

“The trouble with eating Italian food is that five or six days later you're hungry again.”

– George Miller

TOPPA

Sml 11.0 // Lrg 19.0 // Family 21.0
Jumbo 25.0 // GF # 20.0

- pizza base + tomato sauce, garlic, herbs
- pizza base + a garlic and herb butter, parmesan cheese

ENTRÉE

Garlic Bread	5.5
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Bruschetta [3 slices]	
-- tomato, red onion, basil + olive oil with balsamic glaze	10.5
-- bocconcini, tomato + basil pesto	11.5
-- avocado, ricotta, roasted capsicum + pinenuts	11.5
-- tasting plate // one slice of each bruschetta	12.0
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Pizzetta #	GF # 25.0 // 15.0
-- pizza base topped with fresh rocket, diced tomato, Spanish onion, basil, fetta, shaved prosciutto + balsamic glaze	
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Prawn Cocktail	14.9
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Garlic Prawns	16.9
-- olive oil, garlic + chilli	
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Prawns Pазze	18.9
-- mushrooms, fetta cheese, shallots, chilli, garlic + napoli sauce	
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Spuntini [for 2]	19.5
-- selection of cold meats + cheeses	
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Warm Olives	8.0
-- with a touch of garlic	

SALADS

Caprese Salad #	17.0
-- shaved prosciutto, rocket, cherry tomato, bocconcini, drizzled with olive oil and balsamic glaze	
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Italian Salad #	16.0
-- mixed lettuce, kalamata olives, bocconcini cheese, semi-dried tomato, avocado, red onion, capsicum	
-- with chicken	2.0
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Caesar Salad #	16.0
-- cos lettuce, bacon, caesar dressing, shaved parmesan	
-- with chicken	2.0
-- with grilled prawns	3.0

PASTA

Spaghetti // Ravioli // Fettucine // Penne // Homemade Gnocchi (add 1.5)

	Sml	//	Lrg
Bolognese -----rich Italian style meat + tomato sauce	15.5		17.5
Gorgonzola -----blue vein cheese, parmesan cheese, cream sauce	15.5		17.5
Boscaiola -----mushroom, ham, peas, cream sauce	15.5		17.5
Diavola -----chorizo sausage, bacon, onion, roasted capsicum in a cheesy cream sauce	15.5		17.5
Calabrese -----hot salami, capsicum, olives, napoli sauce, touch of cream	15.5		17.5
Inverno -----mushroom, prawns, napoli sauce, touch of cream, garlic	15.5		17.5
Genovese -----sun-dried tomatoes, pesto, chicken, Napoli sauce, touch of cream	15.5		17.5
Picante -----spinach, cherry tomatoes, salami, hot chilli, fetta, napoli sauce	15.5		17.5
Marinara -----mixed seafood, garlic, herbs, napoli sauce	15.5		17.5
Chicken Avocado ----chicken, avocado, cream sauce	15.5		17.5
Rucola -----prawns, prosciutto, cherry tomatoes, rocket, chilli, tossed in garlic olive oil	–		17.5
Risotto Funghi # ----selection of mushrooms	–		18.9
King Prawn Risotto # - Il Corso speciality with grilled king prawns	–		25.5
Homemade Lasagna	–		17.5

Gluten Free Option indicated by #. Please advise your wait person. Gluten Free products are available, however, as the gluten free meals are prepared in the same environment as meals containing gluten, we cannot guarantee that the gluten free meals will be 100% free from gluten.

dinner

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W www.ilcorsocafe.com.au

MAIN MEALS

[Served with vegetables]

Saltimbocca	25.5
-- tender veal medallions topped with bacon, cooked in garlic, parsley and white wine sauce	
Vitello Toscana	26.5
-- tender veal medallions with spinach, prosciutto, bocconcini cheese + olives in Napoli sauce	
Cotoletta Bolognese	24.9
-- crumbed veal topped with mozzarella cheese + bolognese sauce	
Pollo Veneto	26.5
-- chicken, prawns, roasted capsicum + pinenuts in a tomato pesto, cracked pepper and brandy cream sauce	
Pollo Rustica	25.9
-- chicken fillets, sundried tomatoes, mushrooms, shallots, garlic cream + Napoli sauce	
Pollo Scallopini	25.9
-- chicken fillets with mushrooms, garlic, cream + white wine sauce	
Chicken Schnitzel	22.5
-- crumbed chicken fillet, deep fried	
Calamari	24.5
-- crumbed, deep fried, served with chips, salad + tartare sauce	

Fritto Misto	28.5
-- crumbed calamari, prawn cutlets, beer battered flathead, deep fried, served with chips, salad + tartare sauce	
Orange Roughy #	27.9
-- served with salad, chips + tomato and roast pepper salsa	
Beer Battered Flathead	25.0
-- deep fried, served with chips, tartare sauce + a lemon wedge	
Rosetta Steak	28.5
-- with spinach, mushroom + garlic sauce	
Il Corso Steak #	28.5
-- with a chef's special sauce	
Scotch Fillet #	26.9
-- mushroom // pepper // dienne sauce	

Sides

-- rocket salad // rocket lettuce, olive oil, parmesan #	4.5
-- side salad // mixed garden salad #	4.5
-- veggies // seasonal veggies #	4.5
-- chips	4.5

PIZZA

TRADITIONAL

Sml 12.0 // Lrg 20.0 // Family 24.0 // Jumbo 29.0 // GF # 20.0

All with tomato base + mozzarella cheese [mozz] unless stated otherwise // Gluten Free # in 11 inch size only

Special	-- ham, mushroom, olives, anchovies, capsicum, seafood
Supreme	-- ham, mushroom, salami, pineapple, onion, capsicum, olives
Il Corso	-- ham, bacon, mushroom
Capricciosa	-- ham, olives, mushroom, anchovies
Mexicana [hot]	-- ham, mushroom, salami, chilli, olives
Meat Lovers	-- ham, bacon, salami
Pepperoni	-- tomato, cheese, salami (pepperoni)
Hawaiian	-- ham, pineapple
Margherita	-- tomato, cheese, oregano
Vegetarian	-- capsicum, mushroom, olives, onion
BBQ Chicken	-- BBQ base, mushroom, chicken
Siciliana	-- capsicum, mushroom, hot salami

GOURMET

Sml 13.0 // Lrg 21.0 // Family 25.0 // Jumbo 30.0 // GF # 22.0

Marinara	-- mixed seafood, anchovies + herbs
Italiana [no mozz]	-- bocconcini cheese, olives, anchovies, diced tomato, Spanish onion, capers, basil, olive oil
Pugliese	-- olives, prosciutto, artichokes
Romana	-- olives, mushroom, salami, artichokes, roasted peppers
Pisa	-- prosciutto, eggplant, olives, artichokes, roasted peppers
Bolognese	-- bolognese sauce, ham, mushroom, olives
Rocket [no mozz]	-- onion, prosciutto, rocket, balsamic, parmesan cheese
Peri Peri Chicken	-- bocconcini cheese, roasted capsicum, shallots, caramelised onion topped with peri peri sauce
Bari	-- fresh tomato, cheese, prosciutto, grilled zucchini, roasted peppers + gorgonzola cheese
Mediterranean	-- bacon, mushroom, garlic tiger prawns, fetta cheese, Spanish onion, capsicum, fresh tomato
Gioia	-- bacon, potato, garlic, roasted peppers, parmesan + rosemary

EXTRA TOPPING

Sml 1.0 // Lrg 2.0 // Family 2.0 // Jumbo 3.0 // GF # 1.0

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