

Renzo's Bar

CAFE ITALIANO

\$25 Lunch Special

Choice of two courses

Includes a glass of Chardonnay or Shiraz

ENTREES-Choice of

ZUPPA DEL GIORNO

Soup of the day

POLPETTE DI BACCALA'

Croquet of salted cod with Parmesan breadcrumb parsley

Fried served with rocket and fennel salad

CASERECCIA CON RAGU' DI CONIGLIO

Short semolina pasta with a ragu' of rabbit, tomato, wine herbs.

MAINS-Choice of

MAIALE AL VINO ROSSO

Braised pork in red wine, tomato served with a celeriac

And potato puree

PIZZA CON GAMBERETTI E AVOCADOS

With tomato, mozzarella, avocados and shrimps

PESCE DEL GIORNO

Fish of the day

DESSERTS-Choice of

CREAM BRULE'

TORTA DI MANDORLE E ARANCIA

Orange and almond cake

* Price inclusive of G.S.T

COLAZIONE-Breakfast

Succhi di Frutta – Freshly Squeezed Orange Juice	\$4.50
Pineapple, Apple, Cranberry, Tomato	\$4.00
Cornetto – croissant, plain or jam	\$5.50
Cornetto – croissant, cheese and ham	\$7.50
Frutta fresca con muesli – fresh fruit salad with toasted muesli topped with yoghurt	\$10.50
Uova benedette con salmone – free range poached eggs served on toast with spinach topped with hollandaise sauce and in-house cured Atlantic salmon	\$15.50
Uova alla fiorentina – free range poached eggs served on toast with spinach topped with hollandaise sauce	\$14.50
Uova strapazzate – free range scrambled eggs served on toast with bacon & tomato	\$13.50
Uova in camicia – free range poached eggs served on toast with bacon & tomato	\$13.50
Crespelle – pancakes topped with bananas, strawberries and maple syrup	\$10.50
Pane Tostato – toasted homemade bread with preserves	\$6.50
Extras – spinach, mushrooms, hash browns, tomato	\$2.50 €
bacon, sausage, house cured salmon	\$3.50 €

CAFFE E TÈ – TEA & COFFEE

Espresso Short Black	\$2.80
Cappuccino, Caffè latte...	\$3.00
Vienna, Mochaccino	\$4.00
Fraus Traditional Italian Hot Chocolate	\$5.00
Caffè Corretto with brandy, sambuca or grappa	\$7.00
Affogato with vanilla ice-cream and Strega liqueur	\$9.50
Liqueur Coffees Irish, Royal, Jamaican	\$9.50
Iced Coffee/Chocolate/ Affogato(no liqueur)	\$4.50
T2 Teas English Breakfast, Girlie Grey, Lemongrass, Chamomile, Peppermint, Sencha Green, Botanica, Detox	\$3.50

BAMBINI - KIDS MENU

Fish and Chips	\$9.50
Spaghetti Bolognese	\$9.50
Crumbed chicken breast with chips	\$9.50
Pizza with chips	\$9.50
Vanilla ice cream with chocolate topping	\$5.50

PANE – BREADS

freshly baked on premises

Bruschetta – oven-baked bread topped with fresh tomato, extra virgin olive oil, basil and garlic	\$8.50
Bruschetta con melanzane – oven-baked bread, topped with roasted eggplant, mozzarella cheese and herbs	\$8.50
Bruschetta con bocconcini – oven-baked bread, topped with tomato, bocconcini cheese and basil	\$9.00
Garlic focaccia – oven-baked bread, topped with garlic, mozzarella cheese and oregano	\$8.50
Herb focaccia – oven-baked bread, topped with pesto, mozzarella cheese and oregano	\$8.50
Plain focaccia – oven-baked bread with oregano and olive oil	\$5.00

