



# Cafe il Nido

Inventive Italian Dining

## **PRANZO/APPETISERS**

*\$14~ Polpettine~ Meat balls, tomato sauce and grated pecorino cheese*

*\$15~ Gamberoni~ Barbecued prawns with sweet peas and onion marmalade*

*\$18~ Prosciutto~ 24 month aged cured Italian ham, fresh fruit*

*\$15~ Calamari~ Sauté with jalapeno, napoletana tomato sauce, extra virgin olive oil*

*\$18~ Cozze~ Mussels in spiced tomato sauce, garlic, ginger, cilantro and focaccia crostino*

*\$15~ Funghi~ Wild field sauté mushrooms with garlic, scallions, thyme, jalapeno and lemon*

*\$10~ Zuppa ~ Chef's creation soup of the day*

*\$15~ Caprese~ Vine tomatoes, fior di latte, extra virgin olive oil, basil and arugula*

*\$10~ Cesare ~ Heart romaine caesar salad with Il Nido dressing*

*\$12~ Insalata~ Arugula, apple, jicama and cambozola with citrus dressing*

## **PASTAS AND MAINS**

*\$15~ Frittata~ Italian omelet with mixed greens, fresh mozzarella and sausage*

*\$17~ Funghetto~ Penne with sauté wild mushrooms, thyme cream sauce*

*\$18~ Lasagne~ Homemade baked lasagna with veal, beef and mozzarella in napoletana sauce*

*\$18~ Vongole~ Squid ink spaghetti with clams, white wine, green onions and fresh herbs*

*\$22~ Risotto~ Arborio rice, green peas, zucchini, Italian sausage and grated parmesan cheese*

*\$17~ Gnocchi~ Homemade gluten free potato gnocchi, tomato sauce and ricotta salata*

*\$17~ Carbonara~ Spaghetti with pancetta, egg yolk, cream and romano cheese*

*\$19~ Bolognese~ Tagliatelle served with slow cooked beef and veal herb tomato sauce*

*\$17~ Monte Carlo~ Penne with arugula, mozzarella, fresh basil and pappa di pomodori*

*\$ 25~ Ragu~ Sausage, meat balls, mushrooms, vegetables braised in a wild boar red wine jus*

*\$25~ Pollo~ Pan seared organic chicken breast served with mushrooms, greens and zesty cream*

*\$24~ Capone~ Marinated red snapper, served with mussels, ginger and saffron orange broth*

*All meat and fish dishes are served with daily vegetables*

## **SIDES**

*\$7.00~ Warm marinated olives*

*\$5.00~ House made focaccia served with green olive tapenade*

*Parties 6 and over subject to 18% gratuity*

*We are Ocean Wise and Free range.*



### **CENA/APPETISERS**

*\$20~ Formaggio~ Baked camembert served with fruit and crostini*

*\$14~ Polpettine~ Meat balls, tomato sauce and grated pecorino cheese*

*\$15~ Gamberoni~ Barbecued prawns with kale and red onion marmalade*

*\$18~ Prosciutto~ 24 month aged cured Italian ham, fresh fruit*

*\$15~ Calamari~ Sauté with serano pepper, napoletana tomato sauce, extra virgin olive oil*

*\$18~ Cozze~ Mussels in spiced tomato sauce, garlic, ginger, cilantro and focaccia crostino*

*\$17~ Funghi~ Wild field sauté mushrooms with garlic, scallions, thyme, jalapeno and lemon*

*\$10~ Zuppa ~ Chef's creation soup of the day*

*\$15~ Caprese~ Vine tomatoes, fior di latte, cucumber extra virgin olive oil, basil and arugula*

*\$10~ Cesare ~ Heart romaine caesar salad with Il Nido dressing*

*\$12~ Insalata~ Arugula, apple, jicama and cambozola with citrus dressing*

### **PASTAS AND MAINS**

*\$20 ~ Lasagne~ Homemade baked lasagna with veal, beef and mozzarella in napoletana sauce*

*\$18~Vongole~ Squid ink spaghetti with clams, white wine, green onions and fresh herbs*

*\$25 ~Cannelloni~ Gluten free crepes stuffed with ricotta, prawns and shrimps served with rose sauce*

*\$25 ~Tagliatelle~ Fettucine, braised wild boar in red wine juniper berries tomato and aged ricotta*

*\$25 ~Risotto~ Arborio rice, prawns, mussels, calamari and fish in a puttanesca spicy tomato sauce*

*\$18 ~ Carbonara~ Spaghetti with pancetta, egg yolk, cream and romano cheese*

*\$25 ~Amalfitana~ Spaghetti with prawns, mushrooms, artichokes, peas in a tomato cream sauce*

*\$18 ~Gnocchi~ Homemade gluten free potato gnocchi, tomato sauce and ricotta salata*

*\$28 ~Salmon~ Wild salmon fillet pan seared and baked, served with balsamic butter sauce*

*\$32 ~Ossobucco~ Red wine-braised lamb shank served with mediterranean vegetables*

*\$34 ~Bistecca~ California cut AAA strip loin served with cambozola, thyme and red wine reduction*

*\$28 ~Gamberoni~ Tiger prawns marinated and baked served with a spicy Provençale sauce*

*\$27 ~Vitello~ Veal scaloppine breaded served with lemon mushroom cream sauce*

*\$29 ~Brodino~ Il Nido fish soup a melange of fish and shell fish, vegetables in saffron tomato broth*

*All meat and fish dishes are served with daily vegetables*

### **SIDES**

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