

Antipasti - Starters.

- **SCALLOPS IL GANCIO. 16\$.**

Harvey bay scallops, smoked pancetta , herb butter, caviar.

- **CALAMARI CON AIOLI AL PESTO GENOVESE.17\$**

Baby calamari , lightly floured in a sea salt and cracked black pepper, aioli pesto.

- **Bruschetta con funghi e formaggi.13\$**

House made toasted bread, Italian marinated mushrooms mix, Montasio cheese.

- **Salumi missti e crostini for 2 pax 18\$.**

Parma ham , bresaola , mortadella, with herb in-house toasted bread.

- **Four cheese croquette with IL Gancio sauce. 13\$**

Short pasta, parmesan , mozzarella, montaggio, ricotta,

- **Truffled polenta chip. \$12**

Cornmeal chips, Basil, truffled aioli dipp.

- **House bread.\$8**

Wood fired thin bread , garlic oil, origano , parmesan cheese.

Insalata - salad.

-**Insalata di Vesuvio.(vesuvio salad) \$18**

Fresh bocconcini, cheese, Parma ham, ripped tomatoes, basil leaves , extra virgin olive oil,

-**Insalata di barbabietola e formaggi di capra. (Beetroot salad.)\$16**

Beetroot , rocket leaves , goat cheese, pepitas , balsamic cream.

-**Insalata di cassa.(house salad).\$13**

thickly cut cucumber& tomatoes , parsley & mint leaves , olives , red onion, house bread cuts, vinaigrette sauce

-**Insalata di rucola e parmigiano.(roquet and parmesan salad) \$9**

fresh roquette leaves and shaved parmesan with extra virgin olive oil.

Primi piatti - Pasta & risotto

-**Linguine di mare. seafood linguine \$29.**

Sunday, 22 September 2019

House made Napoli sauce, wild caught prawns , baby calamari, new Zealand shelled mussels , Italian parsley, hint of garlic.

-Risotto al barbabietola e asparagus.(beetroot risotto and asparagus) \$28

Beetroot pure , leeks , Italian herb mix , goat cheese, chargrilled asparagus

-Risotto porcini. (wild Italian mushrooms risotto) \$27

wild italic mushroom, portobello mushrooms, Italian parsley, parmesan cheese.

-Gnocchi al pesto Genovese (gnocchi with Genova style pesto)\$24

House made Genova basil pesto with roasted pine nuts parmesan and extra virgin olive oil topped with toasted pine nuts.

- Pumpkin e spinach ravioli con quattro formaggi. \$26

Artisanal ravioli with spinach and pumpkin filling, four cheese sauce garnished with crispy sage leaves.

-Pappardelle ai funghi misti e tartufo.(flat pasta with mushroom and truffle)\$27

egg pasta with creamy truffled sauce with parmesan cheese and mushroom mix

-Caserecce con salicacee e taleggio.(short pasta with sausage & Talegio cheese)\$25.

-Pasta classica.

Secondi piatti - mains.

-Pesce del giorno. (fish of the day) \$39.

fresh local fish supply locally with a chef daily side.

-Scaloppine di vitello con funghi e marsalala.(Beef slices with mushrooms&Marsala \$37.

Thinly sliced beef with a mix of local and imported mushrooms with a creamy marsala wine sauce.

-Parmigiana di pollo con prosciutto cotto e provolone.\$28

Chicken parmigiana with smoked ham of the bone and Italian cheese.

-Bracirole di maiale con salsa di mele \$33.

chargrilled pork cutlets with Granny smith apple sauce and fresh roquette.

Pizza rossa. (Red base)

Margherita \$16

Tomato sauce, fior di latte cheese, fresh basil leaves.

Campagnola \$19.

Sunday, 22 September 2019

Tomato sauce, mushrooms, ham of the bone, parmesan.

Diavola \$ 22.

Tomato sauce, home made sausage , mild sopressa, onion , olives , chili oil.

Caprissima \$25.

Tomato sauce, olives , mushrooms, Prosciutto di Parma.

Bresaola \$25.

Tomato sauce, fior di latte cheese, red wine cured beef, rocket and shaved parmesan.

stracciatella e pesto.\$23.

Light tomato sauce, mozzarella, cherry tomatoes, fresh stracciatella and home made

Pizza Bianca.(white base)

Verdure.\$20.

Pumpkin purre base , zucchini , onion , mushrooms, olive oil, origano.

Barbabietola e salsicia. \$23

Beetroot sauce, home made sausage, goat cheese roquette.

Pollo e funghi. \$21

Provolone cheese, chargrilled chicken , onion , mushrooms, house made BBQ sauce.
Il Gancio.

Romana.\$23

fior di latte, salami, sausage, onion , potatoes, olives, rosemary.

Dolce- desert.

Calzone al nuteella e marshmellow.\$11

closed pizza with nutella and marshmallow filling, add ice cream \$4

Tiramisu.\$12

Mascarpone cheese , Solerno liqueur , Savoiradi and Italian coffee.

Panna cotta.\$9

Creamy mango cooked cream with a home made passion fruit sauce.

Sunday, 22 September 2019

IL gancio cannoli.\$!13

Hazelnut and creamy ricotta with dark chocolate and franjelico

Selection of gelato 2 scoops \$8 add 1 scoop \$4.