

THE BANK brunswick

PRIMA

SPUTINO PLATTER \$18

Served with bread

Vegetarian Antipasto – *marinated eggplant, olives, capsicum, artichoke*

Salumi Antipasto – *assorted cold meats, cheeses*

Mixed Antipasto \$21 – *meat, vegetable, seafood combination*

BRUSCHETTA \$9

Siciliana – *sautéed garlic, onion, tomato, topped with basil*

Carbonata & Salsici – *sicilian sausage, sautéed vegetables*

FRITTATA \$11

Mince & Peas – *minced beef, peas sautéed in garlic, onion & herbs*

Vegetarian – *capsicum, onion, baby spinach sautéed in garlic, onion & herbs*

SIDES \$9

All sides can be ordered as mains

Polpetti – *homemade meatballs in a napolitana sauce*

Mixed Vegetables – *medley of sautéed seasonal vegetables*

Arrancini – *deep fried rice balls, topped with fresh bolognese and parmesan*

Melanzana Frites – *homemade eggplant fries*

Pattatini Frites – *chips*

served with aioli & homemade relish on request

Fettini Di Pane \$5- *freshly toasted bread with virgin olive oil & herbs*

Fettini Di Pane \$4- *freshly toasted bread*

PANINI \$10

choice of mortadella ham or prosciutto topped with provolone cheese, tomato, lettuce in a herbed roll or herbed crusty bread slices

extras \$3 – *avocado, fetta, jalapeño, fried egg*

SALAD \$11 Per serve

Mixed Green Salad – *served with a balsamic vinaigrette*

Orange & Fennel – *served with extra virgin olive oil, spring onions, chilli flakes*

Sicilian – *tomato, red onion, celery, cucumber & extra virgin olive oil*

Heleneze – *tomato, red onion, cucumber, olives, fetta & extra virgin olive oil*

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SECONDI

\$21

Parmigiana – chicken cotoletta served with homemade salsa, topped with fresh mozzarella

Fried Calamari – lightly dusted with Italian spices

Catch of the Day – fresh fillet served in a creamy garlic sauce

Homemade Salsici - choice of spicy/spicy & fennel/mild sausages served with salsa or a garlic & onion tapenade

Melenzana Siciliana - sautéed eggplant fillet with traditional sicilian herbs & spices

\$28

Parmigiana – veal cotoletta served with homemade salsa, topped with fresh mozzarella

Garlic Prawns – served in a creamy and/or tomato sauce

Pescatore Risotto – fresh fillet served on a creamy mushroom risotto base

PASTA ARTIGIANA \$21

penne / tagliatelle / ravioli / spaghetti

Bolognese – rustic beef tomato sauce

Funghi – creamy mushroom sauce

Pomodore Freschi – fresh sicilian sauce & herbs

Broccoli – creamy broccoli & herb blend

Ricotta Caltagirone – creamy ricotta blended with traditional herb spices

Lasagna Siciliana – ham, cheese, peas topped with napolitana or bolognese sauce

PASTA A BRODO \$18

Spinach – puréed spinach soup with pastina, topped with a dollop of cream

Minestrone – chunky vegetable, fava bean soup in a tasty clear broth

Broccoli – medley of broccoli & garlic served in a tasty clear broth

Fagioli & Ceci – mixed bean, chickpea soup, with pastina

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ARTISAN PIZZAS \$18

Agrigento – Ham, mushroom, fetta

Caltagirone – Prosciutto, tomato, spinach

Ragusa – Prawn, bocconcini, cherry tomato

Piano San Paulo – Spinach, olives, buffalo mozzarella

La Scalinatta – Fresh crushed tomato, extra virgin olive oil, buffalo cheese, fresh garlic slices

Build Your Own \$18

Comes with mozzarella, tomato sauce base and 3 ingredients of your choice

Extra toppings are \$3 each

Ham, mushroom, fetta, prosciutto, fresh tomato, prawn

Bocconcini, cherry tomato, spinach, olives, buffalo mozzarella,

Pineapple, Jalapeno, Eggplant, Potato, onion, capsicum, pineapple, potato, jalapeño

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DOLCE

Homemade Biscuits \$3 – *Sicilian family recipes*

Iced lemon burro-scozzese / Viennese Choccolato / Giammellini / Chewy Cocco

Cannoli \$7 – *crispy Italian delicacy with sweet creamy, ricotta filling*

Baked cheesecake \$9 – *choice of blueberry or New York-style, served with fresh cream*

Campagna Caramelised Banana \$11 – *beautifully self-caramelised banana sautéed in raw sugar*

Add

- Scoop of Ice cream \$3

- Homemade hazelnut liquor \$5

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Super Food Pizza \$21 – *Homemade Nutella base, topped with blue berries, raspberries, banana, strawberry & kiwi*

CAFÈ

COFFEE & TEA

Short black / Macchiato \$4

Long black / Macchiato \$4

Latte / Flat white \$4

Cappuccino / Mocha \$4

Heart chocolate \$4

Choffee \$4 – *chocolate malt espresso*

Fredo \$4 – *chilled espresso served over ice*

Lungo \$6 – *chilled espresso served over ice*

Affogato \$6 – *Beautiful short or long black, accompanied with a creamy vanilla ice-cream topping*

Pizolino \$9 – *espresso served with Frangelico*

Tea \$4 – *Lemon & Ginger / Camomile & Spearmint / Camomile, Honey & Vanilla / Earl Grey / Pure Green Tea / English Breakfast*
