

# Lunch Specials

## Risotto

Choose a risotto and enjoy a glass of wine: De Bortoli Chardonnay or Cab Merlot for \$12

1. **Risotto con I funghi** Risotto with a trio of mushrooms...enoki, shitake and oyster
2. **Risotto alla paesana** vegetable risotto of zucchini, peas, leek, baby spinach, asparagus & basil pesto
3. **Risotto alla Zucca** Roasted butternut pumpkin with Parma Ham and baby spinach.
4. **Risotto con Minestra della Nonna** hearty vegetables chicken and mushroom
5. **Risotto alla salsiccia** Italian sausage flavored with fennel, swiss brown mushrooms, roasted garlic, chilli & herbs
6. **Risotto al ragu** Risotto with a rich tomato ragu of pork, beef, Italian sausage and eggplant
7. **Risotto al Vitello** Traditional Italian meat dish of baby veal and vegetables served on saffron risotto
8. **Risotto con Pollo e funghi** Risotto with a ragu of chicken, mushrooms herbs and spinach
9. **Risotto Gamberi** Prawn risotto with peas, fetta, chilli, roast garlic, tomato and herbs - \$3 extra
10. **Risotto di rape rosse** Roasted beetroot risotto with herbs and feta

## Salad/Pasta/Ciabatta

Choose any Vicolo Lunch Special and enjoy a glass of wine: De Bortoli Chardonnay or Cab Merlot

11. **Marinated Lamb** served warm over a salad of baby spinach, roast pumpkin, fetta, black olives and tomatoes 16
12. **Caesar Salad** extra with chicken 15/16
13. **Lasagna della casa** homemade meat lasagna 15
14. **Euro Burger** on a soft foccacia with tomato, provolone cheese, onion, mushrooms, lettuce and vicolo's tomato salsa 16
15. **Chicken Baguette:** with bacon, sundried tomato, avocado, lettuce and herb mayonnaise 16
16. **Cannelloni della casa check board for todays special** 15/seafood \$3 extra
17. **Fusion Chicken** tender pieces of chicken cooked with spinach, potato, Thai spices and coconut milk over steamed risotto 16
18. **Marinated Calamari** thinly sliced and grilled with red capsicum then served over Asian greens 16
19. **Smoked Salmon** in a crusty Baguette with mascarpone cheese, capers, Spanish onion, and rucola 16
20. **Insatlata Italiana Bocconcini, Carcofi, sundried tomato cannellini beans, Spanish onion, tuna, with baby spinach leaves and a virgin olive oil dressing with a squeeze of lemon** 15

# Dinner Menu

## Zuppe

### Fish Soup

Fresh seafood in a tomato & fish brodo

20

### Minestrone della nonna

Traditional Italian minestrone with orecchiette pasta

13

### Lentil Soup

Thick and delicious lentil soup with vegetables and barley

13

## Primi Piatti

### Olive Saltate

Pan tossed oven dried olives with chilli, garlic and fresh herbs

10

### Italian Dips

Served with hot crusty ciabatta bread

15

### Antipasto

A selection of Italian delicacies served with crusty ciabatta bread, olive oil and balsamic vinegar

18

### Melanzane Chips

Crumbed fingers of eggplant

14

### Sponza e' mangia'

Brushetta salad served with hot crusty ciabatta bread

10

### Sale e pepe calamari

Lightly seasoned and floured calamari fried and served on a rocket salad

19

### Cozze primavera

Mussels tossed in a white wine, fresh tomato and garlic brood served with crusty ciabatta bread

19

### White bait nests

Lightly seasoned and shallow fried white bait served with lemon and chilli dressing

16

### Salsicce e polenta

Skewers of small Italian pork sausages served with grilled polenta

17

### Eggplant parmigiana

Grilled eggplant layered with fresh napoli sauce and mozzarella

16

### Quaglie alla griglia

Marinated quail grilled and served with polenta

19

## Pasta

### Linguini con polpette al sugo

Linguini with traditional tomato and meatball sauce

19

### Linguini marinara

A selection of fresh seafood tossed with garlic and a touch of chilli

21

### Penne napoli

Light Italian style fresh tomato sauce with plenty of fresh basil & garlic

17

### Fettuccine bolognese

A delicious traditional rich meat sauce

17

### Linguini Vicolo

Tossed with prosciutto, chilli, lemon & rugolo

18

### Linguini alio olio e peperoncino

Tossed in extra virgin oil, garlic, fresh chilli & parsley

17

### Linguini alla romana

Pancetta, chilli, tomato & garlic

18

## Insalata e Verdure

### Green salad

10

### Pear & Rocket salad with shaved parmesan

13

### Roasted Pumpkin and Baby Spinach Salad

with cherry tomatoes, olives, fetta and black olives.

13

### Patatine

Oven roasted thick potato fries with whole garlic and rosemary and aioli dipping sauce

9

### Verdure

Steamed silver beet sautéed with chilli infused oil and garlic served warm

9

Corkage \$4.50 per bottle.