

MARTINI

— on the parade —

MARTINI ON THE PARADE IS AN AUTHENTIC ITALIAN RESTAURANT IN THE COSMOPOLITAN CENTRE OF NORWOOD, SOUTH AUSTRALIA.

A BEAUTIFUL SETTING FOR ANY OCCASION, MARTINI OFFERS AN ASSORTMENT OF ITALIAN SPECIALTIES SERVED BY DEDICATED AND ATTENTIVE STAFF.

MARTINI ON THE PARADE IS THE RESULT OF YEARS OF HARD WORK BY CHEF/PROPRIETOR LARRY PISCIONERI AND HIS PASSIONATE TEAM. TOGETHER THEY HAVE CREATED A RESTAURANT & FUNCTION VENUE THAT SHOWCASES HIS TALENT IN PROVIDING EXCEPTIONAL DISHES TO DELIGHT ALL

PALATES. OUR MENU COMBINES THE BEST OF LOCAL SOUTH AUSTRALIAN SEASONAL PRODUCE WITH ONLY THE FINEST IMPORTED INGREDIENTS TO CREATE AUTHENTIC ITALIAN FLAVORS.

AT MARTINI WE UNDERSTAND & APPRECIATE THE SYNERGY THAT IS CREATED WHEN EXQUISITE FOOD IS COMBINED WITH THE JOYS OF CONVERSATION — SO LET LARRY TAKE CARE OF YOU WITH OUR CHEFS TABLE OPTION.

THIS DEGUSTATION STYLE OF EATING WILL ALLOW YOU TO DINE & CONVERSE AT LEISURE WHILE LARRY USES HIS TRADITIONAL COOKING TECHNIQUES & DIVERSE KNOWLEDGE OF ITALIAN DINING TO CREATE A MEMORABLE DINING EXPERIENCE FOR YOU — ALL WITHOUT HAVING TO READ A MENU.

IF YOU HAVE DINED WITH US BEFORE AND HAVE A DISH IN MIND, WE ARE MORE THAN HAPPY TO DISCUSS A MENU THAT SUITS YOU!

CHEF'S TABLE \$80PP

A DIVERSE RANGE OF ENTRÉE, PASTA & MAIN COURSES SHOWCASING THE BEST OF BOTH SOUTHERN & NORTHERN ITALIAN FARE, FROM LAND TO SEA — ALL SERVED LANGUOROUSLY SO THAT YOU CAN REALLY EMBRACE *GIOIA DELLA TAVOLA* — THE JOYS OF THE TAB

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SMALL PLATES

WARM KALAMATA OLIVES, CHILLI, GARLIC, OREGANO, EVOO <i>GF</i>	12
AL FORNO HOUSE MADE SOURDOUGH, GARLIC BUTTER, FONTINA, ANCHOVIES	15
AL AGLIO HOUSE MADE SOURDOUGH, GARLIC BUTTER, PARSLEY	14
CRISPY POLENTA WITH FOREST MUSHROOM, TALEGGIO CHEESE, ROCKET PESTO, PINE NUTS <i>GF</i>	19
VEAL & CHICKEN POLPETTE, SUGO, GRANA PADANA	16
PORT LINCOLN MUSSELS STEAMED, CARAMELIZED PEPPERS, NDUJA, CREAM, TOUCH OF FRESH TOMATO, GARLIC <i>GF</i>	23
CRISPY SKIN PORK BELLY WITH CAULIFLOWER PUREE, CELERIAC, GREEN APPLE, RADISH, CHAMOMILE & WHITE BALSAMIC DRESSING	19
ARANCINI, LEEKS, PEAS, ZUCCHINI, PUMPKIN PUREE, FETA, SUNDRIED TOMATOES, PEPITAS	16
BURRATA, ROCKET PESTO, SUNDRIED TOMATOES	22

PASTA

GFO PASTAS ARE AVAILABLE ON REQUEST

GNOCCHI, HOMEMADE POTATO DUMPLINGS, TENDER VEAL RAGU	30
CACIO E PEPE, PARMESAN CHEESE, PECORINO, ASPARAGUS, LEMON, FRESH GROUND PEPPER. PANGRATATTO, MINT	29
PAPPARDELLE, PORK FENNEL SAUSAGE, CHESTNUTS, SAFFRON MUSHROOMS	32
FETTUCINE LOCAL BLUE SWIMMER CRAB, PARSLEY, CHILI, GARLIC	34
RISOTTO, FOREST MUSHROOM, LEEK, ROCKET, AGED BALSAMIC VINEGAR, TALEGGIO, TOASTED WILD FENNEL SEEDS	32
LINGUINE SCOGLIO LOCAL BLUE SWIMMER CRABMEAT, MUSSELS, VONGOLE, SPENCER GULF PRAWNS, CALAMARI, PARSLEY, GARLIC, PRAWN BISQUE	36

