

# MR. CARPANO

## ENTRÉE

Garlic mozzarella flatbread 12

Arancini filled with roasted capsicum and chorizo, served with a chilli infused passata 14

Flash fried calamari with sumac and lemon, served with ruby grapefruit, cucumber ribbons and aioli 21

Minestrone soup with grana padano parmesan and house made sourdough 14

Local Victorian mussels with white wine, red chilli, parsley and tomato, served with house made sourdough 18

Charred cos, crispy maple bacon, parmesan and olive oil croutons, mustard infused aioli and 63 degree poached egg 19

Antipasto board: chefs selection of hand sliced meat, cheese, olives and marinated vegetables, with house made lavosh and grissini 26

## MAINS

Parmesan and parsley crumbed veal with rosemary garlic potatoes, wilted silver beet and balsamic glaze 38

Oven baked barramundi with baby spinach, lemon salt and an olive oregano butter, served with potato gratin and herb salad 36

Pan fried prosciutto and sage chicken saltimbocca served with herb buttered semolina, wilted winter greens and finished with balsamic 32

Risotto of pea, pancetta and goats curd with chopped dill and lemon 28

Slow cooked beef cheek with handmade potato gnocchi, crispy prosciuto and micro herb salad 42

Italian spiced chicken sandwich with melted provolone cheese, crispy maple bacon, bruschetta and roasted red pepper chilli aioli, served with rustic fries 25

400g T-Bone with sautéed silver beet, grilled field mushrooms, polenta chips and red wine jus 44

## PASTA

*"At Mr Carpano we take great pride in preparing our menu items in-house with great respect for raw ingredients, including all of our fresh pasta. Every individual piece of spaghetti and tagliatelle is hand rolled and cut by our passionate team using traditional practices. We hope that you enjoy it."*

Hand cut spaghetti with roasted eggplant, hickory smoked tomato, hummus and chilli oil 26

Ragu of bolognese tossed through fresh hand cut tagliatelle with shaved parmesan 29

## PIZZA

San danielle prosciutto, olives, chilli, cherry tomatoes, basil and rocket 24

Roasted capsicum, pumpkin, spinach, sundried tomato, pesto & pine nuts topped with mozzarella 22

Napoli, basil and burrata 20

Hot Salami, tomato, basil, chilli, black olives and mozzarella 24

## SIDES

Rocket, pear and grana padano salad with aged balsamic and extra virgin olive oil 8

Rustic Fries with red pepper chilli aioli 10

Charred broccolini with parmesan crumbs, lemon salt 9

## DESSERT

Nonna's biscuit tin with nougat, biscotti and crostoli, served with barista coffee 16

Self saucing chocolate pudding with vanilla bean ice cream, chocolate shard, and raspberry dust 16

Honey, almond and thyme semi freddo with a hint of ginger 14

Baked Italian ricotta cheesecake with berry compote 15

Orange, hazelnut, rosemary cake with double cream and candied oranges 15

AVAILABLE FROM 7AM TO 11PM

MELBOURNE ITALIAN, MADE TRUE