

Caffe PENDOLINO

DA ASSAGGIARE – OIL AND OLIVE TASTING PLATE

ASSAGGI DALL'OLIOTECA

L'Olioteca olive and extra-virgin olive oil tasting plate
9.5

PANINI E TRAMEZZINI – SANDWICHES AND PANINI

VERDURE

Grilled eggplant and zucchini panino with vine-ripened tomato, provolone piccante cheese and black olive puree
10.5

SALUMIERE TOSCANO

Toasted Tuscan schiacciata bread with finocchiata salami, gruyere cheese, tomato and baby rocket
10.5

TROTA

Hot-smoked river trout and Russian salad sandwich with iceberg lettuce and horseradish mayonnaise
12.5

INSALATE – SALADS

TONNO SICILIANO

Sicilian-style tuna, quail eggs, artichokes, green Sicilian olives, celery heart, parsley, tomato, salsa salmoriglio
14.5

ORTAGGI

Beetroot, pumpkin, Treviso radicchio, pinenuts, ricotta, agrodolce di nebbiolo vinegar
10.5

POLLO AFFUMICATO

Hot smoked chicken, crisp pancetta, rocket, spring onions, grilled potato
15.5

INSALATA DI MAIALE

Salad of crisp pork belly with fried potato, Italian parsley, dried black olive, red onion, endive and nebbiolo vinegar
16

ZUPPA E PASTA – SOUP AND PASTA*

RIBOLLITA CON PASTA LUMACONE

Tuscan bean and vegetable soup with Pendolino Lumacone pasta, cavalo nero and reggiano cheese
11.5

GRAMIGNA CON IL RAGÙ

Traditional "Wild Weed" Pendolino Gramigna pasta with pork, veal and tomato ragu
17

LINGUINE PICCANTI ALL'AGLIO, OLIO E PREZZEMOLO

Pendolino Chilli Linguine with garlic, dolce extra virgin olive oil and Italian parsley
17

Add Prawns, \$10

PAPPARDELLE BARBABIETOLA

Pendolino Beetroot Pappardelle with dried black olives, red onion, Italian parsley and fresh goats cheese
18

RIGATONE ALLA PUTTANESCA

Pendolino Rigatone with anchovy, olives, chilli, garlic and tomato
17

****All Pendolino Caffe Pasta is made from the Pendolino range of House Made Dried Pasta.***

PIATTI PRINCIPALI – SUBSTANTIAL MEALS

VINCISGRASSI

Truffled chicken liver and Portobello mushroom Pendolino lasagne
17

COTOLETTA ALLA MILANESE

Fresh breadcrumb and parmesan-cruste chicken with salad leaves, lemon and shoestring fries
18

CONTORNI – SIDES

INSALATA MISTA

Mixed Salad
5.5

PATATINE

Shoestring Fries with Sicilian sea-salt and dried oregano
6

DOLCI – SWEETS

Crostata di Pinoli

Pine nut, almond and candied fruit tart

Sfogliatelle

Neapolitan custard-filled pastry

8.5

6.5

Torta agrumato di Sanguinella

Blood Orange Olive Oil Cake

Crostata al Bacio

Chocolate and Hazelnut Praline Tart

Tiramisu

3.5

8.5

8.5

Crostata di Pere

Caramelised Pear Tart

Torta Limone Meringata

Lemon Tart with Meringue

8.5

8.5

PENDOLINO

BEVANDE – DRINKS

Acqua Minerale – Mineral Water
S. Pellegrino sparkling mineral water
500ml – 3.5, 1L – 6

Panna still mineral water
500ml - 3.5, 1L - 6

Bevande Fredde – Italian Soft Drinks
S. Pellegrino Limonata, Aranciata rossa,
Chinotto, Pompelmo, San Bitter
5

Coke, Diet Coke, Sprite, Lemon squash
Tonic, Ginger Ale, Soda
4

Succhi - Juices
Orange, Apple, Cranberry
Pineapple, Ruby Red Grapefruit, Tomato
4

Virgin Mary
Fresh Tomato Juice, lemon, celery,
Worcestershire sauce, salt and pepper
7

Bevande Calde – Hot Beverages
Ristretto, Espresso, Macchiato, Cappuccino
Latte, Flat White, Long Black, Hot Chocolate, Mocha
3.5

Large, soy, double shot
50c extra

La Via del Té – Firenze
English Breakfast, Earl Grey, Green Tea (Organic),
Marrackesh Mint (Green – mint), Menta (Mint),
Camomilla (Chamomile), Frutti di Bosco (Wildberry)
3.5

BICCHIERI – WINE BY THE GLASS

APERITIVO – APERITIF **60ml**
Rallo *Marsala Superiore Secco 2yrs - Sicilia* (Marsala Chilled) 7

FRIZZANTI - SPARKLING AND CHAMPAGNE **100ml**
NV Pendolino Brut - *McLaren Vale* Chardonnay-Pinot Noir 9
NV Le Colture 'Fagher' - *Veneto* Prosecco 13
NV Veuve Clicquot P. - France Pinot Noir-Chard. - P.M 26

BIANCHI – WHITE WINE **150ml**
08 Il Re dei Re – *Clare Valley* Riesling 9
10 Vigne Nuove – *Adelaide Hills* Pinot Grigio 12
10 Waihopai V.- *Marlborough NZ* Sauvignon Blanc 12
09 Piras DOCG - *Sardegna* Vermentino 13
09 Coffeale Soave DOC-Veneto Soave (Garganega) 13
09 Inama IGT- *Veneto* Chardonnay 16

ROSSI – RED WINE **150ml**
09 Bass Strait – *Tamar Valley* Pinot Noir 11
09 Strada del Bacco – Langhorne Creek Sangiovese 11
07 Bisceglia - *Basilicata* Primitivo (Zinfandel) 10
08 Alois Lageder DOC – *Alto Adige* Lagrein 16
08 Talosa Rosso di Montep. - *Toscana* Sangiovese-Merlot-Can 16
07 Mitolo G.A.M – *McLaren Vale* Shiraz 22

BIRRA-BEER
Peroni Leggera (Light) 8 Crown Lager 8
Peroni Tradizionale 9 Cascade Premium 8
Messina Siciliana 9 Pure Blonde 7
Stella Artois 9 Cascade Premium Light 6
Magalotti 1845 13

Full wine list available on request

Lunch from 11.30am Monday – Saturday