



MARTINI

— on the parade —



Martini on the Parade is an authentic Italian restaurant that offers a fine dining experience in the cosmopolitan center of Norwood, South Australia.



Martini on the Parade is the result of years of hard work by Executive Chef/Proprietor Larry Piscioneri and his passionate team. Together, they have created a restaurant and function venue that provides authentic Italian flavors to delight all palates.

A beautiful setting for any occasion, that promises a terrific assortment of Italian food with attentive service, with a menu that uses local South Australian seasonal produce and the finest imported ingredients.

antipasto 

PANE AL FORNO \$14
House-made sourdough bread with roasted garlic butter, fontina cheese & anchovies

PANE DI SARDEGNA \$14
House-made sourdough bread topped with fresh ricotta, bottarga, lemon oil & cracked pepper

TORTELLINI IN BRODO \$12
The classic way to enjoy tortellini in clear chicken broth

Small Plates 

FINOCCIO ALL'S PARMIGIANA (GF) (V) \$15
Beer-battered fennel overbaked with basil mozzarella & Grana Padano

POLENTA E FUNGI (GF) (V) \$16
Crispy polenta with a mixed forest mushrooms and sage ragu, Taleggio cheese, rocket & aged balsamic

CAPELANTE IN PADELLA (GF) \$19
Pan-seared SA scallops in garlic butter and chilli, cauliflower, slow-roasted roma tomatoes & prosciutto on cannellini bean mousse

POLPETTE AL FORNO \$15
House-made chicken & veal polpette in tomato sugo, Calamata olives, basil, & Ricotta Salata

CARPACCIO OF THE DAY Price on request

(GF) *gluten free* (V) *vegetarian*

We cater for other dietary requirements – ask our friendly staff

Big Plates 

POLLO AI FERRI (GF) ----- \$28
Tender chicken fillet, roast pumpkin, pepitas, cherry tomatoes with snow pea tendrils and smoked eggplant

SALTIMBOCCA ROMANA (GF) ----- \$29
Tender veal sautéed in sage butter, topped with prosciutto & green beans

FILLETTO BUONGUSTAIO (GF) ----- \$42
Pan-seared fillet steak flamed in Cognac, finished with chestnuts, field mushrooms, truffle & sage, a sweet potato and poppy seed mash

CALAMARI (GF) ----- \$34
Salt & pepper calamari with a beetroot, cherry tomato, Spanish onion & Danish fetta salad, dressed with white Balsamic & squid ink aioli



FISH OF THE DAY ----- **Price on request**
We source the freshest in-season fish – ask our staff what our special is for the day!

Sides 

PATATE FRITTE (V) ----- \$11
Crispy new potatoes, rosemary, sage, sea salt & truffle aioli

VERDURE IN PADELLA (V) ----- \$11
Winter greens, spinach, kale & green beans sautéed in olive oil, garlic & served with fresh lemon


L'INSALATA (V) ----- \$11
Salad of mixed garden leaves, roast pumpkin, pepitas & fennel biscotti

ZUCCHINI ----- \$11
Salad of zucchini ribbons, avocado, & snowpea tendrils with pinenuts & lemon

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Pasta 

CACIO E PEPE  _____ \$23
Linguine tossed with Pecorino, Grana Padano & black pepper

GNOCCHI RAGU _____ \$27
House-made gnocchi with tender veal & tomato ragu

SCHIAFFONE CON ANATRA _____ \$27
Large rigatoni with sage slow-cooked duck, field mushroom, & Sangiovese red wine ragu

LASAGNA DI POLLO _____ \$28
Chicken, mushroom & ricotta lasagna with truffle Napolitana sauce

FETTUCINE GRANCHIO _____ \$29
Fettucine with blue swimmer crab, Roma tomato, chilli, parsley & garlic

RISOTTO AL ZAFFERANO _____ \$29
SA King Prawns & peas with lemon zest, mint & saffron

RISOTTO TOSCANA _____ \$29
Free range chicken with thyme, rosemary & Sangiovese red wine

*GF spaghetti, penne, and gnocchi
available on request*



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