

La Tombola

ITALIAN RESTAURANT

61 UNLEY ROAD PARKSIDE SA 5063 PHONE 8271 6400

STARTERS

Garlic Bread

per slice 2.70

Toasted crusty bread with garlic butter

Bruschetta of Tomato & Basil

per slice 3.90

Crusty bread topped with fresh Roma tomatoes, basil, garlic and extra virgin olive oil

Bruschetta Ai Bocconcini

per slice 5.90

Crusty bread topped with fresh Roma tomatoes, basil, garlic and extra virgin olive oil, Fresh Bocconcini cheese & Anchovies

PRIMI PIATTI / ENTRÉE

Antipasto Classico

14.90

Antipasto plate including cured meats, cheese calamata olives and preserved vegetables

Oysters Natural

1/2 doz 13.90 doz 22.50

Oysters Kilpatrick

1/2 doz 14.90 doz 24.90

Gamberoni Al Pernod

22.00

Panfried King Prawns flamed with Pernod, finished with fresh tomato cream sauce, served on a bed of rice

Soufflé Di Formaggio

14.50

Double baked savoury cheese soufflé with sun-dried tomatoes, olives, rocket salad and asparagus

Insalata Calda Di Calamari

14.90

Fresh calamari tossed in lemon pepper and rice flour, deep fried and served with lettuce, extra virgin olive oil, tomatoes and balsamic vinegar dressing

Salmone Affumicato

14.90

Smoked salmon served in a bed of lime infused avocado with caviar dressing

Involtini Tonio

14.90

Fresh Bocconcini, semi dried tomato, basil, prosciutto, wrapped in seaweed, served on mesculine salad

Zuppa Del Giorno

P.O.A.

Soup of the day / see Specials Boards

SALADS AND VEGETABLES

Bowl of Green Vegetables

7.90

Green Venetian Salad

7.50

Mediterranean Salad

8.90

Olives, bocconcini cheese, tomato, balsamic vinegar and extra virgin olive oil

SECONDI PIATTI / MAIN COURSE

<i>Controfiletto Di Agnello</i>	28.90
Lamb backstrap marinated and cooked to your liking, served on sweet potato stack with a whole Roast garlic & rosemary jus	
<i>Filetto Di Maiale Anisetto</i>	26.90
Grilled Pork tenderloin served on apple flavoured polenta & topped with a star-anise & honey date glaze	
<i>Filetto Di Manzo</i>	32.90
Prime aged grilled fillet steak served on a roast vegetable stack, with a rich red wine glaze & spicy chilli sauce (chilli optional)	
<i>Pollo Al Granchio</i>	26.90
Panfried chicken breast, with spring onions, white wine, fresh herbs and crab meat cream sauce, served on vegetable stack	
<i>Fettine Di Vitello Ai Funghi</i>	27.90
Grilled veal sirloin medallions served on fried polenta, with field mushroom cream sauce	
<i>Fish of the Day</i>	P.O.A.
Choice catch of the day	
<i>Gamberoni Al Pernod</i>	32.90
Panfried King Prawns flamed with Pernod, finished with fresh tomato cream sauce, served on a bed of rice	
<i>Insalata Calda Di Calamari</i>	24.90
Fresh calamari tossed in lemon pepper and rice flour, deep fried and served with lettuce, extra virgin olive oil, tomatoes and balsamic vinegar dressing	
<i>Risotto Al Curri</i>	24.90
Arborio rice cooked with currie chicken tender loins, smoked bacon, roasted capsicums, onions, Mushrooms & rocket leaves	
<i>Tortellini Con Pancetta Affumicata</i>	23.90
Meat tortellini tossed with bacon, artichoke, mushrooms, capsicums and fresh herbs and finished with a creamy sauce	
<i>Fettuccine Al Salmone e Avocado</i>	26.90
Flat egg noodles with smoked salmon fresh avocado, spring onions, fresh diced roma tomato, touch of Garlic, basil, and finished with a light creamy white wine sauce	
<i>Spaghetti Marinara</i>	26.90
Local selection of fresh seafood with garlic, fresh herbs, extra virgin olive oil and finished with fresh roma tomato sauce	
<i>Ravioli Ortolani</i>	25.90
Fresh ricotta and spinach ravioli with roasted zucchini, sun dried tomato, spinach, onions With an Italian truffle mushroom salsa	
<i>Penne con Salsiccie Di Maiale</i>	Main 19.50
Cooked with bacon, Italian sausage mince, chilli, fresh herbs and roasted roma tomatoes	

**Please see 'Specials Boards' for Chef's dishes of the day. If you are in a hurry please inform your waiter.
Children's Menu available, please ask your waiter**