PRIMI PIATTI - ENTREES

Zuppa del Giorno – soup of the day	\$10.50
Tortellini in Brodo – chicken broth with cheese filled tortellini	\$11.50
Antipasto all'Italiana – a selection of Italian style appetizers (for two \$22.00)	\$15.50
Squazzata di Cozze – fresh Tasmanian mussels, tomato, white wine, garlic, extra virgin olive oil and herbs	\$16.50
Vitello Tonnato – roasted veal girello, thinly sliced served cold on a bed of tuna mayonnaise, capers and extra virgin olive oil	\$15.00
Bresaola alla Val D'Ostana – air-cured, thinly sliced, beef fillet with parmesan shavings, extra virgin olive oil, Ligurian olives, pickled tomatoes and balsamic vinegar	\$14.50
Salmone Curato – in-house cured Atlantic salmon thinly sliced served with dill mayonnaise	\$16.50
Crocchette di Pollo – homemade chicken croquettes, served on mixed salad and avocado dressing	\$15.00
Calamari con Rucola – fried calamari served on wild rocket leaves, with balsamic and extra virgin olive oil dressing	\$16.50
Funghi Ripieni – Swiss mushrooms filled with vegetables, breadcrumbs, parmesan, topped with fontina cheese served on a red capsicum sauce	\$15.00
Ostriche allo Champagne – fresh Tasmanian oysters with avocado and champagne vinaigrette	\$16.50
Salsicce con Polenta – grilled pork sausages with a chilli & tomato sauce served with grilled polenta	\$15.50
Fegatini alla Veneziana – fresh chicken livers pan fried with onion, white wine served with rice pilaf	\$15.50
Gamberi al Peperoncino – tiger prawns with fresh chilli, tomato & white wine served with rice pilaf	\$18.50
Trippa alla Romana – tripe cooked in rich tomato & chilli sauce	\$15.50
Fagottino di Granchio - Crispy envelope filled with crabmeat served with a brandy and bisque sauce	\$18.50

PASTE E RISOTTI

	entrée	main
Risotto con anatra e funghi porcini		
Risotto with porcini mushrooms and duck	\$17.50	\$20.50
Risotto con gamberi		
Risotto with fresh prawns	\$17.50	\$20.50
Risotto con barbabietola e spinaci		
Risotto with beetroot and spinach	\$15.50	\$18.50
Gnocchi gorgonzola		
Homemade gnocchi with gorgonzola cheese sauce	\$15.50	\$18.50
Pappardelle al ragù con polpette		
Homemade ribbon pasta with a beef, tomato and meatball ragù	\$15.50	\$18.50
Fusilli con melanzane		
Spiral shaped pasta with eggplant, olives, napoli sauce and fresh herbs	\$15.50	\$18.50
Crespelle alla Fiorentina		
Crepes filled with ricotta and spinach, served with a napoli sauce	\$15.50	\$18.50
Farfalle al salmone		
Bow tie shaped pasta with smoked salmon, cream, brandy and tomato sauce	\$16.50	\$19.50
Fettuccine panna e pollo		
Long flat shaped pasta with cream, mushrooms and chicken pieces	\$15.50	\$18.50
Curry rigatoni		
Short tube pasta with Virginia ham, cream, brandy and curried mushrooms	\$15.50	\$18.50
Linguine ai frutti di mare		
Flat long pasta with fresh mixed seafood, olive oil, white wine & garlic	\$18.50	\$21.50
Lasagne con verdure		
Vegetarian lasagna, filled with roasted vegetables, topped with béchamel, cheese, pesto and napoli sauce		\$17.50
Spaccatelle alla genovese		
Short semolina pasta with green beans, pesto and potatoes	\$14.50	\$17.50
Pasta di riso con salsa di noci e zucchini (gluten free)		
Rice pasta with walnuts, olive oil salsa & zucchini	\$14.50	\$17.50
Penne amatriciana		
Short tube pasta with pancetta, tomato, chilli & herbs	\$15.50	\$18.50

