

## lorenzo's autunno: autumn menu



NO BYO  
Thursday,  
Friday &  
Saturday  
nights &  
groups over 10  
pay anytime

tuesday to  
saturday  
dinner;  
thursday &  
friday lunch



*pane: bread*

*bruschetta (char-grilled bread) with sliced tomato and fresh basil leaves 7  
marinated feta and kalamata olives 7  
warm sourdough with little general extra virgin leccino olive oil 7*

*primi: entrée*

*antipasto misto: all vegetarian (changes daily) 23*

*brodo di manzo: beef based broth with potato, swede and small pasta 18  
risotto ai funghi: button mushroom risotto made from vegetable stock 22  
tagliatelle con agnello: fresh tagliatelle with slow cooked lamb shanks (off  
the bone) in wine, tomato and black olive sauce 21  
baked figs wrapped with prosciutto, topped with gorgonzola dolce 23  
grilled queensland sea scallops with salsa rossa and celeriac in dill mayo 24  
char-grilled sumac flavoured duck livers on a corn fritter and watercress  
salad 19*

*secondi: main course*

*veal and pork crepinette in reduced veal jus with carrots and eschallots 29  
char-grilled farmed kingfish fillet, tempura asparagus, wasabi mayo 34  
scaloppine di vitello: pan fried thin veal steaks in white wine and sage on  
Italian flat beans 32  
involtini di pollo: roasted chicken breast fillet and pancetta rolls in white  
winegarlic and stock with fresh tomato and oregano 30  
char-grilled marinated pork cutlet, stir fried red cabbage, onion, chilli and  
mint leaves 31  
spiedino d'agnello: lamb, capsicum and onion skewers on braised french puy  
lentils 30*

*all main courses served with roasted potatoes*

*contorni: side dish*

*peperonata: slow cooked capsicum, zucchini and tomato stew 11  
gnocchi alla romana: baked polenta with cheese 10  
steamed gai laan 8  
iceberg, tomato, onion and cucumber salad, mustard vinaigrette 11*