

4 Course Degustation

Port Lincoln kingfish carpaccio, mixed citrus fruit, baby capers, parsley and Coriole extra virgin olive oil

Angel hair, house made truffle paste and mascarpone

Beef of the day, grilled zucchini and pizzaiola sauce

Hot cinnamon, apple filled donuts, poached rhubarb, panforte and double cream

OR

Three cheese selection

Four course menu	\$ 75pp
Four course menu with selected wines	\$105pp

6 Course Degustation

Port Lincoln kingfish carpaccio, mixed citrus fruit, baby capers, parsley and Coriole extra virgin olive oil

Scallop and prawn ravioli, zucchini flower and saffron sauce.

Creamy chestnut mushroom soup and truffled pecorino cheese.

House made cotechino sausage, black lentils, salsa verde and mustard fruits.

Beef of the day, grilled zucchini and pizzaiola sauce

Hot cinnamon, apple filled donuts, poached rhubarb, panforte and double cream

OR

Three cheese selection

Six course menu	\$100pp
Six course menu with selected wines	\$145pp

enoteca.

Entrée

All bread made fresh on premises

Quaglia al burro	26.00
Butter poached quail, cauliflower puree, crispy pancetta, cauliflowerettes and hazelnut vinaigrette.	
Cotechino con lenticchie	21.00
House made cotechino sausage, braised lentils, salsa verde and mustard fruits.	
Carpaccio di kingfish	21.00
Port Lincoln kingfish, mixed citrus fruit, baby capers, parsley and Coriole extra virgin olive oil.	
Antipasto	26.00
San José bresaola, San José ventrecina salami, San Daniele prosciutto, grana padano, marinated olives, cornichons, pickled mushrooms and grissini.	
Panelle con taleggio	21.00
Fried chickpea fritters, roasted baby capsicums, olive tapenade, scorched goats milk taleggio and rocket.	

Soup

Brodo di carne di maiale affumicata e cavolo nero	17.00
Smokey pork broth, pork hock, pork skin, pearl barley and black cabbage	
Zuppa di funghi e pecorino tartufato	19.00
Creamy chestnut mushroom soup and truffled pecorino cheese.	

Risotto

- Risotto di anatra** **e22.00 m28.00**
Ferron vialone nano rice, braised duck leg, hazelnuts, ruby chard and red onion.
- Risotto con funghi** **e22.00 m28.00**
Ferron vialone nano rice, seasonal mushrooms, porcini and thyme.

Pasta

All pasta made fresh on premises

- Gnocchi di pepe alla cacciatora** **e19.50 m26.00**
House made black pepper gnocchi, rich tomato braised cacciatore sausage and parmesan cheese.
- Gnocchi al pesto** **e19.50 m26.00**
House made gnocchi, basil pesto, green beans, Coriole olives and pecorino.
- Spaghetti con le sarde** **e19.50 m26.00**
Spaghetti, fresh sardines, fennel, raisins, fresh tomato and pine nuts.
- Capelli di angelo al tartufo** **e19.50 m26.00**
Angel hair, house made truffle paste and mascarpone.
- Pappardelle al coniglio** **e19.50 m26.00**
Pappardelle, braised wild rabbit, seasonal vegetables and sage butter sauce.
- Ravioli di gamberoni e capesante** **e22.00 m28.00**
Scallop and prawn ravioli, zucchini flower and saffron sauce.

Main

Manzo del giorno	35.00
Beef of the day, grilled zucchini and pizzaiola sauce.	
Barramundi arrosto	45.00
Roasted barramundi, Mushroom Man's wild French chanterelle mushrooms, button mushrooms, celeriac and burnt butter sauce.	
Anatra brasato	40.00
Braised half duck, duck sauce, orange, fennel and rocket salad.	
Pancia di Maiale al forno in agrodolce	30.00
Roasted pork belly, fried eggplant, black cabbage and sweet and sour sauce.	
Torta di formaggio Gorgonzola	28.00
Sour cream pastry tart, blue cheese, dried tomato, red onion, slow poached egg and frise lettuce.	

Sides

Insalata verde	11.00
Baby cos, fennel, cucumber, aged white balsamic, Coriolo olive oil	
Cavolfiore al italiana	9.00
Italian cauliflower, garlic, olive oil	
Patate affumicata al peperoncino	8.00
Deep fried chat potato, and smoked chilli salt	

Enjoy!

