

Appetizers' 7.9

Fried Black Olives...

Salted Anchovies...

Sun-dried tomatoes...

Giardiniera... pickled vegetables

Bianchetti... vinegar blanched white anchovies 9.9

Breads

Home made Italian Bread

Slices of fresh oven baked Italian loaf served with olive oil and Balsamic 3.9

Tuscan Bruschetta

Tuscan bruschetta with sautéed pumpkin, spinach and shaved parmesan 5.9

Bruschetta

Tomato, basil, olive oil and balsamic vinegar 5.9

Garlic Bread

Made fresh the traditional Vinnies way 3.9

Biscotto

Home made rock bread topped with chunky fresh tomato, basil, olive oil and oregano 7.9

Oysters *½ Dozen 17.9* *1 Dozen 29.9*

Chilli

Natural Sydney rock served with fresh chilli, oregano and Italian vinaigrette served warm

Mornay

Gratinated with bechamel

Kilpatrick

Premium bacon, Worcestershire sauce

Oyster shot

Freshly shucked oysters, dropped in a nip of tequila or tomato Tabasco 8.9

Antipasti

White Bait Fritters

Deep fried white bait fritters served with rocket, kumera scallops and lemon wedge 16.9

Field Mushroom

Large field mushroom, grilled then drizzled with olive oil, garlic, capsicum, oregano, lemon sauce and flaked parmesan 14.9

Mussels

Traditional Neapolitan dish of sautéed mussels in garlic, white wine, tomato and a generous dust of black pepper 18.9

Gourmet Antipasto x2

A selection of seasonal vegetables, served at the discretion of the chef's mood 35.9

Zucchini Flowers

Stuffed flowers with semi dried tomatoes and ricotta cheese 17.9

King fish Carpaccio

Thinly sliced raw king fish with rocket, capers, olives dressed with lemon and olive oil 16.9

Polenta

Grilled polenta with roasted vegetables topped with Italian sweet cheese 18.9

Vinnies Italian Antipasto x2

Variation of cured Coppa, Salami, flat Pancetta, cheese and home made pickled season vegetables or Italian olives 23.9

Grilled Octopus

Drizzled with salmoriglio with a mesclun salad and lemon 18.9

Fried Calamari

Calamari rings lightly floured served with tartar sauce 16.9

Garlic prawns

Sizzling prawns cutlets in olive oil, garlic, parsley and a touch of chilli 19.9

Camembert Cheese

Fried camembert cheese topped with sour cream and fruit couli 16.9

Paste entree 18.9 main 22.9

Conchiglie ai Colori

Three colour pasta shell filled with a compote of saucy mince and spinach topped with tomato and parmesan

Vongole Strascicate

Spaghetti tossed in garlic, parsley, chilli, fresh clams and white wine

Tortelli di Ricotta

Large home made pasta filled with spinach and ricotta cheese with a light pink sauce

Linguine alla Marinara

Magnificent flavour of fresh seafood and Linguine tossed whilst simmering in a tomato and white wine sauce....a Vinnies classic

Pasta dello Svizzero

Long strip pasta tossed in extra virgin olive oil, asparagus, prawns, minicaps, spring onions, mushrooms, rocket and shaved Grana

Gnocchi Ecco

Home made potato dumplings with prawns, asparagus, brandy, cream and tomato

Penne alla Romana

Short tube pasta tossed in tomato sauce, chilli, olives, anchovies and mushrooms

Risotti entree 18.9 main 22.9

Risotto Fiorentina

Pan fried chicken breast with mushrooms, spinach, parmesan and a touch of cream

Risotto Primavera

With season stir fried vegetables in an extra virgin olive oil base

Carni

Medaglioni al Porto

Veal medallion sautéed in butter, asparagus with Grandfather port sauce and a touch of cream 27.9

Piccatine di Pollo

Towered herb crusted chicken breast with rosemary, lemon butter sauce circled with sweet chilli 27.9

Scottadito

chargrilled lamb cutlets drizzled with lemon rosemary oil served on a mediteranean salad 33.9

Rib Eye

Grainfed marinated steak chargrilled served with rocket, tomato, grana with a drizzle of balsamic
32.9

Capretto Affogato

Slowly braised baby goat in garlic, spring onion, thyme, dried chilli, extra virgin olive oil and white wine
(Please allow extra time to cook) 32.9

Chicken alla Vinnies

Marinated chicken breast served on a bed of sauteed vegetables topped with Italian cheese 28.9

Pesci

Salmon

Oven baked salmon steak topped with oil truffled parmesan flakes 32.9

King Prawns

Sautéed king prawns in butter, garlic, brandy, French mustard, onions and cream 34.9
Also available BBQ

Scampi

Grilled to perfection, dressed with salmoriglio and served with Vinnies home made chips M.P

Cacciucco Livornese

A combination of seafood, slowly simmered in white wine, tomato and garlic
(Please allow extra time to cook) M.P

BBQ. Seafood platter x2

Lobster mornay, king prawns, Morton bay bugs, baby clams, blue swimmer crab, local mussels, baby octopus, calamari, oysters and ocean perch served with home made potato chips and lemon wedges 149.9
(Please allow extra time to cook)

Lobsters

M.P

Mornay

Gratinated with béchamel

Montecarlo

With asparagus, mushroom, brandy and cream

Fresh lobster

Served on a bed of salad with salsa aurora and fresh fruit

Insalate

Italian salad

A combo of mixed lettuce, olives, grape tomatoes, onions, capsicum and cucumber 14.9

Caesar salad

Cos lettuce, anchovies, bacon, croutons, and shaved Parmesan 15.9

Treviso salad

Red lettuce, fennel, Spanish onions, extra virgin olive oil and red wine vinegar 15.9

Greek salad

Cos lettuce, olives, feta cheese, cucumber, tomato, onion, olive oil, and lemon juice 17.9

Dolci

Desserts 12.9

Amaretto e Zucca Brulee

Pumpkin and Amaretto liqueur custard oven baked with a sugar crust

Torta Caprese

Traditional Neapolitan cake with chocolate almonds, coffee, served with crème anglaise

Crespelle

Fresh strawberries cooked in Gran Marnier and strawberry sauce, folded in a French crepe served with cream and fior di latte gelato

Ravioli Dolci

Short pastry ravioli filled with a smooth cinnamon ricotta mousse dusted with icing sugar served with a side fruit compote

Sorbetto di Limone

Fluffy lemon sorbet with swirls of lemoncello liqueur

Gelato Misto

A trio of freshly made premium gelato flavours served with a curled chocolate wafer

Tiramisu

Home made layers of sponge fingers soaked in coffee with a blend of marscarpone cheese, marsala and cream

Banana dei Caraibi

Grilled fresh banana served with hot rum caramel sauce, cream and a scoop of vanilla gelato

Dessert Wines 375 ml

Sutton Forest Botrytis 45.0 gl 12.0

Brown Bros Orange Muscat Flora, Millawa Vic 22.0

De Bortoli Noble One Semillon, Riverina NSW 59.0

Innocent Bystander Pink Moscato, Yarra Valley Vic 19.9