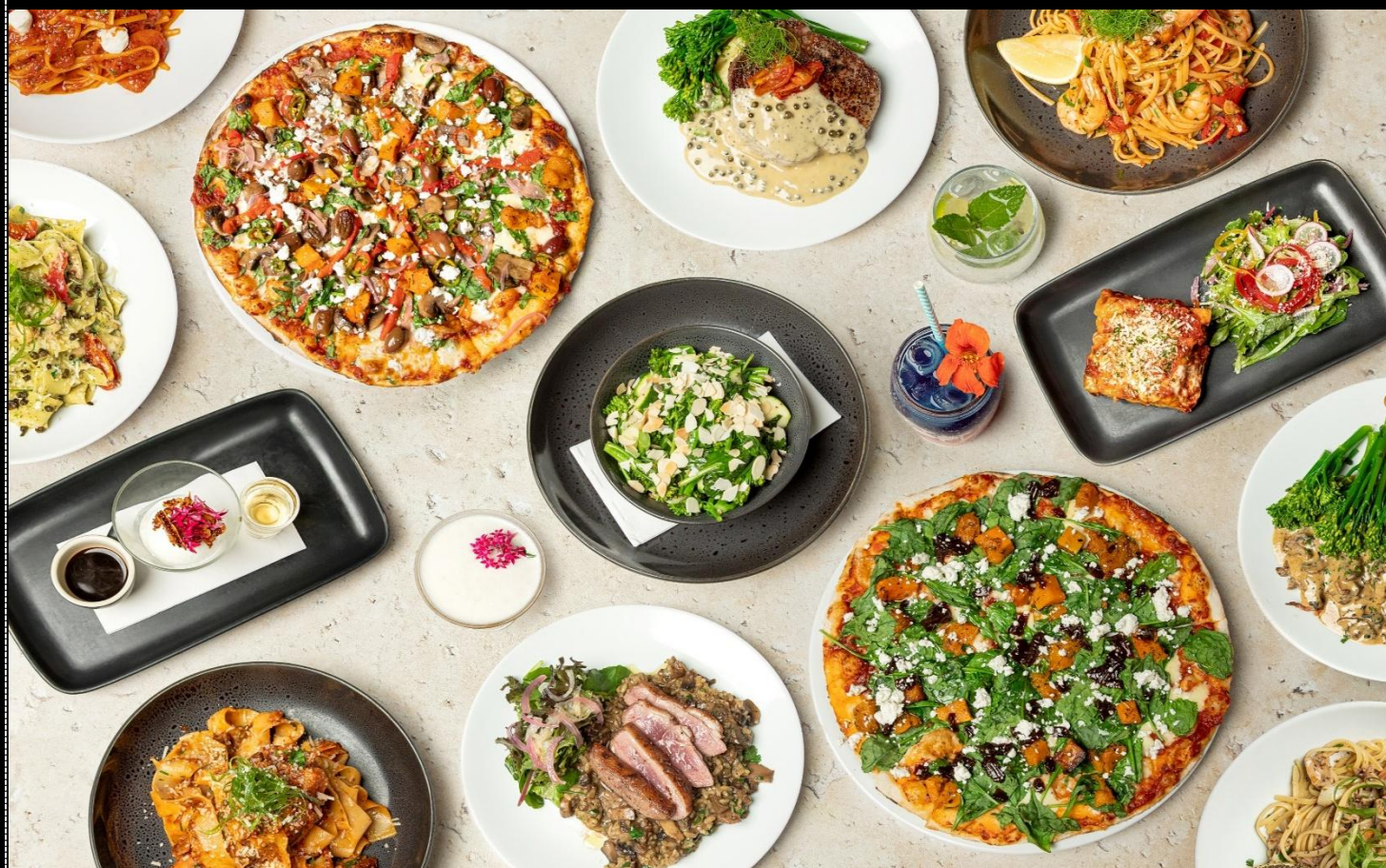




# la Cucina di Vino

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 Sundried tomato, crispy cappers	39
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### WITH TOMATO BASE

