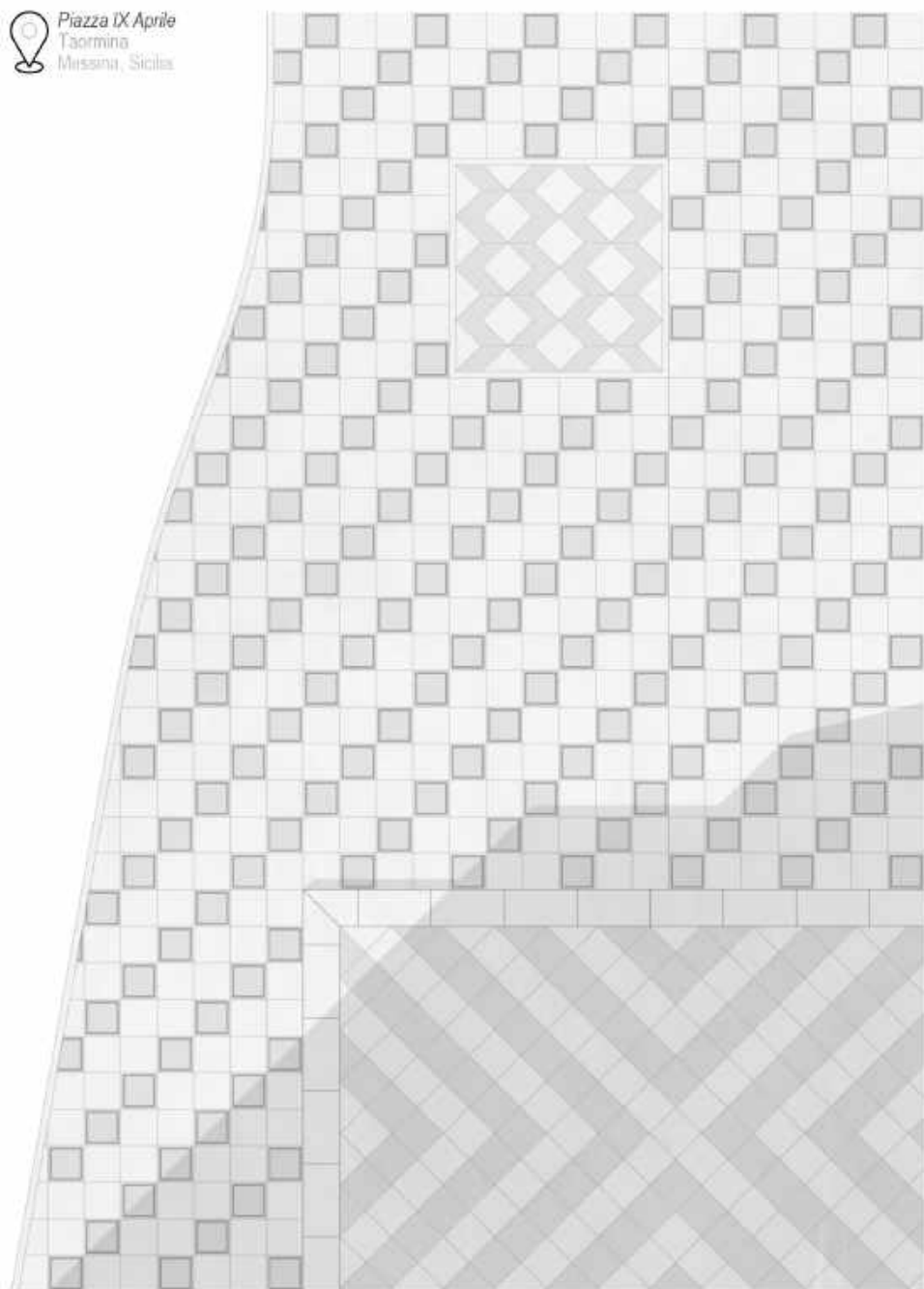


A Nostro Posto

autentica cucina siciliana



ANTIPASTI - PRIMI
SECONDI - PIZZE - INSALATE
CONTORNI - DOLCI



ANTIPASTI | APPETIZERS

Sicilian Olives (VG - GFO) **\$9.50**

Marinated Sicilian green olives with crostini bread.

Il Nostro Posto Antipasto **S (1p) 16.00 / L (2p) 29.50**

Selection of cured meat served with home-made focaccia.

Arancini **\$14.00**

Home-made Sicilian rice balls filled with Provolone cheese and your choice: Mushroom (V) - Beef Ragu.

Bruschetta Caponata (VG - GFO) **\$19.50**

Toasted home-made bread served with capsicum, eggplant, tomato, onion, capers and olives.

Carpaccio di Manzo (GF) **\$21.00**

Beef Carpaccio served with EVOO, rocket, capers and shaved Parmigiano.

Crocchette di Baccalà **\$19.50**

Potatoes and baccalà fish croquette served with leek sauce.

Calamari **Entree \$14.50 / Main \$26.50**

Fresh fried calamari served with home-made mayonnaise.

Focaccia (VG) **\$9.50**

With extra virgin olive oil, salt and oregano. Add garlic.

Caprese (GF - V) **\$19.50**

Fresh fior di latte mozzarella, tomato, basil and extra virgin olive oil.

PRIMI PIATTI | PASTA & RISOTTO

Fettuccine Bolognese (GFO) **\$25.50**

Beef mince slowly cooked with tomato.

Gnocchi Speck & Noci **\$28.50**

Home-made gnocchi with 'gorgonzola' cream, speck and nuts.

Casarecce Tonno e Stracciatella (GFO) **\$28.00**

Cherry tomatoes and tuna in a touch of Stracciatella cheese and fresh basil.

Casarecce Funghi & Piselli (VG - GFO) **\$24.50**

Casarecce with porcini mushroom and green peas.

