



STARTERS

Garlic Baguette , crusty baguette sliced and filled with our garlic and herb butter v	9.50
Garlic Pizza , pizza with fresh garlic and extra virgin olive oil topped with rosemary v	13.00
Pesto Bianca , pizza topped with our home made basil pesto v	15.00
Bruschetta , grilled casalinga bread, topped with vine-ripened tomato, garlic, red onion, olive oil & parmesan v	18.00
Arancini , 4 Italian rice dumplings with bocconcini cheese, and our home made tomato sauce v	18.00
Roast Field Mushrooms , fresh herb crust and extra virgin olive oil on a bed of crisp rocket v	18.00
Chilli Mussels , Local mussels in an aromatic tomato and chilli sauce served with fresh bread	30.00
Calamari Fritti , squid rings dusted in semolina, fried on a bed of rocket with tartare sauce	19.00 24.00
Tasting Plate , Chefs selections of the day	per person 18.00

PASTA

Cannelloni , homemade crepes filled with spinach and ricotta in a pomodoro sauce v	25.00
Lasagna , layers of pasta with meat ragu, cheese béchamel and pomodoro sauce	28.00

Choose from one of the following pastas then select one of our home made sauces.

Spaghetti Gnocchi Fettuccine Rigatoni Gluten free pasta*

SAUCES

Pomodoro , fresh tomato, basil and extra virgin olive oil v	18.50 22.50
Ragù , choose from slow cooked veal or duck with aromatic tomato and porcini mushroom	22.50 27.50
Chicken , sundried tomato, broccoli, pumpkin, roasted walnuts, dash of cream and parmesan	22.50 27.50
Carbonara , bacon, pancetta, onion, cream, egg and parsley (Australiana style)	22.50 27.50
<i>Chefs recommendation- Italiano style: pancetta, bacon, onions, thyme, pepper, egg (no cream)</i>	
Amatriciana , pomodoro sauce, onions, bacon, pancetta, black pepper	22.50 27.50
Pescatore , mussels, prawns, squid, scallops, cherry tomato, white wine, basil pesto sauce	28.50 34.00
Campagnola , mushrooms, caramelized onion, cherry tomato, and pesto in a white wine sauce v	22.00 26.00
Quattro Formaggi , chefs selection of four cheeses v	21.50 25.50
Bolognese , beef and pork mince slow cooked with Italian herbs in a pomodoro sauce	22.50 26.50

SALADS

Rocket , red onion and parmesan with our famous balsamic, honey and seeded mustard dressing v	12.00 17.00
Spinach , roasted pumpkin, avocado, pine nuts & artichoke in our balsamic, seeded mustard dressing v	15.00 19.00
Caesar , baby cos, crispy prosciutto, boiled egg, parmesan shavings, croutons with a traditional dressing	16.00 21.00
Greek , tomato, olives, fetta, cucumber and basil drizzled in extra virgin olive oil and oregano v	17.00 22.00

Add some... Chicken 7.00 Smoked Salmon 7.00 Anchovies 3.00



If you have a food allergy please inform our staff

Gluten Free Pasta 3.00

Gluten Free Pizza 6.00

MAINS

Chicken Parmigiana , crumbed chicken breast topped with pomodoro sauce & mozzarella, with chips and salad	38.00
Scaloppine , tender pieces of veal with porcini ragu in a white wine sauce with mashed potato and a rocket salad	40.00
Risotto , slow cooked duck and porcini mushrooms finished with truffle crème and parmesan	36.00
Braised Lamb Shanks , with a roast root vegetable sauce and green peas served with creamy mashed potato	39.00
Beer Battered Fish and chips , barramundi fillets served with a garden salad, lemon and tartare sauce	24.00
Tuscan Pork Belly , Succulent roasted pork belly served with mash and green beans in a red wine sauce	38.00
Saltimbocca , ½ chicken wrapped in prosciutto & sage, served with roast potato and a pumpkin walnut salad	38.00
Fish of the Day , Fresh fish cooked in traditional recipes located on the special board	

SIDES: Chips 10.00

Broccoli 10.00

Hand cut Chips 10.00

Seasonal Greens 13.00

PIZZA ask about gluten free

1 MILANO Italian sausage, pepperoni, roasted capsicum and kalamata olives	27.00
2 SICILIA smoked salmon, capers, red onion and avocado topped with fresh rocket and sour cream	29.00
3 BARI chicken marinated in garlic, honey, soy & chilli, tossed sesame seeds, mature cheddar, shallots & chives	27.00
4 LIGURIA prawns, bocconcini, prosciutto fresh mozzarella basil and a touch of garlic olive oil	29.00
5 MARGHERITA tomato base, fresh mozzarella, cherry tomatoes and basil v	22.00
6 LOMBARDIA roasted eggplant, capsicum, zucchini, ricotta, parmigiano & parsley v <small>Chefs recommendation - add Italian sausage</small>	27.00
7 CALABRESE prawns with chilli coconut sauce with fresh rocket <small>Chefs recommendation - add pepperoni</small>	29.00
8 CALZONE folded pizza with marinated chicken, roast capsicum, baby spinach, pumpkin & ricotta	27.00
9 UMBRIA Ham & Pineapple <small>Chefs recommendation - add Italian sausage or mushroom</small>	26.00
10 TOSCANA baby spinach, butternut pumpkin, field mushrooms, fetta cheese and a touch of garlic olive oil v	28.00
11 TRENTINO assortment of mushrooms, fresh brie cheese, avocado and parmigiano v <small>Chefs recommendation - add blue cheese</small>	28.00
12 VENEZIA prawns, calamari, scallops marinated in garlic and chilli with cherry tomatoes, parsley & basil	32.00
13 PARMA bianca base, roma tomatoes, goats cheese, prosciutto and fresh thyme	26.00
14 ROMA ham, olives, artichoke, roasted capsicum and semi sun dried tomatoes	27.00
15 DOC MARGHERITA traditional margherita with genuine buffalo bocconcini v	27.00
16 DOC RUCOLA Doc margherita with genuine buffalo bocconcini ,prosciutto, fresh rocket and extra virgin olive oil <small>Chefs recommendation - add roma tomatoes</small>	30.00
17 AGNELLO roast lamb, capsicum, olives, caramelised onion and rocket mint pesto	29.00
18 PIZZA DOLCE dessert pizza available please ask at counter for toppings	26.00

Lo Zucchero City Beach



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