#### ANGELO 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 ragu 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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FOR SPLIT BILL – CHECK WITH STAFF**

<b>CRAB</b> ( <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
<b>WITH OLIVE OIL BASE</b>	
<b>FUNGI</b> ( <i>fettuccine</i> )	
Garlic, thyme braised portobellos with fresh parsley finished with crumbled goats' cheese & white truffle oil	36
<b>MARINARA</b> ( <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
<b>PRAWN</b> ( <i>Linguine or penne</i> )	
Pan seared prawns with garlic & chilli, semi dried tomato, fresh parsley & evoo	39
<b>RAVIOLI</b>	
<b>POMODORO BASILICO</b> ( <i>Tomato</i> )	
Tomato & basil passata with baby spinach & shaved parmesan	34
<b>LASAGNE</b>	
Nonas lasagne cooked in rich bolognaise sauce, layered with bechamel sauce, parmesan, mozzarella cheese and served with mixed salad	35
<b>RISOTTO</b>	
<b>MAIALE</b> ( <i>Pork</i> )	
Slow cooked Bangalow pork with garden peas, topped with crispy pancetta (gf)	36
<b>TRE FUNGHI</b> ( <i>Mushroom</i> )	
Mixed forest mushrooms with fresh parsley & white truffle oil (gf)	35
<b>PESCATORE</b> ( <i>Seafood</i> )	
Mixed fisherman's catch poached in tomato, thyme & preserved lemon (gf)	39
<b>CHILLI RICE PRAWN</b>	
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
<b>SECONDO</b>	
<b>POLLO</b> ( <i>Chicken</i> )	
Roast chicken breast with creamy cranberry sauce, potato puree, sautéed broccolini, carrots, semi dried tomatoes, drizzled with apple sauce	39
<b>ANATRA</b> ( <i>Duck</i> )	
Roast duck breast with forest mushroom risotto, porcini brod, finished with pickled fennel, season salad & white truffle oil (gf)	43
<b>MAIALE</b> ( <i>Pork</i> )	
Twice cooked Bangalow pork belly with roast pumpkin puree, broccolini, carrots, fig ricotta & vincotto (gf)	43
<b>VITELLO SALTIMBOCCA</b>	
Veal scallopini in prosciutto, mushroom, sage, garlic cream sauce with broccolini, carrots & roast potato	47
<b>SCOTCH FILLET</b> ( <i>Surf &amp; 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 GNOCCHI

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

35

### PUMPKIN GNOCCHI

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 cappers

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

Traditional Italian style trifle

16

### LIMONCELLO TART

With oat & nut crumble, vanilla ice cream & local honey

16

### PANNACOTTA

Mixed berry & vanilla (gf)

16

### WARM ALMOND COCONUT & RHUBARB CAKE

With vanilla ice cream (gf)

16

### WARM DARK CHOCOLATE & NUT BROWNIE

With balsamic forest berries & vanilla ice cream

16

### AFFOGATTO

Vanilla ice cream with honeycomb, espresso & Frangelico (gf)

18

## KIDS MENU

### PASTA

Bolognaise

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

## 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

## 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

### PEPPER TREE MERLOT – *Wrattonbully - 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

## 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, violets 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

57

## 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

### 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

### CHATEAU 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

### PETER LEHMAN HILL AND VALLEY SHIRAZ - *Barossa Valley SA*

Palate shows great richness and finishes with firm tannins

58

### CHATEAU 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

### CHATEAU 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

## MOSCATO

Ask your waitstaff

15 23 47



# WHITE WINES

## SPARKLING

### SOLARA PINOT CHARDONNAY SPARKLING

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

HALF  
GLASS

FULL  
GLASS

BOTTLE

15

58

### 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

### HOUSE RIESLING

Ask your waitstaff

15

25

49

### 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

## 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

## 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

### 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

## 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 bolognaise, 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

Sauteed 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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GRAZIA