Risotto Zucca & Goat Cheese (VGO - GF - V) **\$26.00**

Pumpkin puree, goat cheese and fried sage.

Risotto al Funghi Porcini (VGO - GF - V) **\$27.50**

Carnaroli rice, porcini mushroom, garlic, truffle and parmigiano.

Lasagna Italiana **\$27.50**

Traditional lasagna with bolognese ragù, parmesan cheese and béchamel sauce.

Ravioli in Salsa Rosa (V) **\$27.50**

Our ricotta and spinach ravioli cooked in salsa rosa (*pink sauce*).

Spaghetti Puttanesca (VG - GFO) **\$23.00**

Garlic, capers, black olives, chilli, with Napoli Sauce.

Paccheri di Agnello al Ragù (GFO) **\$27.50**

Big rigatoni pasta with slow cooked lamb ragù.

Cavati Norma (V) **\$26.50**

Home-made pasta, tomato, eggplant, dry ricotta cheese and basil.

Fettuccine Carbonara (GFO) **\$24.50**

Pancetta, egg, cream and black pepper.

Spaghetti al Pesto e Gamberetti (GFO) **\$28.50**

Spaghetti pasta with fresh basil pesto, prawns, chilli and EVOO.

Signature Dish: Linguine allo Scoglio al Cartoccio (GFO) **\$37.50**

Linguine pasta with a selection of freshly cooked seafood, in white wine with cherry tomatoes, mussels, calamari, trevalli, prawns, chilli and served in cartoccio style.



SECONDI PIATTI | MAINS

Grilled Lamb Cutlets **\$29.50**

Chat potato and broccolini served with 'chimichurri' sauce on top.

Scaloppina di Vitello ai Funghi **\$32.00**

Thinly sliced veal cooked in white wine with porcini mushroom.

Pepata di Cozze (GFO) **\$24.00**

Mussels steamed in white wine, garlic and tomato served with crostini.

Signature Dish: Guazzetto di Pesce in Crosta **\$38.50**

Fresh mixed seafood oven-baked with prawn bisque, tomato and chilli.

Fish of the Day **MP**

Please refer to our staff for the daily chef's choice of fresh fish.



PIZZE

Margherita (VGO - V) **\$21.50**

Tomato, fior di latte mozzarella and basil.

Norma (VGO - V) **\$25.50**

Eggplant, mozzarella, cherry tomatoes and ricotta cheese.

Diavola **\$24.50**

Tomato, fior di latte mozzarella, salame and chilli.

Contadina **\$26.50**

Mozzarella, broccoli, spicy pork sausage and leek.

Siciliana **\$26.00**

Mozzarella, tomato, salame, capsicum and black olives.

Capricciosa **\$24.50**

Mozzarella, tomato, leg ham, mushrooms and olives.

Ortolana (VGO - V) **\$23.50**

Mozzarella, tomato, pumpkin, rocket, capsicum and basil.

Ai Porcini Tartufo (VGO - V) **\$27.50**

Fior di latte mozzarella, porcini mushrooms, tomato, parsley and truffle oil.

Calzone alla Siciliana **\$27.50**

Folded pizza with tomato, mozzarella, eggplant and topped with crudo.

INSALATE E CONTORNI | SALADS & SIDES

Burrata (V - GFO) **\$25.00**

Marinated with cherry tomato, bread crumbs and fresh basil.

Greek Salad (V - GF) **\$23.00**

Roast capsicum, red onion, olives, cucumber, feta cheese and Tzatziki sauce.

+\$4.00 add *Chicken*

+\$3.00 add *King Prawn*

Caesar Salad (GFO) **\$22.00**

Fresh baby cos lettuce, crispy bacon, shaved parmigiano cheese, anchovies, croutons, caesar dressing and poached egg.

+\$4.00 add *Chicken*

+\$3.00 add *King Prawn*

Bowl of Chips (VGO - V) **\$11.00**

KIDS' MENU

Chicken nuggets and chips **\$12.00**

Fish and chips **\$12.00**

Pasta with bolognese sauce (GFO) **\$12.00**

DOLCI | DESSERTS

Home-made Cannoli Siciliani (V) **\$13.00**

Tubular crunchy pastry filled with ricotta and crushed pistacchio.

Tiramisù (V) **\$16.00**

Italian layers trifle of Savoiardi, coffee, Sabayon cream liqueur and cocoa.

Affogato (V) **\$16.00**

Vanilla ice cream with espresso coffee and Frangelico or Amaretto.

Panna Cotta (GF) **\$16.00**

Traditional vanilla jelly-mousse pudding with strawberry puree.



 Piazza Università
Catania
Catania, Sicilia.



Piazza del Duomo
Siracusa
Siracusa, Sicilia

PASTA

a practical guide

Capellini



Spaghettini



Spaghetti



Bucatini



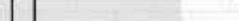
Linguine



Tagliatelle



Fettuccine



Mafalde



Casarecce



Gnocchi



Cavatì



Ravioli



Paccheri



*Pastas in black are available in the menu

Ts & Cs



Dietary requirement key

VG - Vegan V - Vegetarian
GF - Gluten Free O- Option*

* Gluten Free Option, Vegetarian Option, and Vegan Option plates are to be requested to our staff prior to ordering.



Allergy advice

Guests with allergies, intolerances, and/or with other dietary requirements please inform your server prior to ordering.

We will endeavour to accomodate your needs. However, due to the nature of the food that is being prepared, it is not possible to guarantee that there will be neither allergen cross-contamination nor traces in our plates.

Others

Please note that payments with credit cards incur a 1.7% surcharge.
There will be a 15% surcharge on Sundays and Public Holidays.
Sorry, we do not split bills.





Il Nostro Posto
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