



la Cucina di Vino

Ristorante Italiano

MENU



RAMADA HOTEL – BALLINA
(02) 6618 1195

CICCHETTI

PANE

Garlic & Herb	13
Parmesan, garlic, herb	14
Rosemary focaccia with aged balsamic vinegar evoo & pink salt flakes	15

BRUSCHETTA

Tomato, basil & onion	16
Marinated white anchovies with salsa verde	18

OLIVES

Warm marinated green Sicilian & black Ligurian (gf)	12
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OSTRICHE

Natural with lemon (gf)	29
Parmesan cream (gf)	33
Aged balsamic & prosciutto (gf)	33

ANTIPASTO

Local salumi, marinated olives, semi dried tomato, gorgonzola dolce, caper berries & crusty bread	35
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SALT & PEPPER CALAMARI

Lemon & pepper infused calamari served with Mixed salad, aioli & lemon wedge (gf)	25
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POLPETTE

Pork & veal meatballs with tomato, basil passata	24
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GARLIC PRAWNS

Local king prawns in roast garlic, Cinzano cream sauce with crusty bread	33
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ARANCINI

Crumbed mozzarella & parmesan risotto balls with spicy roast capsicum sauce	22
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PASTA

WITH CREAM BASE

CARBONARA (fettuccine)

Sauteed pancetta in a peppered egg cream sauce, shallots	36
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POLLO BOSCAiola (chicken) (fettuccine)

Chicken, smoked ham, mushrooms & spinach in roast garlic cream sauce	37
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OCTOPUS ALLA GENOVESE (fettuccine)

Slow cooked Octopus with basil paste, cashew nuts, cream, garlic, olives, touch of parmesan cheese	39
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WITH TOMATO BASE

ANGELLO RAGU (fettuccine)

Braised lamb shank in rich buttered brood with a hint of tomato and fresh parsley	39
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MEDITERRANEAN VEGGIE PASTA (fettuccine)

Semi dried tomatoes, spinach, shallots, olives, mushrooms cooked in napolitana sauce	36
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POMODORO (Linguine or penne)

Rich garlic & chilli tomato passata with fresh basil and parsley	34
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BOLOGNESE (Linguine or penne)

Traditional pork & veal mince ragú in rich tomato herb sauce	35
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ARIBIATTA (Linguine or penne)

Grilled chorizo in spicy tomato passata finished with torn bocconcini & fresh basil	36
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15% SURCHARGE APPLIES ON SUNDAY's AND PUBLIC HOLIDAYS.

FOR SPLIT BILL – CHECK WITH STAFF

CRAB (<i>Linguine or penne</i>)	Crab meat cooked in white wine, fresh chilli, garlic, fresh parsley, served in rich Pomodoro sauce with choice of pasta	39
WITH OLIVE OIL BASE		
FUNGI (<i>fettuccine</i>)	Garlic, thyme braised portobellos with fresh parsley finished with crumbled goats' cheese & white truffle oil	36
MARINARA (<i>Linguine or penne</i>)	Selection of mixed seafood cooked in white wine, chilli, garlic, mixed Italian herbs, olive oil served with choice of pasta	36
PRAWN (<i>Linguine or penne</i>)	Pan seared prawns with garlic & chilli, semi dried tomato, fresh parsley & evoo	39
RAVIOLI		
POMODORO BASILICO (<i>Tomato</i>)	Tomato & basil passata with baby spinach & shaved parmesan	34
LASAGNE		
Nonas lasagne cooked in rich bolognese sauce, layered with bechamel sauce, parmesan, mozzarella cheese and served with mixed salad		35
RISOTTO		
MAIALE (<i>Pork</i>)	Slow cooked Bangalow pork with garden peas, topped with crispy pancetta (gf)	36
TRE FUNGHI (<i>Mushroom</i>)	Mixed forest mushrooms with fresh parsley & white truffle oil (gf)	35
PESCATORE (<i>Seafood</i>)	Mixed fisherman's catch poached in tomato, thyme & preserved lemon (gf)	39
CHILLI RICE PRAWN	Prawns cooked with bisque, napolitano sauce, chilli, garlic, parsley, topped with grilled local Ballina king prawns served on a bed of flavoured arborio rice infused with Italian herbs (gf)	39
SECONDO		
POLLO (<i>Chicken</i>)	Roast chicken breast with creamy cranberry sauce, potato puree, sautéed broccolini, carrots, semi dried tomatoes, drizzled with apple sauce	39
ANATRA (<i>Duck</i>)	Roast duck breast with forest mushroom risotto, porcini brod, finished with pickled fennel, season salad & white truffle oil (gf)	43
MAIALE (<i>Pork</i>)	Twice cooked Bangalow pork belly with roast pumpkin puree, broccolini, carrots, fig ricotta & vincotto (gf)	43
VITELLO SALTIMBOCCA	Veal scallopini in prosciutto, mushroom, sage, garlic cream sauce with broccolini, carrots & roast potato	47
SCOTCH FILLET (<i>Surf & Turf</i>)	Grilled scotch fillet topped with local Ballina king prawn, served with mash potato, carrots, broccolini in creamy cinzano sauce	63