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LARGE PLATES

TAGLIATA RESERVE BLACK ANGUS STRIPLOIN COOKED MEDIUM RARE, SMASHED ROSEMARY POTATOES GF	39
LOCAL SPENCER GULF CALAMARI DUSTED IN CORNFLOUR, SALT & PEPPER, ROCKET, PEAR SALAD, AIOLI GF	35
18HR SOUS VIDE LAMB RUMP, FENNEL, POMEGRANATE, PECORINO & SALSA VERDE GF	39
VEAL SALTIMBOCCA, TENDER VEAL PROSCIUTTO, SAGE, BUTTER, POTATO ENDIVE	39
ROSEMARY MARINATED CHICKEN TENDERLOINS WITH ROAST PUMPKIN, PEPITAS, ZUCCHINI RIBBONS GF	34
BARRAMUNDI FILLET PAN SEARED, CAULIFLOWER PUREE, CHERRY TOMATOES, OLIVES, CAPERS, LEMON & MINT GF	38

SIDE PLATES

COS LETTUCE, SPANISH ONION, CUCUMBER, TOMATO, CROUTONS, BALSAMIC, EXTRA VIRGIN OLIVE OIL GF	16
SMASHED NEW POTATOES, ROSEMARY, SALT GF	11
CHARRED BROCCOLINI WITH HUMMUS, LEMON OIL, CAPERS GF, V	12

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KIDS MENU

ENTREE

GARLIC BREAD	7
BOWL OF CHIPS	7

PASTA

GNOCCHI, PENNE OR SPAGHETTI	17
WITH A CHOICE OF RAGU, NAPOLETANA OR BUTTER & CHEESE	

MAIN

CHICKEN SCHNITZEL & CHIPS	15
VEAL SCHNITZEL & CHIPS	15
FISH & CHIPS	17

DESSERT

ICE CREAM OR GELATO	9
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FOR AVAILABLE FLAVORS ASK OUR FRIENDLY STAFF

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DESSERTS

BOMBALONI WITH BANANA & DUTCH CHOCOLATE FILLING, BANANA ANGLAISE	16
TIRAMISU MADE TRADITIONALLY WITH SPONGE FINGERS, ESPRESSO, MASCARPONE & MARSALA	16
LEMON LIME PANNACOTTA, PASSIONFRUIT COULIS, HOMEMADE HONEYCOMB	16
MARTINI SOTTO ZERO A SHOT OF ESPRESSO, HOUSEMADE BAILEYS & SCORCHED ALMOND GELATI, BAILEYS SHOT	16
ITALIAN TEA CAKE, HOUSE MADE MASCARPONE GELATI & GRAND MARNIER SYRUP	16
CHEESE PLATTER MADE WITH A SELECTION OF LOCAL CHEESES, FRESH FRUIT, NUTS & GRISSINI - 1, 5 OR 3 CHEESE SELECTIONS	16/26/38

TEA COFFEE & DIGESTIVO

ESPRESSO/DOUBLE	3.50/4.50
ESPRESSO LONG BLACK	5
SHORT/LONG MACCHIATO	3.50/4.50
LATTE	5
CAPPUCCINO	5
FLAT WHITE	5
FULL CREAM, SKIM, ALMOND & SOY MILKS AVAILABLE	

*DIGESTIVOS LISTED LIGHTEST TO HEAVIEST, TOP LEFT
TO BOTTOM RIGHT*

CYNAR RICETTA ORIGINALE	8	PUNCH ABRUZZO EVANGELISTA	9
RABARBARO ZUCCA AMARO	8	BRAULIO BORMIO	9
MONTENEGRO RUPES	9	DORAGROSSA TORINO	9
LJAMARO DIGESTIVO	9	FERNET BRANCA	10
AMARO LUCANO	9	PETRUS BOONEKAMP LJAMARO	10