

SORRISO

CUCINA ITALIANA
PT. ADL.



LIGHT LUNCHES MENU

Available 12.00 noon to 3.00pm

QUICK BITES

Fish & Chips Battered or Grilled Fish Fillet with a side of Chips, Lemon Aioli & Italian Salad	\$15.90
Sorriso Chips Served with Aioli & Tomato Sauce	\$8.90

BURGER TIME

Angus Beef Premium Grade mince, Bacon, Tomato, Lettuce & Garlic Aioli on a Brioche Bun, served with Chips	\$15.90
Chicken Burger Herbed Chicken Pattie on Smashed Avo with Baby Spinach, Chilli Aioli on a Brioche Bun, served with Chips.	\$15.90
Sorriso BLT Crispy Bacon, Lettuce, Tomato, BBQ Sauce & Garlic Aioli on a Toasted Focaccia served with Chips.	\$13.90
Haloumi Burger Crumbed Haloumi, Roasted Capsicum, Basil Pesto, Mixed Lettuce on a Brioche Bun. Served with Chips and Lemon Aioli.	\$14.90

PIZZA Napolitana 9"

La Regina Margherita:	San Marzano Tomato & Fior di Latte, finished with fresh basil and EVO. Add Buffalo Mozzarella +6	\$10.90
Sopressa:	San Marzano Tomato & Fior di Latte, Sopressa, Olives and EVO.	\$14.90
Ham:	San Marzano Tomato & Fior di Latte, Ham, Mushrooms and EVO.	\$14.90
Calabrese:	San Marzano Tomato & Fior di Latte, Sopressa, Nduja, Roast Capsicum, Kalamata Olives and Artichokes. Add Anchovies +3	\$15.90
Safiziosa:	Fior di Latte, Pork and Fennel Sausage, mixed Field Mushrooms finished with Confit Garlic and Gorgonzola.	\$14.90
Contadina:	Fior di Latte, Pirino Tomato, Basil. Artichokes mixed Field Mushrooms, Olives, Roast Capsicum, Roast Jap Pumpkin & Confit Garlic	\$14.90

SALAD BAR

Prosciutto & Provolone Parma Prosciutto, Provolone, Rocket, Pirino Tomato, Spanish onion, Walnuts and a Balsamic dressing	\$15.90
Chicken Mixed leaf with grilled tenderloin, bacon shaved Grana Padano Cheese, Roast Pumpkin, Pepita Seeds and honey mustard dressing. Add Avo + 4	\$17.90

PASTA

Linguini Puttanesca Garlic, Mild Chilli, Olives, Pirino Tomatoes, Anchovies & Capers finished with Herbs & Grated Grana Padano cheese	\$14.90
Penne Boscaiola Swiss Brown Mushrooms Braised in Red Wine & Baby Spinach with a touch of cream, finished with Parmesan cheese.	\$15.90
Spaghetti Carbonara Bacon, Eggs & Parmesan cheese finished with Cracked Black Pepper.	\$13.90
Penne con Pollo Roast Chicken, Bacon, Capsicum & Baby Spinach in a Rose Sauce Gnocchi +4	\$14.90

KIDS KITCHEN

Chicken Tenders Served with chips tomato sauce and mayo.	\$12.90
Veal Cotoletta Toasted ciabatta bread served with e.v.o. and balsamic vinegar.	\$13.90
Penne Napoli With Napoli tomato sauce.	\$9.90
Spaghetti Meatballs Pork and Beef mince.	\$11.90

MAKE YOUR OWN SALAD BOWL

\$15.00

PROTEIN	VEG	EXTRAS
CHICKEN PROSCIUTTO BEEF BACON PORK & FENNEL SAUSAGE HAM SMOKED SALMON CALAMARI PRAWNS	TOMATO AVOCADO ROAST PUMPKIN ROAST CAPSICUM ARTICHOKE OLIVES MUSHROOMS SPINACH	ANCHOVIES \$3.00 BUFFALO MOZZARELLA. \$6.00

MAIN MENU

Available 12.00 Noon til 9:00pm

STUZZICHINI (Nibbles)

MARINATED OLIVES Italian style warm marinated green Sicilian and Kalamata olives	\$8.90
PANE OLIO & BALSAMICO (Continental Bread) Toasted ciabatta bread served with e.v.o. and balsamic vinegar.	\$5.90
GARLIC PIZZA Olive oil, garlic and fresh herbs spread on pizza base, cooked in the pizza oven. Add fior di latte and red onion \$ 3.00	\$9.90
BRUSCHETTONE DEL GIORNO (Bruschetta of the day) Grilled ciabatta bread with special topping of the day.	\$P.O.A

ANTIPASTI (Entree)

ARANCINI Home made risotto balls filled with pumpkin, baby spinach and asiago, served with chilli aioli and home-made ricotta	\$14.90
OLIVE RIPIENE (Stuffed Olives) House made large green sicilian olives filled with pork and fennel sausages, crumbed, then fried and served on roast capsicum culis.	\$13.90
POLPETTE (Meatballs) Nonna's pork and beef meatballs recipe cooked in a rich tomato sauce and served with grated grana padano and basil.	\$15.90
CROCCHETTE DI PATATE (Potato Croquettes) Italian style potatos croquette filled with fior di latte and served with a side of rich napoletana sauce.	\$13.90
BUFFALO CAPRESE Buffalo mozzarella served with roma tomato, fresh basil and house made vinaigrette	\$17.90
TASTING PLATE (Minimum for 2) Chef's selection of imported San Daniele prosciutto, cured meats, selection of italian cheeses, nonna's style house made mixed vegetables, marinated olives and fresh ciabatta bread. Add Buffalo Mozzarella +6.00	\$28.90