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MANZO (Scotch Fillet)

Grilled scotch fillet with roast garlic potato mash, semi dried tomato, carrots, broccolini & green peppercorn cream sauce (gf)

55

GARLIC PRAWNS

Local King prawns in roast garlic, Cinzano cream sauce with crusty bread

49

PESCE (Fish)

Market fish served with season salad and roast potato. (Please ask your waiter or see specials)

MARKET

Choice of sauce – prawn bisque sauce or lemon butter sauce

PRICE

AI FRUTTI DE MARE (Linguine or penne)

Fruits of the sea local king prawns, bugs, squid, fish, muscles poached in a mild chilli, garlic, brandy tomato broth served with choice of pasta.

66

RICOTTA GNOCHI

House made gnocchi with forest mushrooms & spinach in a gorgonzola dolce cream sauce, finished with toasted walnuts & white truffle oil.

35

PUMPKIN GNOCHI

Caramelized sautéed gnocchi, roasted pumpkin, spinach, goat cheese and walnut.

35

INSALATE / CONTORNI

Season salad with shaved parmesan (gf).

15

Roast baby chat potatoes with garlic rosemary oil (gf).

15

Steamed greens with toasted almond butter (gf).

15

Crusty bread

9

PIZZA

(ALL PIZZAS SERVED WITH MOZZARELLA)

BIANCO (Roast Garlic Base)

Parmesan & rosemary

22

Chicken, olives, semi dried tomato, basil, onion & mushroom

25

POMODORO

Pepperoni - mild peppered salami

27

Margarita - fior di latte & fresh basil

27

Zucca - roast pumpkin, spinach, finished with caramelised onion & goats' cheese

27

Tropicana - smoked ham & pineapple

27

Prawn - prawns, chilli, pickled onion, finished with fried capers & aioli

29

Supreme - salami, capsicum, mushrooms, pickled onion & olives

28

Carne - chicken, chorizo, salami & smoked ham, finished with caramelised onion

29

Marinara – selection of mixed seafood, chilli flakes with fried capers

28

EXTRAS

Prawn (King) - \$5.00 each

Prawn (pilled) - \$5.00 (3 pieces)

Meat - \$5.00

Vegies - \$3.00

Parmesan cheese - \$3.00

Fresh Chilli - \$2.00

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DOLCI

TIRAMISU	16
Traditional Italian style trifle	
LIMONCELLO TART	16
With oat & nut crumble, vanilla ice cream & local honey	
PANNACOTTA	16
Mixed berry & vanilla (gf)	
WARM ALMOND COCONUT & RHUBARB CAKE	16
With vanilla ice cream (gf)	
WARM DARK CHOCOLATE & NUT BROWNIE	16
With balsamic forest berries & vanilla ice cream	
AFFOGATTO	18
Vanilla ice cream with honeycomb, espresso & Frangelico (gf)	

