with fresh herbs ■ Insalata - mixed leaves, tomato, red onion & olives
Polenta - grilled polenta wedges with aioli ■ Verdure - vegetables sautéed with garlic and olive oil ■ Patatine fritte - fried potato chips

⌘ Nino's daily specials on blackboard ⌘

Spoil yourself with our lovely desserts! Ask to our staff the "Menu dei dolci"