

# IL MOLO

ITALIAN KITCHEN + BAR

## ENTREE

Seared scallops, pumpkin purée, crispy pancetta, gremolata	22
Baked brie cheese, grilled asparagus, truffled honey and toasted hazelnuts	20
Fresh mozzarella, vine ripened tomatoes, olive tapenade, basil served on sour dough	18
Crispy fried calamari, rocket and aioli	18
Tomato, smoked provolone and pea arancini balls with napoli and grana padano	16
Crumbed Sicilian olives, stuffed with goats curd and aioli	11
Beef carpaccio, fried capers, rocket, lemon and parmesan	21

## MAIN

Fish of the day, baby potatoes, fennel salad, capers, parsley, beans, lemon butter sauce	34
Chicken breast, crispy pancetta, roast capsicum, eggplant and soft parmesan polenta	29
Charred eye fillet, fresh mushroom and truffle ragout with Italian slaw	34
Byron Bay Berkshire pork belly, spiced apple chutney, cauliflower puree and lemon kale	30
Strozzapreti pasta, braised lamb shoulder, baby peas, mint and pecorino cheese	22
Spaghetti, local prawn and baby squid, chilli, zucchini, garlic and soft herbs	26
Potato gnocchi, asparagus, gorgonzola cheese, chives, hazelnut	26
Bucatini Pasta, sautéed mushroom, roast garlic, bacon, Italian parsley and mascarpone	22

## PIZZA

Local prawns, mussels, squid, garlic, cherry tomato and mozzarella	26
Tomato, fior di latte and basil	19
Pork sausage, porchini cream, truffle paste, cherry tomato, rocket and parmesan	26
Pepperoni, chilli, mozzarella, tomato and olives	20

## SIDES

Italian coleslaw, white and red cabbage, parmesan and aged balsamic	9
Rocket, apple, walnut, celery, parmesan and aged balsamic	9
Steamed greens, peas, zucchini, chilli, feta, asparagus, mint and olive oil	9
Creamy parmesan polenta with truffle oil	9
Toasted sourdough, garlic, parsley and salted butter	9
Shoestring fries and aioli	9

## DESSERT

Tiramisu, Italian sponge, mascarpone, marsala, cocoa, coffee	12
Vanilla panna cotta, balsamic macerated strawberries, almond biscotti	12
Chocolate hazelnut tart, raspberry coulis and mascarpone	12
Italian cheese selection, cheddar, brie, blue cheese, apple chutney and lavosh	18
Italian gelato, ask your waiter for today's flavour (1 scoop)	4
Affogatto, vanilla bean ice cream drowned in fresh espresso, biscotti	9
Add liqueur nip	9

Please ask your waiter for our gluten free, dairy free and vegetarian options  
and notify staff of allergen request when ordering  
1 bill per table for groups over 10  
15% surcharge on public holidays

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