KIDS MENU

PASTA	
Bolognase	19
Napolitana	19
Maccaroni Creamy Cheese	19
CHICKEN NUGGETS	
Crispy Chats and Vegetables	19
Crispy Chats and Salad	19
VANILLA ICE CREAM (3 SCOOPS)	
Chocolate Topping	9
Strawberry Topping	9
Caramel Topping	9
(KIDZ 2 SCOOPS - \$6.00)	

SOFT DRINKS

Coke	5
Lemonade	5
Pink Lemonade	6
Orange Juice	5
Apple Juice	5
Pineapple Juice	6
Lemon Squash	5
Diet Coke	5
Cranberry Juice	6
LLB	8
Sparkling water – Small	5
Sparkling water – Large	9
Tonic Water	6
Soda Water	6
Ginger Beer	8
Ginger Ale	6

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RED WINES

HALF GLASS	FULL GLASS	BOTTLE
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PINOT NOIR

ANT MOORE PINOT NOIR- *Marlborough NZ*

Blackberry, plum, pepper, liquorice and leather are great descriptors for this wine. Subtle oak and full tannin structure gives roundness which lingers on the palate

15	25	59
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MERLOT & MERLOT BLENDS

LENTON BRAE - CABERNET MERLOT - *Margaret River - WA*

Red berries, mulberry, with a core of plums are on show. The tannins are very fine, and soft, adding structure and length to the immediately approachable palate.

14	23	47
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PEPPER TREE MERLOT - *Wrattanbully - SA*

An enticing nose of black and red fruits with a spicy lift. The rich and soft palate is rounded with sweet berry fruits and savory spice and well balanced by subtle oak. Fine tannins provide support for a long silky finish

14	23	47
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SANGIOVESE

SAVE OUR SOUL SANGIOVESE - *King Valley - Vic*

Modesty reigns. Amid-weight wine to be slurped, sipped or shared amongst friends. Savoury and earthy, a delicate blend of rose petal, violts and red cherry. A fine and subtle balance of fruit and tannin. Dark brooding berries & cherries, rose petal, raspberry sherbet, juicy & deep.

48

POGGIO AL TUFO SANGIOVESE CABERNET- *Tuscany Italy*

A deep bright ruby red in colour on the nose it offers others an elegant varied bouquet of ripe berry fruits, dried herbs and delicate sweet spices. Full bodied mellow and mouth filling this wine is richly flavored and supple in the mouth

75

CHIANTI

Ask your waitstaff

CABERNET SAUVIGNON

STONEHORSE BY KAESLER CABERNET SAUVIGNON – Clare Valley – SA

Plums, dark mint Chocolate fill the glass. Mouth filling, peppermint patty chocolate, grippy tannins and a nice underline of mocca from the French barrels.

15	23	47
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CHATEAU TANUNDA SINGLE VINEYARD CABERNET SAUVIGNON – *Barossa Valley - SA*

The bouquet has lifted aromas of blackcurrant, redcurrant and spice on the velvety smooth palate with hints of cedar and mint. The extensive finish is framed by elegant, fine-grained tannins from 18 months' maturation in a combination of new and seasoned French oak barrels.

95

SHIRAZ

CHÂTEAU TANUNDA GRAND BAROSSA SHIRAZ – *Barossa Valley, SA*

Lifted aromas of blackberry, plum and black pepper are accompanied by spicy, dark berry fruits on the palate

15	23	49
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PETER LEHMAN HILL AND VALLEY SHIRAZ - *Barossa Valley SA*

Palate shows great richness and finishes with firm tannins

58

CHÂTEAU TANUNDA “TERRIORS OF THE BAROSSA” SHIRAZ – *Eden Valley, SA*

Mineral notes, and fruit flavours of blackberry, Morello cherry. Notes of earth and cured meats bring the palate to a long and evenly weighted finish

95

CASELLA SHIRAZ – *McLaren Vale, SA*

Rich, dark fruit aromas developing into layers of bitter chocolate. Ripe plum and liquorice