PIZZA

Margherita- tomato, mozzarella, fresh basil	\$12.00
Napoletana- tomato, mozzarella, black olives, anchovies	\$13.50
Capricciosa- tomato, mozzarella, smoked ham, mushrooms, olives	\$14.50
Pizza con Rucola- tomato, rocket, prosciutto, parmesan	\$15.50
Pizza alla Pescatore- tomato, mozzarella, mixed seafood	\$17.50
Al Salmone- tomato, fior di latte cheese, smoked salmon, caviar	\$16.50
Pizza Genovese- pesto, sundried tomatoes, roasted peppers, goats' cheese	\$14.50
Patate- tomato, mozzarella, potato, caramelized onion, parmesan, rosemary	\$13.50
Quattro Formaggi- tomato, mozzarella, gorgonzola, fontina, parmesan shavings	\$14.00
Ortolana- tomato, mozzarella, roasted capsicum, eggplant, zucchini, olives, spinach leaves	\$14.50
Tropicana- tomato, mozzarella, smoked Virginia ham, pineapple	\$14.00
Ai Funghi Porcini- tomato, mozzarella, porcini mushrooms	\$15.00
Calabrese- hot salami, mozzarella, tomato, olives & chilli	\$14.50
Calzone- folded pizza with sausages, peas, onion, tomato, cheese	\$14.50
Pizza al Tonno- tomato, mozzarella, tuna, capers, Spanish onion	\$15.50

CARNI E PESCI – MEAT AND FISH

Saltimbocca alla Romana – veal scaloppine topped with prosciutto, sage, white wine sauce served with roasted vegetables and one semolina gnocchi romana	\$23.50
Bistecca alla Toscana – grilled rib eye steak served with roasted vegetables in a red wine sauce	\$25.50
Bracirole di Maiale – roulade of pork fillet with ham, fresh herbs & garlic, served on puree of potatoes and salsa verde	\$23.50
Ossobuco alla Milanese – veal shank braised in beef stock, wine, tomato & herbs served with saffron rice	\$24.50
Pollastro – grilled deboned baby chicken served on mushroom polenta, drizzled with truffle and parmesan oil	\$24.50
Vitello al limone – veal scaloppine with a lemon sauce served with beans provencal	\$23.50
Cotoletta con Melanzane – pan fried, crumbed veal, topped with roasted eggplant & fontina cheese served with green beans	\$23.50
Salmone alla griglia – char grilled, fresh Atlantic salmon with a sweet wine sauce served on puree of potatoes	\$26.50
Barramundi alla griglia – grilled fillet of wild Barramundi served with roasted vegetables and drizzled with extra virgin olive oil	\$26.50
Fish and chips – fillets of trevally in beer batter with chips	\$22.50
Anatra al campari – roasted duck served with spinach in an orange & campari sauce	\$26.00
Insalata di Pollo – grilled chicken breast fillets served on mixed lettuce, avocado, olives, tomato, cucumber with balsamic dressing	\$21.50

INSALATE E CONTORNI - SALAD

Campagnola – garden salad, tomato, olives and cucumber	\$7.50
Spinaci – spinach leaves, sundried tomatoes, bocconcini cheese	\$7.50
Rucola – rocket leaves with shaved Parmesan cheese & balsamic	\$7.50
Spinaci saltati – sautéed spinach	\$8.50
Verdure saltate – sautéed vegetables	\$7.50
Patatine – chips	\$6.50
Patate Arrosto – roasted potatoes with rosemary and garlic	\$6.50
Insalata Caprese – fior di latte cheese, tomato, fresh basil	\$13.00
Insalata Cesare – cos lettuce, bacon, egg, anchovies, croutons, caesar dressing & parmesan shavings	\$13.00

DOLCI – DESSERTS

Selection of pastries and cakes including:

Rhubarb-Apple Tart, Strawberry Swirl Cheesecake, Chocolate Mars Bar Cake, Pecan Tart

See **DISPLAY** at the bar counter from \$9.00

Tiramisú – Italian-style coffee trifle	\$10.50
Torta al limone – lemon tart served with King Island double cream	\$9.50
Frutta Mista – fresh seasonal fruit salad	\$9.50
Gelati Misti – selection of gelato	\$9.50
Zuccotto – homemade sponge and ice-cream cake with candied fruit, nuts & chocolate	\$10.50
Torta di mele – upside-down apple tart served with butterscotch sauce and King Island double cream.	\$10.50
Crespelle alle fragole – crepes in a berry sauce, served with fresh strawberries & ice-cream	\$11.50
Formaggi Misti – a selection of Italian cheeses, served with nuts & dried fruit	\$16.50
Pizza dolce – topped with hazelnut & chocolate spread, fresh hazelnuts & Frangelico liqueur	\$14.50