



DAL ——— 1958

FOGOLAR FURLAN ADELAIDE

ANTIPASTI

FRICO & POLENTA

\$15

Pan-fried Montasio Cheese with Onions & Potatoes served with sauté Swiss Brown Mushrooms & fried Polenta

TAGLIERE FOGOLAR (2 P.P.)

\$25

Selection of Italian and Australian Smallgoods, Italian Cheeses, Olives, Breadsticks (gf option)

BACCALÀ MANTECATO

\$15

Creamy Baccalà, grilled Polenta, toasted Bread (gf option)

ZUPPA DEL GIORNO

\$15

Ask to our friendly staff about the daily special

OLIVE

\$6

Mixed Australian Olives, marinated with EVO Oil, Oregano

CALAMARI FRITTI

\$15

Salt & Pepper Squid served with Rocket Salad and homemade Mayo

PRIMI

GNOCCHI FRIULANI

\$26

Homemade Pumpkin Gnocchi sautéed with Butter and Sage finished with Montasio fondue & Truffle dust

RISOTTO DELLA TRADIZIONE

\$26

Ask to our friendly staff about the daily special

RAVIOLI DELLA CASA

\$26

Fresh-made filled Ravioli, Butter, Sage & Salted Ricotta or Napoletana sauce

TAGLIOLINI AL SAN DANIELE

\$25

Fresh-made long Pasta, San Daniele Prosciutto, Cream, Poppy Seeds

LINGUINE ALLO SCOGLIO

\$27

Long Pasta, fresh local Seafood mix, Cherry Tomatoes, Garlic, EVO, Parsley

PAPPARDELLE AL RAGU'

\$25

Fresh-made long Pasta served with slow cooked grass-fed Beef Ragù

SECONDI

TAGLIATA DI MANZO

\$35

350g porterhouse Steak, Rocket, EVO, Murray River flakes Salt, served with tossed Salad (shaved Parmesan and Balsamic glaze +\$4)

GRIGLIATA MISTA DI PESCE

\$32

Local Squid, SA King Prawns, Garfish & Octopus tentacles served with Rosemary Potatoes and tossed Salad

PESCE DEL GIORNO

\$30

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STINCO D'AGNELLO

\$30

Slow braised Lamb shank served with roasted cocktail Potatoes, Baby carrots and Lamb juice

STRUDEL SALATO

\$25

Pumpkin, Swiss Brown Mushrooms, Montasio Cheese wrapped in puff pastry served with Parmesan and Truffle Cream

GLUTEN FREE PASTA +\$3



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CONTORNI

VERDURE DI STAGIONE \$10
Grilled/sautéed seasonal Vegetables

PATATE AL ROSMARINO \$10
Crunchy Potatoes Novelle seasoned with Rosemary infused Sea Salt flakes served with homemade Mayonnaise

INSALATA MISTA \$13
Mix Salad, Cucumber, Cherry Tomato, Carrots, Red Onion

FUNGHI GRATINATI \$12
Gratine Swiss Brown Mushrooms with melted Montasio Cheese

DOLCI

STRUDEL DI MELE \$10
Homemade Apple Strudel served with Cream (Add ice cream +\$3)

TIRAMISU' \$10
Homemade Tiramisù

PANNA COTTA \$10
Bourbon Vanilla, Raspberry Coulies & Amaretti Crumble

VINCENZO'S SPECIAL \$10
Ask to our staff about the daily special

KIDS MENU

PASTA CON SUGO A SCELTA \$15
Short or long pasta with sauce to choose (Napoletana / Bolognese / butter / oil)

COTOLETTA DI POLLO \$12
Chicken schnitzel with chips

FISH & CHIPS \$15
Buttered fish with chips

GELATO ALLA VANIGLIA \$5
Vanilla ice cream

VEGETARIAN - GLUTEN FREE - DAIRY FREE OPTIONS AVAILABLE: ASK TO OUR FRIENDLY STAFF

TAKE AWAY +\$1
PUBLIC HOLIDAY SURCHARGE +15%

FOR INFO & BOOKINGS: 0414 459 658
FOLLOW US ON

Allergens

We offers gluten free options, however we are not a gluten free kitchen. Therefore cross-contamination can occur. We are unable to guarantee 100% that items will be completely allergen free. Please inform our staff Please advise our staff if you have any allergies, we will do our best to cater any requirements. Thank you.