95

ROSE & MOSCATO

D'ANJOU ROSE- *France*

A delicious spectrum of summer red berry fruit, the classic stylistic descriptor of strawberries and cream

15	23	47
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CHÂTEAU TANUNDA DRY ROSE- *Barossa Valley - SA*

This Crisp Dry Rose is bursting with juicy strawberry and raspberry followed by zesty cranberry finish

15	25	54
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MOSCATO

Ask your waitstaff

15	23	47
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WHITE WINES

HALF GLASS	FULL GLASS	BOTTLE
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SPARKLING

SOLARA PINOT CHARDONNAY SPARKLING

Generous fruity characteristics of green apple and lemon zest and notes of exotic fruit and white flowers

15	58
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MATHO PROSECCO DOC, VENETO IT (Organic)

Intense Fresh, aromatic and elegant this sparkling has an intense bouquet of green apple with a light note of bread crust. A delicious accompaniment to fresh seafood or as an aperitif

59

RIESLING

GRAND BAROSSA DRY RIESLING – Barossa Valley

Displays aromas of lemon and lime blossom leading to zesty citrus fruit flavours

15	25	49
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HOUSE RIESLING

Ask your waitstaff

15	25	49
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PETER LEHMANN HILL & VALLEY RIESLING - *Barossa Valley, SA*

Great fruit purity with a refreshing crisp, dry finish. Five-star winery

57

SAUVIGNON BLANC

ANT MOORE SIGNATURE SAUVIGNON BLANC – *Marlborough, NZ*

While the nose is subtle, the palate shows intense lemon flavours with hints of lime

15	25	59
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CHARDONNAY

LENTON BRAE CHARDONNAY – *Margaret River*

Fermented wild, raised in new and seasoned oak, naturally settled and bottled unfiltered.
Renowned for richness and buttered popcorn flavours

15	25	59
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GRIS & GRIGIO

MATHO PINO GRIGIO DOC - *Veneto IT (Organic) Italy*

Intense bouquet with delicate hints of peach and apricots. The taste is soft, harmonic, fruity and fresh

15	25	57
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ANT MOORE SIGNATURE PINOT GRIS – *Marlborough, NZ*

The palate is soft, clean and crispy with flavours of apricot, pears, with subtle citrus and mineral notes

15	25	59
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DESSERT WINE

THE CHATEAU BOTRYTIS SEMILLON – *Barossa Valley, SA*

Luscious & rich with a complex bouquet of marmalade and orange peel with notes of apricot

16

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COCKTAILS

\$24

NEGRONI	Campari, Gin, Dry Vermouth Served Over Ice Cubes
MANHATTAN	Whiskey, Dry Vermouth, Angostura Bitters
ESPRESSO MARTINI	Vodka, Tia Maria And 1 Shot Espresso
SALTED CARAMEL ESPRESSO MARTINI	Vodka, Kahlua, Salted Caramel Syrup And 1 Shot Espresso
SOUR	A Classic Sour With Your Choice Of Amaretto, Whiskey Or Rum
ITALIAN COLLINS	Gin, Sugar Syrup, Lemon Juice, Soda Water (Served Chilled Or Tall Glass)
MARGARITA	Tequila, Triple Sec, Sea Salt
SEX ON THE BEACH	Smirnoff Vodka, Peach Schnapps, Orange And Cranberry Juice
TEQUILA SUNRISE	Vodka, Orange Juice With A Dash Of Grenadine
PASSIONFRUIT MOJITO	Bacardi Rum, Passionfruit, Fresh Lime And Mint
MIDORI SPLICE	Midori, Malibu, Pineapple Juice And Coconut Cream
FRENCH MARTINI	Vodka, Chambord, Pineapple Juice, Grenadine (Optional)
COSMOPOLITAN	Citroen Vodka, Cranberry Juice, Lemon Juice, Cointreau
BLUE LAGOON	Vodka, Blue Curacao And Lemonade
BLACK RUSSIAN	Kahlua And Vodka
JAPANESE SLIPPER	Midori, Cointreau And Lemon Juice
PORN STAR	Vodka, Passionfruit, Pineapple Juice, Lime Juice, Caramel Syrup
PINA COLADA	Malibu, Pineapple Juice, Lime Juice, Coconut Cream
STRAWBERRY DAIQUIRI	Frozen Strawberry, White Rum, Simple Syrup, Salt, Lime Juice

