

LUNCH MENU

ENTREE / SMALLER BITES

BREAD W. FLAVOURED BUTTER 7

BREAD W. MARINATED OLIVES 9

TRADITIONAL BRUSCHETTA 12
Toasted bread topped w. tomato & onion salsa

BEEF CARPACCIO 18
Thinly sliced beef carpaccio, w. truffle oil,
& a homemade marinated mixed mushroom

ANTIPASTO RUSTICO 1 meat 14/ all 3 meats 22
Prosciutto San Danielle, Salami, Capocollo,
w. bread roll, marinated olives,
flavoured butter, parmesan

TRADITIONAL SICILIAN ARANCINI 12
3 saffron rice balls w. bolognese sauce
served w. parmesan aioli

SALMON GRAVALAX 19
Home cured & smoked Atlantic salmon, beetroot sour cream, candied orange
zest, & wild rocket

MAINS

GNOCCHI ALLA BOSCAIOLA 17
Homemade potato gnocchi w. mixed mushroom, pancetta, & cream

FETUCCINE AI GAMBERI (gfo) 20
Fresh fetuccine w. king prawns cherry tomato, & Italian herbs

TAGLIATELLE BEEF CHEEK (gfo) 19
Fresh tagliatelle w. beef cheek ragu

SALSICCIA CON PATATE 19
200g Pork & fennel sausage wheel served w. roasted rosemary potatoes

CHICKEN SALAD (gfo) 16
Mixed leaves, quinoa, pepitas, feta w. a mediterranean dressing

BRUNCH

FRITTERS \$16
Cauliflower & corn fritters served
w. diced tomato & onion salsa,
homemade mild jalapeno & coriander
sour cream, & a poached egg
Add on smashed avocado +5

EGGS BENEDICT \$20
slice of toast w. sauteed spinach,
two poached eggs & hollandaise sauce
Choice of ham or salmon

BIG BREAKFAST \$22
Scrambled eggs, toast, bacon,
mixed mushroom, smashed avocado,
goat cheese, confit cherry tomatoes,
hollandaise (GFO)



- IMPRONTA ESPRESSO RISTORANTE IS FOUNDED ON THE IDEA OF BUON CIBO -

OUR MENU IS DESIGNED AROUND LOCALLY SOURCED, FRESH INGREDIENTS.

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WE WOULD LOVE YOUR SUPPORT