

ISCHIA

GLUTEN FREE MENU

Please ensure our staff are made aware of your dietary requirements

STARTERS

Grilled Calamari Grilled Baby Squid, with Chilli Jam or Tartar sauce & Garden Salad	\$20.00 Sml \$31.00 Lrg	Cacciatore Salami Grilled & served on a bed of Mixed Lettuce Leaves with a slice of Lemon	\$13.00
Ischia Prawns King Prawns pan fried with Chilli, Garlic, in a Creamy Tomato Sauce	\$22.00 Sml \$42.00 Lrg	Antipasto A selection of Cured Meats, Preserves, Cheeses & Chef's Specialties	\$25.00pp
Cozze (Mussels) Arrabiata Sauce or White Wine with White Pepper	\$31.00		

SALADS & SIDES

Caeser Salad Cos Lettuce, crispy Prosciutto, shaved Parmesan, White Anchovies & Egg with homemade Caesar dressing Add Chicken 10 or King Prawns 12	\$23.00	Garden Salad Green Mixed Leaves, Cherry Tomatoes, Red Onion, Cucumber, EVOO & Balsamic Vinegar dressing	\$9.00 Sml \$15.00 Lrg
Ischia Salad Cos Lettuce, Radicchio, Cherry Tomatoes, Red onion, Cucumber, marinated Artichokes, Provolone Cheese, Sicilian green Olives, EVOO & Balsamic Vinegar Add Chicken 10 or King Prawns 12	\$22.00	Greek Salad Feta, Tomatoes, Red onion, Cucumber, Olives, Red Capsicum with EVOO & Balsamic Vinegar dressing	\$12.00
Burrata Salad Whole Burrata Cheese, Cherry Tomatoes, Basil in a Balsamic Vinegar dressing	\$25.00	Grilled Vegetables	\$16.00
Fried Chips *Please note - May contain traces of gluten as our chips are cooked in the same oil as items that contain gluten	\$11.00	Sweet Potato Chips *Please note - May contain traces of gluten as our chips are cooked in the same oil as items that contain gluten	\$15.00

PASTA

Gluten free Penne Pasta

Traditional Italian Sauces	\$31.00	Penne All'uovo con Pollo	\$38.00
Carbonara Bolognese Napolitana Primavera Amatriciana		Penne Pasta with Chicken, Sun-dried Tomatoes, Mushrooms & Spinach in a Creamy Garlic sauce	
Penne Piccante	\$34.00	Penne Ragù	\$38.00
Cacciatore Salami, 'Nduja, Champignon Mushrooms & Chilli in a Napolitana Sauce		Penne tossed with 12-hour Slow Cooked Beef Brisket in a Red Wine & Tomato sauce	
Penne Marinara	\$41.00	Penne Vongole	\$37.00
Fresh Seafood tossed together with Garlic, a touch of Chilli, Cherry Tomatoes, Parsley with Napolitana Sauce Aglio olio & Chilli on request		Pan Fried Clams in White Wine with Cherry Tomatoes, Garlic, Chilli, Parsley & EVOO	
Penne Puttanesca (V)	\$31.00	Penne al Granchio Blue	\$42.00
Cherry Tomatoes, Garlic, Olives, Capers & Basil Anchovies available upon request \$3		Pan Fried Blue Crab Meat, Cherry Tomatoes, Garlic, Chilli & EVOO	

MAINS

All Mains Are Served With Seasonal Vegetables And Potato

Pollo Saltimbocca	\$33.00	Scallopine alla Zingara	\$32.00
Chicken Medallions with Sage & Prosciutto in a White Wine sauce		Veal in White Wine sauce with Mixed Herbs, Garlic & Chilli	
Scallopine ai Funghi	\$34.00	Scallopine alla Limone	\$32.00
Veal with Champignon Mushrooms in a Creamy Sauce		Veal in White Wine and Fresh Lemon Juice	

KIDS MEALS

Grilled Chicken Tenderloins \$17.00

Grilled Chicken Tenderloins served with your choice of either Chips, Mash Potato, Vegetables or Salad

Pasta \$24.00

Gluten free Penne Pasta with Napolitana or Bolognese sauce

Grilled Fish \$17.00

Grilled Fish served with your choice of either Chips, Mash Potato, Vegetables or Salad

DESSERTS

Torta Caprese \$14.00

Almond & Chocolate Cake

Panna Cotta \$12.00

Classic Creamy Italian dessert

Crème Brûlée \$12.00

Creamy Vanilla Custard with a caramelised top

Gelato

Vanilla | Bacio | Strawberry 1 scoop - \$6.00

Sorbet 2 scoops - \$10.00

Lemon | Mango 3 scoops - \$13.00