Chef's Brent Kemble-Beech, Peter Kudler, Jodie Zerna and Hugh Duckworth

enoteca.

Spit

Two working days notice, minimum of 4 people

Pollo allo spiedo

32.00pp

Spit roasted whole chicken, rosemary potato and chicken jus

Organic vegetarian fed chicken from Barossa Farm Produce

Spit

Two working days notice, minimum of 4 people, deposit \$50 non refundable

Spalla di maiale arrosto

450.00

Spit roasted pork, purple carrots and salsa verde (serves up to 12 people)

Grain fed Wilshire pig from the Lower Murray region

Spit

Four working days notice, minimum of 8 people, deposit \$75 non refundable

Capretto allo spiedo

350.00

Spit roasted goat, house made accompaniments (serves up to 10 people)

West Coast region of Cleve goat, grain fed for 28 days

Spit

Ten working days notice, minimum of 10 people, deposit \$220 non refundable

Porchetta

1000.00

Spit roast whole suckling pig, house made accompaniments (serves up to 18 people)

Grain fed Wilshire pig from the Lower Murray region

Dessert

Frittelle di mele		15.00
	Hot cinnamon, apple filled donuts, poached rhubarb, panforte and double cream	
Arancio dolce sciroppo		15.00
	Broken orange syrup cake, coconut sorbet, fresh and candied mandarin, caramelised chocolate and roasted almond	
Cannelloni ripieni al limone		15.00
	Lemon and white chocolate rice pudding in a crepe cannelloni with lemon sorbet, cedro, Manuka honey, honeycomb and lemon mousse	
Affogato al caffè		15.00
	Vanilla bean ice cream with espresso coffee and choice of your favourite liqueur	
Gelato del giorno		9.00
	Today's house made sorbets and ice cream selection	

Cheese

Selezione di formaggi		
	Selection of Italian cheeses from the cheeseboard, fresh fruit, fruit paste, house made lavosh. Your choice of:	
	Two selections	20.00
	Three selections	25.00
	Four selections	30.00
	Five selections	35.00

Please refer over for cheeseboard

Please enquire about our outside catering

Cheeseboard

All portions 30grams

Bianco sottobosco	Piemonte, Italy	Semi-hard
	Cows and goats milk special cheese that contains large flecks of Alba truffles. It has a bright flavour and crumbly texture. The cheese is aged in a cool cantina, where a constant temperature is maintained by the thick stone walls. It is during this process that the distinct aroma of truffles spreads throughout the cheese	
Taleggio	Valtaleggio, Milano, Italy	Semi-soft washed rind
	Cows milk taleggio is from Valtaleggio region in northern Italy, near Lombardy. It has a strong, but pleasant aroma and a mild flavour with a fruity finish	
Blu del monviso	Piemonte, Italy	Blue
	Cows milk cheese which takes its name from the Monviso mountain in the Po Valley, where it originates. The strong flavour of this cheese is balanced by its delicate and creamy texture. It has a lovely sweet character as well as a subtle saltiness from the blue mould	
Occelli testun al Barolo	Southern Piemonte, Italy	Semi-hard
	Cows milk cheese known as formaggio ubriaco or 'drunken cheese' this specialty of Piedmont is aged in traditional wooden barrels containing grape skins of Barolo wine. The marinade leaves a purple stain which gradually penetrates the rind of the cheese leaving a very distinctive wine barrel flavour	
Asiago	Veneto, Italy	Semi-soft
	Cows milk cheese asiago has a firm pale straw-yellow paste with tiny 'eyes' or holes. It has aromas of yoghurt and butter as well as a sweet, mild and lightly tangy flavour. It pairs well with red wine, pasta or fresh figs	

All cheeses carry the **D.O.P – Denominazione di Origine Protetta** . Literally translated to "Protected Designation of Origin", this label applies to various cheeses, meats, breads and pastas from throughout the various regions of Italy. Examples of such products are **Parmigiano-Reggiano** cheese, **Prosciutto di Parma**, regional **Extra-Virgin Olive Oils** and the famous **Traditional Balsamic Vinegar of Modena**. Since Academia Barilla is headquartered in the Emilia-Romagna region of Italy, home to towns like Parma and Modena where these products come from, the D.O.P. protection is quite significant