CONTORNI (Side Dishes)

PATATE AL ROSMARINO (Rosemary Potatoes) Roast potatoes tossed with rosemary, garlic and sea salt.	\$9.90
NDUJA & BABY SPINACH Cannelli beans tossed with chilli, nduja, baby spinach and a touch of Napoletana sauce.	\$11.90
MIXED ITALIAN SALAD Mixed leaf salad, pirino tomato, red onion and pumpkin seeds. Dressed with Chardonnay vinegar and e.v.o.	\$12.90
POACHED SEASONAL GREENS Poached seasonal greens tossed with garlic, olive oil and sea salt.	\$11.90

SECONDI (Main Course)

CALAMARI FRITTI South Australian calamari dusted in salt and pepper flour, deep fried and served with a side of lemon aioli and mixed leaf salad.	\$27.90
SCOTCH FILLET (300G) Grass-fed scotch fillet pan cooked and served with roast seasonal vegetables, parsnip shard and red wine demiglace	\$37.90
VEAL COTOLETTA VALDOSTANA (Schnitzel) Tender veal schnitzel deep fried, finished in the oven with provolone and spinach, served with polenta chips and mushroom demiglace.	\$28.90
CATCH OF THE DAY Ask our friendly waiter for today's catch.	\$P.O.A
KIEV CON IL SORRISO 280g chicken kiev cut, filled with pumpkin and homemade ricotta, wrapped in prosciutto. Baked and served with roast potatoes and honey seed mustard sauce.	\$28.90
TORTINO DI POLENTA Baked polenta cake, with a heart of fontina and gorgonzola fondue, on mushroom trifolati and truffle oil.	\$21.90

PRIMI PIATTI (Pasta/Risotto)

RISOTTO MUSHROOMS & ASIAGO Carnaroli rice, tossed with mixed field mushrooms, porcini and asiago cheese served with grated padano and truffle oil.	\$23.90
GNOCCHI AL POMODORO (Napole Sauce) Potato dumplings cooked in a rich tomato sauce, served with grated padano and basil. Add: homemade ricotta +3.00	\$21.90
ORECCHIETTE BROCCOLI Little ear shaped pasta tossed in a creamy garlic, mild chili, anchovy, and broccoli sauce. Served with shaved padano and crushed tarallo.	\$23.90
PACCHERI RAGU Large tube pasta tossed in a traditional napolitan ragu (chunky pieces of beef, and pork meat, cooked in san marzano passata for a minimum of 6 hours.)	\$24.90
GNOCCHI WITH PORK & FENNEL SAUSAGE Potato dumplings, tossed with pork & fennel sausage, roast capsicum, Kalamata olives, Napoletana sauce and grated grana padano. Add: Nduja +3.00	\$26.90
SPAGHETTI AI FRUTTI DI MARE Spaghetti tossed with prawns, mussels, cockles, calamari, fresh blue swimmer crab, e.v.o, garlic, mild chilli, white wine, and a touch of napoletana sauce.	\$37.90
LASAGA DELLA NONNA Nonna's meat lasagna recipe, served with a side of rocket salad.	\$22.90
LINGUINI CON POLPA DI GRANCHIO Linguini with blue swimmer crab meat, garlic, chilli, white wine, fresh tomato sauce and parsley.	\$31.90

LE NOSTRE PIZZE (Pizza 12")

LA REGINA MARGHERITA San marzano tomato and fior di latte, finished with fresh basil and e.v.o. Add Buffalo Mozzarella +5.00	\$20.90
ROMAGNOLA San marzano tomato, fior di latte, San Daniele prosciutto, finished with rocket and shaved grana padano.	\$24.90
CALABRESE San marzano tomato, fior di latte, sopressa, nduja, roast capsicum, and Kalamata olives. Add anchovies +3.00	\$24.90
CAPRICCIOSA San marzano tomato, fior di latte, leg ham, field mushrooms, Kalamata olives, and artichokes.	\$23.90
CALZONE SORRISO Homemade fresh ricotta, fior di latte, leg ham and sopressa, topped with ragu napoletano. Add: Sausages +3.00	\$25.90
5 FORMAGGI Fior di latte, Buffalo mozzarella, gorgonzola, fontina, caciocavallo. Add: Fresh homemade ricotta +3.00	\$24.90
SFIZZIOSA Fior di latte, pork and fennel sausage, mixed field mushrooms, finished with confit garlic, and gorgonzola.	\$24.90
CONTADINA Fior di latte, pirino tomato, basil, artichokes, mixed field mushrooms, olives, roast capsicum, roast jap pumpkin and confit garlic.	\$23.90

KIDS MENU

GARLIC PIZZA 9"	\$7.90	CHIPS	\$7.90
PENNE AL POMODORO (with Napoli Sauce) Fenne pasta tossed in napoli sauce and grated grana padano	\$12.90	PIZZA MARGHERITA 9"	\$11.90
SPAGHETTI POLPETTE (Meatballs) Beef and pork meatballs tossed in napoletana sauce	\$13.90	PIZZA HAM 9"	\$12.90
CHICKEN COTOLETTA (Schnitzel) Chicken tenderloin schnitzel served with chips & tomato sauce.	\$12.90	PIZZA SALAMI 9"	\$12.90
VEAL COTOLETTA (Schnitzel) Tender veal schnitzel served with chips and tomato sauce	\$13.90		

Mangia e sorridi che la vita e' bella!