




**dell'Ugo Southbank offers you to enjoy  
a typical Venetian style cuisine, using fresh local produce  
& imported ingredients.**

**Pane:**

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- Pane misto con burro salato e olio d'oliva** 12  
*Mixed bread rolls w/ salted butter & lemon myrtle extra virgin olive oil.*
- Delizia ai formaggi con pane tostato e salse** 23  
*Assortment of dips served w/ toasted bread & crispy cheesy delights.*

**Antipasti:**

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- Fiore di calamari fritti** 28  
*Tender calamari lightly fried served on a bed of rocket dressed w/ balsamic vinegar & lime aioli on the side.*
- Gamberi rustici al rosmarino** 28  
*Tiger prawns sautéed w/ olive oil, garlic, rosemary & chilli served w/ toasted bread.*
- Noci di capesante su purea di melanzane** 28  
*Scallops wrapped w/ pancetta & zucchini panfried served on a bed of eggplant & fresh tomato coulis.*
- Cocotte di carciofi e burrata fundue** 25  
*Burrata cheese served on a bed of toasted bread and artichokes gratinated w/ parmigiano.*
- Prosciutto crudo di san daniele con burrata** 30  
*Sliced prosciutto (aged 18 months) served w/ burrata cheese, olives & toasted bread.*
- Zuppa del giorno** 18  
*Soup of the day.*

**Ristorante  
Italiano**

## Primi Piatti:

o

**Risotto del giorno** 35  
*Risotto of the day.*

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**Gnocchi gratinati all cicale di mare tartufati** 38  
*Home-made potato gnocchi w/ moreton bay bug in the shell, black truffle, brandy parmigiano & cream sauce gratinated.*

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**Agnolotti di mare e monti ai bugs** 35  
*Home-made porcini mushroom pasta filled w/ moreton bay bugs & fresh ricotta sautéed in mushroom, prawns, cherry tomatoes, garlic, basil & chilli in white wine sauce.*

**Lasagna alla granseola** 35  
*Lasagna w/ crab meat in a béchamel, parmesan & napoletana sauce.*

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**Strozzapreti al prosciutto di san daniele** 32  
*Short twist of pasta sautéed w/ olive oil, prosciutto, parmigiano & a touch of cream.*

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**Spaghetti al pomodorino fresco e pecorino** 28  
*Spaghetti sautéed w/ fresh tomato, garlic, chilli, basil & pecorino sauce.*

e

**Pasta del giorno** POA  
*Pasta of the day.*

## Secondi Piatti:

### **I nostri pesci:**

*(Our mains are served w/ potatoes)*



**Pesce del giorno**  
*Fish of the day.*

**38**



### **Le nostre carni:**

*(Our mains are served w/ potatoes)*



**Entrecotes di wagyu grigliato al burro di tartuffo**  
*220g grilled wagyu sirloin grade 6+ served w/ truffle butter.*

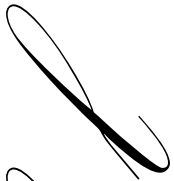
**48**

**Filetto di manzo**  
*Aged grilled eye fillet. (your choice of mushroom or green peppercorn sauce or truffle butter)*

**42**

**Carre di agnello laccato all'uva miele e timo**  
*Baked rack of lamb glazed in a grape, thyme, honey & lamb demiglace.*

**38**



**Suprema di pollo ripieno al taleggio melanzana**  
*Organic chicken breast filled w/ taleggio cheese & eggplant, panfried in a white wine tarragon sauce.*

**38**



**Petto d' anatra brasato alle castagne e vino rosso**  
*Braised duck breast w/ crispy prosciutto, chestnuts & red wine sauce.*

**38**

### **I nostri contorni:**



**Insalata Mediterranea - side**  
*Mixed green salad w/ roma tomato, olives, cucumber, spanish onion, balsamic vinegar & extra virgin olive oil dressing.*

**13**



**Rucola e parmigiano - side**  
*Fresh rocket w/ shaved parmesan, balsamic vinegar & extra virgin olive oil dressing.*

**13**

**Vegetali misti di stagione - side**  
*Mixed seasonal vegetables w/ herbs & extra virgin olive oil.*

**10**

**Patate fritte - side**  
*Thin cut chips served w/ a choice of aioli or tomato sauce.*

**10**

## Dolci:

(Our desserts consists of Mövenpick ice-creams)



**Tiramisú** 18  
*Our traditional dessert of savoiardi biscuits dipped in coffee liqueur, mascarpone & fresh cream served w/ tiramisú gelato.*



**Budino al cioccolato** 18  
*Dark chocolate pudding served w/ vanilla bean gelato.*

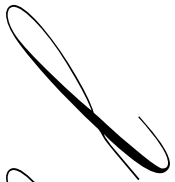


**Tortino ai datteri e nocciole** 18  
*Sticky date pudding w/ walnuts & dates in a butterscotch sauce serve w/ walnut & maple syrup gelato.*

**Semifreddo alle mele e cannella** 18  
*Apple & cinnamon semifreddo w/ a cinnamon anglaise served w/ rhubarb gelato.*

**Creme brulee del giorno** 18  
*Creme brulee of the day served w/ brulee gelato.*

**Crepes del giorno** 18  
*Home-made crepes of the day.*



## **Caffe:**



**Short black** 4

**Macchiato** 4

**Cappuccino** 4

**Flat white** 4

**Caffe latte** 4

**Hot chocolate** 5.5

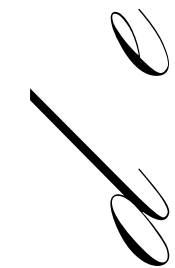
**Teas (assortment of teas, ask waiter)** 4

**Corretto ( w/ nadini grappa )** 8

**Affogato** 10

**Affogato w/ liqueur** 18

**Liqueur coffee ( Kahlua, Baileys, Tia Maria, Galliano, Irish whiskey, Frangelico )** 14



## Formaggi:

*Your choice of cheese served w/ muscatels, our home-made jam,  
sliced bread & fresh fruits*

**Cheese platter**

*Please select a combination of the following:*

<b>Grana Padano</b>	<i>hard, granular &amp; sharp flavoured from Parma, Italy</i>
<b>Gorgonzola</b>	<i>soft, richly veined w/ blue green mould from Milan, Italy</i>
<b>Montasio</b>	<i>mild, savoury &amp; almost sharp from Friuli, Italy</i>
<b>Brie</b>	<i>soft, rich &amp; creamy from Tasmania, Australia</i>
<b>Taleggio</b>	<i>semi-soft, savoury &amp; creamy from Veneto, Italy</i>

<b>2 cheeses</b>	<b>18</b>
<b>3 cheeses</b>	<b>26</b>
<b>4 cheeses</b>	<b>34</b>
<b>5 cheeses</b>	<b>42</b>

## **BUON APPETITO**

PLEASE ADVISE STAFF OF ANY FOOD ALLERGIES  
FULLY LICENCED  
CORKAGE \$5.50 PER PERSON SUNDAY TO THURSDAY ONLY  
GROUP BOOKINGS \$8 PER BOTTLE (*6 bottles & over*)  
ALL PRICES INCLUDE GST  
ONE BILL PER TABLE  
WE DO NOT VALIDATE CAR PARK VOUCHERS  
WE ARE CLOSED ON PUBLIC HOLIDAYS

*Ristorante  
Italiano*