

There's no Better Aperitif.  
Than an Aperol Spritz 18  
Or maybe a Negroni? 20



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Lillinosoflovedale

Two Courses 65.pp

Matching wines 35.pp

Three courses 85.pp

Matching wines 50.pp

### Entrees

*(if share between 2 people = 1 course each, can be single portions)*

Antipasto Misto - Cured meats and Olives.

Fritto Misto - Calamari & prawns in flour and fried (gf)

Rotolini di Melanzane - Fried eggplant filled with ricotta,  
topped with Napoletana sauce, Parmesan.

Crudo - Italian style kingfish sashimi, pickled ginger, wasabi.

*PIZZAS (as entree share between 2 people = 1 course each)*

Margherita - Tomato, mozzarella, basil.

Garlic and Cheese Pizza

Sarda - Tomato, mozzarella, homemade sausage, pecorino, chilli.

Diavola - Tomato, mozzarella, capsicum, onion, hot salami, chilli, olives.

Cotto e Funghi - Tomato, mozzarella, ham, mushroom.

Lillino's Special - Tomato, mozzarella, prawns, garlic, chilli.

Pizza del Bosco - White base, cream of porcini, gorgonzola, rocket, Prosciutto

Additional toppings - anchovies, ham, olives, rocket, mushroom 2

Prosciutto, gorgonzola 5, Lillino's and Del Bosco pizza add 6

### *Pasta & Mains (individual dishes)*

Luigi's Linguine - 5 large King Prawns tossed in a little tomato, cream,  
oregano, parsley, brandy and gorgonzola.

Gnocchi di Patate - Potato dumplings, gorgonzola cream sauce  
& parmesan (pomodoro sauce also available)

Malloreddus, Small durum wheat pasta shapes combined in a spicy red sauce  
with homemade pork sausage, sprinkled with Sardinian pecorino cheese.

Ravioli Nonna Carmela (10) - Egg pasta, ricotta, orange zest, nutmeg,  
pomodoro sauce, pecorino cheese. (Luigi's family recipe)

Porchetta alla Romana- Suckling pig, deboned, spread with garlic and rosemary rolled and  
baked.

Involtini di Pollo - chicken breast filled with cheese and herbs,  
wrapped in pancetta, sautéed in butter and deglazed in white wine.

Kingfish al forno - Oven baked fillet, with Miso butter or lemon.

All mains, served with sides at chef's discretion.

*Children Menu 25 pc choose from*

Penne or spaghetti Bolognese

Chicken Schnitzel and chips

Pizza Margherita

Additional toppings as per main pizza menu

Complimentary scoop of vanilla or milk chocolate ice cream

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### *Sides/Contorni*

- Garlic & Herb Bread - Garlic infused oil & herbs. 14
- Bruschetta - Sardinian crisp bread tomato & basil. 14
- Rocket and pear salad 13
- Oven roasted herbed potatoes 10

### *Dolci/Dessert (individual dishes)*

- Affogato - Caffè espresso, vanilla ice cream & a shot of Frangelico or Kalua.
- Nuraghe - Dark chocolate fondant (allow 10 minutes to bake.) gf
- Homemade Tiramisu - Classic Italian dessert.
- Gelato Frutti di Bosco - Vanilla ice cream served with mixed berries compote.

### *Dessert and Fortified Wines*

- The Parched Crow
- Vintage Muscat glass 9
- 500ml Bottle 58
- Muscat and Tawny, Various qualities
- And prices are available

### *Coffee & Tea...*

- Cappuccino , Flat White , Latte,
- Long Black, Espresso, Mocha,
- English Breakfast, Earl Grey,
- Peppermint, Green, Chamomile 4.5

Set Menus for 8 or more diners starting from \$65  
preorder is also available 2 days notice required.  
please ask our waitstaff about it.

Please don't ask for split bills as refusal might offend.

Credit card surcharge applies

15% public holiday surcharge applies