

THE LOBBY CUCINA MENU

LUNCH 12pm – 3pm

ENTRÉE

- The lobby board** \$22
An antipasto board, with a selection of Pinos salumi with condiments
- Bruschetta** \$14
Two toasted slices of sourdough served with authentic Italian tomatoes, Spanish onion, basil and extra virgin olive oil
- Octopus salad** \$18
Freshly caught baby octopus infused in an original Italian dressing accompanied by capsicum, carrot and kalamata olives
- U8 Green butterfied king prawns**..... Entrée \$16 Main \$31
Grilled with continental parsley, garlic and red chilli

PASTA

- Paccheri pasta Marinara** \$23
Home-made paccheri, chefs selection of seafood, white wine and juicy cherry tomatoes
- Fettuccine Boscaiola** \$20
Fresh fettuccine pasta combined with crispy bacon, green shallots and button mushrooms with a white wine and cream sauce.
- Bucatini al ragout** \$21
Classic Italian pork and veal ragout, slow cooked for 4 hours and combined with a rich tomato sugo.
- Spinach and ricotta ravioli**..... \$21
Pasta pillows with spinach and ricotta, sautéed in a classic napolitana sauce.

Enjoy your meal with a selection of cocktails and fine wines, then complete it with an Italian style dessert, espresso coffee or tea.

MAINS

- Fish of the day** \$25
Selected daily from Sydney fish market by our chefs.
- Pan fried and oven baked and accompanied by fresh seasonal vegetables
- Grain fed 200g scotch fillet** \$25
Charcoal grilled MSA grade fillet (recommended to be served medium rare)
- Smooth dory Fish and chips** \$25
- Sicilian Chicken schnitzel** \$21
Crumbed and pan fried served with an Italian salad

SIDES

- Sautéed florets of broccolini** \$8
- Italian baked roasted potatoes**..... \$8
- Fresh garden salad**..... \$8

DESSERTS

- Ricotta cannoli** \$12
Sicilian crispy pastry shells filled with a rich ricotta cream
- Pannacotta** \$12
Vanilla panacotta served with a fresh homemade strawberry granita
- Trio of authentic Italian Gelato** \$12
A combination of vanilla, chocolate and hazelnut gelato
- Formaggio del giorno**..... \$17
Chefs selection of local and imported cheese, served with condiments