MOCKTAILS

\$15

THE PARADISE	Pineapple Juice, Orange Juice, Lychee Syrup, Blue Curacao, Grenadine and Lemon Juice.
SUNRISE	Orange Juice, Pineapple Juice, Sugar Syrup, Grenadine.
BLUE SKY	Pineapple Juice, Orange Juice, Passion syrup, Sugar Syrup And Blue Curaçao.
VIRGIN MOJITO	Soda Water, Mint, Passionfruit Syrup, Sugar Syrup, And Limes Or Lemon.



BEERS & CIDERS

NON - ALCOHOLIC

Ginger Beer	8
Beer – Ask waiter	9

LIGHT BEER

Hahn light	8
XXXX Gold	8
Peroni Leggera (low Carb)	9

LOCAL BEER

Tooheys new	8
Tooheys Extra Day	8
Victoria Bitter	8
Hahn Super Dry	8
Great Northern	8
Stone & Wood	12
Seven Mile Brewery Cali Cream Pale Ale	12
Seven Mile brewery Cali Cream	12

PREMIUM IMPORTED BEER

Heineken	9
James Boags	9
Crown Lager	9
Peroni	9
Corona	9

CIDER

Apple Cider	9
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SPIRITS

GIN

Gordons Gin	14
Hendricks Gin	18
Bombay Sapphire	16
Four Pillers Gin	21

WHISKEY

Monkey Shoulder	15
Johnnie Walker Red Label	15
Jameson Irish Whisky	15
Canadian Club	15
Glenfiddich Single Malt 12yrs	19
Chivas Regal 12yrs	19

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RUM

Fireball Spiced Rum	15
Bundaberg	15
Bacardi Rum	15
Captain Morgan	15
Sailor Jerry Spiced Rum	15
Malibu	15

VODKA

Smirnoff	15
Grey Goose	29

BOURBON

Jack Daniels	16
Jim Beam	15
Makers Mark Bourbon Whisky	15
Southern Comfort	15
Wild Turkey	15

FROM THE TOP SELF

Johnnie Walker Gold Label	26
Johnnie Walker Black Label	22
Glenfiddich Single Malt 12yrs	19
Balvennie 12yrs Single Malt	24

LIQUERS

Limoncello di capui	15
Grappa	13
Baileys	13
Kahlua	13
Frangelico	13
Cointreau	16

APERITIF

Galway Pipe Grand Tawny	15
Brandy	13



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CHEF'S SPECIAL'S



SALMON SOPRANO LINGUINE

Sautéed salmon in garlic, chilli with asparagus, semi dried tomato in pink sauce

36

3 – MEAT CALABRESE

Italian pork sausages, beef bolognese, salami, olives cooked in napolitana sauce served with fettuccine/ pappardelle

39

SALSICCIA TRUFFLE RISOTTO

Italian pork sausage, mushroom, arborio rice, confit garlic, truffle oil, mixed herbs, cream topped with parmesan cheese

36

PRAWN BISQUE LINGUINE

Prawns cooked in chilli garlic with napolitana sauce and prawn stock served with linguine and tiger prawns

39

CREAMY BEEF AND MUSHROOM STROGANOFF

Sautéed beef strips, garlic, chilli, sage, Dijon mustard, mushroom, balsamic and cream served with fettuccine/ pappardelle

40

SEAFOOD PLATTER FOR 2

Fruits of sea, Lobster, local prawns, bugs, calamari, octopus, fish, oysters, crabs, scallops served with Chips, salad and seafood dips

190

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