

Menù

Condividere piatto *share plate/ only for 2*

Antipasto 28

cacciatore salami, mortadella, sopressa (mild/hot), prosciutto di parma, grilled eggplant, grilled capsicum, italian mixed olives and charred pane di casa

Primi *entrées*

Calamaretti fritti 20

finely sliced baby squid, lightly floured, deep-fried & served on baby greens

Bruschetta con fig e gorgonzola 19

Oven baked bread, figs, prosciutto and melted 'Hunter Valley' gorgonzola dolce

Cozze alla Napoletana 20 GF

fresh local mussels poached in their shells with tomato, garlic, oregano and chilli

Arancinni alla Basciola 19

Risotto Rice balls filled with pancetta and mushrooms, cream sauce.

White Bait fritti 19

Lightly floured tiny fish deep-fried in virgin olive oil served with aioli

Gamberi e Picante 20 GF

Baby squid, prawns & oyster mushrooms sautéed with cognac, tomato & cream

Secondi *mains*

Filetto con pepperoni e funghi trifolati 36 GFO

Scotch fillet steak, char-grilled, served with a trio of mushrooms & char-grilled red capsicum

Veal saltinboca al romana 34 GFO

Thinly sliced veal topped with prosciutto and chardonnay

Salmone e pesto il broccolini 36 GFO

Pan cooked salmon served with creamy pesto and grilled broccolini

Fettine di maiale alla pizzaiola 32 GFO

Pork tenderloins pan cooked with tomato, garlic, oregano, panne di cassa and hint of chilli

Pollo alla diavola 34

Fiery barbecued chicken, spice rub of pepper, garlic, cayenne, smoky paprika

Note: If you are a vegan the chef would be more than happy to accommodate your needs. Please inform us if have any aversions or allergies.

****OUR MENU IS SUBJECT TO CHANGES ACCORDING TO THE AVAILABILITY OF SEASONAL INGREDIENTS OR OTHERWISE**

***** ASK FOR SPECIALS OF THE DAY*****

109 WOLLOMBI ROAD, CESSNOCK

CALL: 0469 341 926 | 02 4909 8404

EMAIL: INFO@THEITALIANCOTTAGE.COM.AU

Pasta

Ravioli di Zucca 26

butternut pumpkin, Sage and Amaretti ravioli

Ravioli ricotta e spinaci 26

Ricotta, spinach & Napolitana sauce

Ravioli alla la anatra 28

Duck Ravioli, caramlised onions, light napolitana sauce

Pappardelle al spezzatino di agnello con piselli 26

Lamb shoulder slow cooked with white wine and a hint of tomato with saffron

Spaghetti tradizionale Bolognese 25 GFO

handmade spaghetti served with the classic veal and pork Bolognese sauce

Taglionini con verdura mista 25 GFO,V

Ribbons of pasta served with the sauce of mixed seasonal vegetables

Gnocchi di Patate quattro formaggio 26 GFO

House made potato gnocchi with four cheeses (gorgonzola dolce, pecorino, grana padano, moz)

Capelli d'angelo con granchio 30 GFO

fine angel hair pasta with fresh crab meat & cherry tomatoes in a light olive oil sauce with chardonnay & hint of garlic & chilli

Linguine con frutti di mare 30 GFO

Mussels, vongole, prawns and calamari cooked in chilli garlic, white wine & napolitana sauce

Mafaldine con polpettine e ricotta 28 GFO

Crimped ribbons of pasta with delicate veal & pork mince meatballs, tomatoes and ricotta

Risotto

Risotto di pesce al frutti di mare 28 GF

Mussels, vongole, prawns and calamari cooked in chilli garlic white wine & napolitana sauce

Risotto con funghi 25 V

medley of local handpicked mushrooms served with truffle pecorino

Dolce dessert

Tiramisu 10

Affagato 9 (Frangelico +\$5) GF

Cannoli (Chocolate/Vanilla) 9

Lemon lime sorbet 8

Kids ice cream 6

Bambino

Spaghetti Bolognese 12

Kids fish & chips 12

Kids nuggets & chips 12

Tomato Bruschetta Kids 8 Adult 12

Sides

Italian Rocket, pear, walnut, parmesan, prosciutto salad 12

Roast vegetables 12

chips 10

seasonal greens 12

Drinks menu

RED WINES

	per glass	per bottle
Montepulciano d'Abruzzo (Italy)	10	45
Primitivo salAtemura(Italy)	Best selling	60
Peterson's Mudgee Shiraz	14	60
Peterson's Mudgee Cabsauv	14	60
Cricket Pitch (Red)	12	50

WHITE WINES

	per glass	per bottle
Pinot Grigio (Italy)	10	50
Soave Classico (Italy)	-	45
Cricket Pitch (White)	12	50
Prosecco/Rose/Moscato	14	60

BEERS

	per bottle
Peroni nastro azzuro (Italy)	8
Menabrea (Italy)	9
Corona Extra	8
Hahn Premium Light	6
Heineken	8

Any SPIRITS* + CHOICE OF MIXER \$12

*SPIRITS available- BOURBON, WHISKEY, SCOTCH, VODKA, GIN

GFO-GLUTEN FREE OPTION

Note: **BYO wine only** corkage \$6 per person (\$4 for additional bottle)
Public Holiday surcharge 15%

**** FLIP OVER FOR OTHER DRINKS & HOT BEVERAGES ****

SODAS

Sparkling mineral water – 5 (250ml), 6.5 (750 ml)
Dry ginger ale- 6
Coke /Zero/ no sugar/Fanta/Sunkist/Lemonade/Sprite/Solo- 5
Lemon lime bitters- 8
Juice Apple/Orange- 6

HOT BEVERAGES

Coffee 5

Espresso
Cappuccino
Flat white
Chai Latte
Latte
Long Black
Short Black
Long Macchiato
Short Macchiato

Tea 5

English Breakfast
Earl Grey
Chamomile
Green tea
Peppermint