

ioesco

TAKE AWAY

AS OF 24TH MARCH 2020

15% Discount

PHONE ORDER 55 77 88 00

TEXT ORDER 0455 77 88 00

Available from 12pm Tuesday - Sunday

DELIVERY

Available for Sanctuary Cove Residents only, 5pm – 8pm, Tuesday – Sunday with orders over \$50 with \$10 delivery fee

BREADS

ciabatta - fresh bread with balsamic vinegar, olive oil & confit garlic v **8**

garlic bread - traditional garlic buttered italian bread v **8**

focaccia rossa - pizza bread with e.v. olive oil, tomato, garlic and herbs v **17**

focaccia bianca - pizza bread with e.v. olive oil, rosemary and oregano v **15**

focaccia gorgonzola in bianca - cream base, gorgonzola cheese, parma ham **22**

olives - side of warm mixed olives gf v **8**

ENTREES

garlic prawns - local king prawns in a cream brandy & garlic sauce served w/ salad **25**

anatra di bosco - peking duck breast cooked in mushrooms, marsala cream sauce w/ fresh crostini's **25**

octopus - baby octopus pan fried w/ tomato, chilli, garlic and black olives gf **25**

calamari - lightly fried served mediterranean style with dill aioli and a garden salad **22**

minestrone served with Italian bread **14**

zuppa di pesce - fresh seafood mix w/ an olive oil white wine Napoli sauce, w/ crusty bread **33**

eggplant parmigiana - layers of eggplant filled with basil, mozzarella and napoli tomato sauce v **24**

potato croquettes - filled with ham, salami, mozzarella & parmesan cheese served w/ gorgonzola cream sauce **22**

PASTA

penne alla amatriciana - pancetta bacon, onions, chilli, basil & Napoli tomato sauce **29**

penne pollo rosso - chicken breast pieces, sun dried tomato, onions, vodka, tomato dash of cream **28**

fettuccine boscaiola - bacon, mushroom, onion, shallots, touch of tomato & garlic cream sauce **28**

fettuccine alfredo - ham, mushrooms, onion, garlic & cream sauce **28**

spaghetti alla carbonara - egg, pancetta bacon, garlic, pepper, extra olive oil & cream sauce **27**

spaghetti bolognese - premium ground beef ragout with tomato, garlic, herbs and red wine **27**

spaghetti marinara - local seafood served in white wine & garlic with a touch of tomato **39**

spaghetti meatballs - pork and fennel meatballs w/ eggplant, chorizo, salami, chilli & fetta cheese **36**

linguine ai gamberi fetta - seared king prawns, olives, fetta, chilli & Napoli sauce **39**

linguine alla cicale - moreton bay bugs, roasted capsicum, pinenuts, napoli tomato touch of cream **39**

gnocchi Napoli - potato dumplings w/ Napoli sauce & melted mozzarella cheese v **30**

gnocchi alla gorgonzola - potato dumplings w/ gorgonzola cheese walnuts & rocket cream sauce v **32**

gnocchi sorrentina - pork & fennel sausages, basil, onion, chilli, white wine, Napoli tomato **36**

ravioli di ricotta spinaci - ravioli filled w/ spinach, buffalo ricotta & Napoli cream sauce v **32**

lasagna al forno - (main only) filled w/ béchamel, ham, salami & egg finished in a bolognese sauce **34**

risotto di agnello - arborio rice with tender de-boned lamb shank in a tomato style sauce **34**

risotto casa mia - arborio rice roasted capsicum, eggplant, mushroom, olives, onion & Napoli tomato sauce v **30**

risotto pollo - arborio rice with chicken breast pieces, mushroom, onion & fetta cheese **30**

PIZZA

gluten free base available **4**

- traditional - tomato, mozzarella, ham, mushrooms, salami, olives and onions **26**
- margherita - tomato, mozzarella and basil, v (add salami \$2) **22**
- bambino - tomato, mozzarella, ham and pineapple **24**
- prosciutto e rucola - margherita style with parma ham, rocket & parmesan **30**
- marinara - tomato, mozzarella, king prawns, calamari, clams and garlic **36**
- gamberi - tomato, tallegio cheese, king prawns, pineapple & olives **36**
- calzone - folded pizza w/ veal, chicken, sausage, salami, tomato, mozzarella, topped w/ Napoli tomato **32**
- formaggio - cream base, gorgonzola, brie & mozzarella cheese v **22**

MAIN

- scaloppine saltimbocca - medallions w/ pancetta, swiss cheese e.v. olive oil, sage, garlic white wine **42**
- scaloppine marsala - medallions w/ a marsala and cream sauce **38**
- scaloppine funghi - medallions w/ mushrooms, shallots, white wine & cream sauce **38**
- scaloppine limone - medallions w/ a sauce of white wine, lemon, garlic and e.v. olive oil **38**
- scaloppine boscaiola - medallions w/ bacon, mushroom, onion, shallots, tomato & garlic cream **40**
- cotoletta - snitzell with aioli served with a side of spaghetti Bolognese **38**
- chicken gamberi - king prawns, avocado & garlic brandy cream sauce **38**
- chicken pepato - mushroom, green peppercorn, blue vein & french mustard sauce **36**
- chicken parmigiana - eggplant, pancetta, parmesan cheese and Napoli **36**
- eye fillet steak ai gamberi - bug meat & prawns in a garlic brandy cream sauce on mash **52**
- eye fillet steak - choice of dianne / mushroom/ pepper/ red wine jus **46**
- eye fillet steak rossini - topped with field mushroom, wilted spinach, red wine jus on a bed on mash potato **49**
- eye fillet steak primavera - topped with a salsa of avocado & bruschetta tomato on a bed a mash potato **48**
- lamb shanks - braised in a carrot, celery, onion and napoli tomato sauce served on a creamy mash **42**
- lamb shoulder (serves 2) - slow braised for 4 hours served with broccolini, honeyed carrots and lamb jus **89**
- cone bay barramundi - grilled served with chips & salad **38**
- mediterranean fillet roughly, baked with capers, olives, onions, basil in a napoli sauce **36**

SIDES

- mixed seasonal vegetables gf v df **9**
- honey carrots gf v **9**
- broccolini gf v **9**
- mixed leaf salad gf v df **8**
- mashed potato v **8**
- chunky beer battered chips v **8**
- rosemary & garlic roasted potatoes v **9**

DESSERT

- chocolate brownie served warm with chocolate ganache topped with vanilla bean gelati v **16**
- light chocolate mousse served w/ vanilla bean gelati v **16**
- sticky toffee pudding warm date pudding, caramel sauce served w/ vanilla bean ice cream & cream v **16**
- tiramisu coffee marsala soaked sponge layered with sweet mascarpone cheese cream v **16**

RED WINE

- Rubeus Blend VIC **30**
- Hogshead Shiraz SA **30**
- La Belle Mere SGM SA **35**
- Poggio Civetta Chianti Classico ITLY **40**
- Bertaine Pinot Noir FRA **30**
- Scotchmans Hill Pinot Noir VIC **40**

WHITE WINE

- Shaw + Smith Sauvignon Blanc SA **30**
- Mandoleto Pinot Grigio ITLY **30**
- Mitchell Watervale Riesling SA **30**
- Sherwood Stoney Range Chardonnay NZ **30**
- Pierro LTC WA **35**
- Bertaine Rose FRA **30**
- Prosecco ITLY **30**

- Sparkling Water Santa Vittoria 1L **\$5** or **\$50** box of 12
- Still Water Santa Vittoria 1L **\$5** or **\$50** box of 12