

THE BANK brunswick

PRIMA

SPUTINO PLATTER \$22

Served with bread

*Antipasto – marinated eggplant, olives, capsicum, artichoke,
assorted cold meats, cheeses*

BRUSCHETTA \$9

Siciliana – sautéed garlic, onion, tomato, topped with basil

SIDES \$9

Mixed Vegetables – medley of sautéed seasonal vegetables

Arrancini – deep fried rice balls, topped with fresh bolognese and parmesan

Melenzana Frites – homemade eggplant fries

Pattatini Frites – chips

served with aioli & homemade relish on request

Fettini Di Pane \$5- freshly toasted bread with virgin olive oil & herbs

Fettini Di Pane \$4- freshly toasted bread

SALAD \$11 Per serve

Mixed Green Salad – served with a balsamic vinaigrette

Orange & Fennel – served with extra virgin olive oil, spring onions, chilli flakes

Sicilian – tomato, red onion, celery, cucumber & extra virgin olive oil

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SECONDI

\$21

Pollo al Pepe – *Chicken marinated in herb oils and briskly pan fried in sizzling heat with cracked pepper and oils.*

Melenzana a'l Bianco - *sautéed eggplant fillet with traditional sicilian herbs & spices, sautéed in onion and garlic*

\$25

Melenzana Siciliana - *sautéed eggplant fillet with traditional sicilian herbs & spices, tomato sauce and vegetables*

Fried Calamari – *lightly dusted with Italian spices*

Catch of the Day – *fresh fillet served in a creamy garlic sauce*

Homemade Salsici - *choice of spicy/spicy & fennel/mild sausages served with salsa or a garlic & onion tapenade*

PASTA ARTIGIANA \$21

penne / tagliatelle / spaghetti

Bolognese – *rustic beef tomato sauce*

Funghi – *creamy mushroom sauce*

Pomodore Freschi – *fresh sicilian sauce & herbs*

Ricotta Caltagirone – *creamy ricotta blended with traditional herb spices*

Lasagna Siciliana – *ham, cheese, peas topped with napolitana or bolognese sauce*

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ARTISAN PIZZAS \$18

Agrigento – Ham, mushroom, fetta

*Caltagirone – Prosciutto, tomato, spinach
(option with mushroom)*

Ragusa – Prawn, bocconcini, cherry tomato

Piano San Paulo – Spinach, olives, buffalo mozzarella

*La Scalinatta – Fresh crushed tomato, extra virgin olive oil, buffalo cheese, fresh garlic
slices*

Campagnolo – Roasted Onion, Roasted eggplant, roasted peppers

Build Your Own \$18

Comes with mozzarella, tomato sauce base and 3 ingredients of your choice

Extra toppings are \$3 each

Ham, mushroom, fetta, prosciutto, prawn, fresh tomato,

Bocconcini, cherry tomato, spinach, olives, buffalo mozzarella,

Pineapple, Jalapeno, Eggplant, Potato, onion, capsicum

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DOLCE

Homemade Biscuits \$3 – *Sicilian family recipes*

Iced lemon burro-scozzese / Viennese Choccolato / Giamellini / Chewy Cocco

Cannoli \$7 – *crispy Italian delicacy with sweet creamy, ricotta filling*

Campagna Caramelised Banana \$11 – *beautifully self-caramelised banana sautéed in raw sugar*

Add

- Scoop of Ice cream \$3
- Homemade hazelnut liquor \$5

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Super Food Pizza \$21 – *Homemade Nutella base, topped with blue berries, raspberries, banana, strawberry & kiwi*

CAFÈ

COFFEE & TEA

Short black / Macchiato \$4

Long black / Macchiato \$4

Latte / Flat white \$4

Cappuccino / Mocha \$4

Heart chocolate \$4

Choffee \$4 – *chocolate malt espresso*

Fredo \$4 – *chilled espresso served over ice*

Lungo \$6 – *chilled espresso served over ice*

Affogato \$6 – *Beautiful short or long black, accompanied with a creamy vanilla ice-cream topping*

Pizolino \$9 – *espresso served with Frangelico*

Tea \$4 – *Lemon & Ginger / Camomile & Spearmint / Camomile, Honey & Vanilla / Earl Grey / Pure Green Tea / English Breakfast*