

# PADRINO'S

ITALIAN RISTORANTE



# SOUP & SALAD

## ZUPPA DEL GIORNO

Daily creation by our chef with fresh seasonal ingredients. 7

## MINISTRONE TRADIZIONALE

Assorted seasonal vegetables, Tuscan beans and orzo pasta slowly cooked in vegetable stock releasing rich and mellow flavours. Garnished with parmigiano reggiano and ciabatta croutons. 8

## ARROSTITO LOBSTER & TOMATO BISQUE

Roasted red pepper and tomato bisque with Atlantic lobster, oyster mushrooms and sour cream. Garnished with a caviar crostini. 14

## INSALATA CAPRESE

Roma tomatoes, buffalo mozzarella, red onion and basil, finished with extra virgin olive oil and balsamic reduction. 10

## PADRINO'S INSALATA CESARE

Freshly cut romaine lettuce tossed in our own Cesare dressing with parmigiano reggiano, garnished with lemon, a prosciutto crisp and ciabatta croutons. Full 12 half 8

## INSALATA INVERNO

Mixed greens with beets, sliced apple, candied spicy walnuts and goat cheese tossed in a white balsamic vinaigrette. 12

## INSALATA TOSCANA

Mixed baby Tuscan greens with red onion and roasted garlic, with balsamic vinaigrette. Garnished with cucumber and grape tomatoes. 8

## COMPLIMENT YOUR SALAD

Grilled Chicken Breast 7 | Sautéed Prawns 9 | Garlic Toast 2

*Zuppa &  
Insalata*

# Antipasto

## **BRUSCHETTA**

Grilled crostini topped with a mixture of roma tomatoes, onion, fresh basil and roasted garlic. Garnished with shaved grana padano cheese and caramelized balsamic glaze. 12

## **LEMON PEPPER CALAMARI**

Crispy buttermilk lemon pepper flavoured calamari served with pomodoro sauce. 15

## **BAKED BOCCONCINO**

A Padrino's favourite – fresh mozzarella, roma tomatoes and fresh basil wrapped in prosciutto served on a light mustard sauce. 15

## **STUFFED MUSHROOM CAPS**

Large mushrooms stuffed with our own crabmeat and spinach mixture baked with provolone cheese, finished with a pesto oil drizzle. 15

## **GAMBERETTI PROVONCALE**

Large prawns sautéed in butter with fresh garlic, fresh Italian herbs, sundried tomatoes and white wine, garnished with grilled crostini. 16

## **GARLIC HERB CRUST**

House made pizza crust topped with garlic, ricotta, mozzarella and parmesan cheeses garnished with grape tomatoes and fresh basil. Served with garlic aioli for dipping. 14

## **COZZE**

Black mussels steamed with white wine, garlic, diced tomatoes and green onion served with your choice of traditional or spicy pomodoro or white wine sauce. 16

## **SCALOPPINE AL BASILICO**

Seared jumbo scallops dressed with basil butter, prosciutto julienne and roasted garlic, accompanied by asparagus. 21





### **PADRINO'S LINGUINE ALFREDO**

Linguine noodles tossed in a parmigiano reggiano cream sauce, garnished with mushrooms and grape tomatoes. Chicken 21 Prawns 24

### **SPAGHETTI CON BISONTE**

Locally sourced bison meat balls and spaghetti noodles tossed in a pomodoro sauce topped with parmigiano reggiano and grana padano cheese. 22

### **PENNE VERDURE**

Fresh roasted vegetables and penne noodles tossed in a pesto flavoured cream sauce, garnished with grape tomatoes and grana padano cheese. 19

### **LINGUINE PESCATORE**

A medley of seafood and mushrooms served with your choice of traditional or spicy pomodoro or white wine sauce, garnished with mussels. 24

### **SHRIMP AND PORTOBELLO MUSHROOM GNOCCHI**

Potato dumplings, seared prawns and portobello mushrooms tossed in a pesto cream sauce. 22

### **PENNE ARRABIATA**

Chorizo sausage and penne noodles tossed in fradiavolo sauce and finished with parmigiano reggiano. 19

### **LASAGNE AL FORNO**

Traditional Italian lasagna layered with our house made bolognese and béchamel sauces, baked with parmigiano reggiano and mozzarella cheese. 21

### **CHORIZO AND WILD MUSHROOM RISOTTO**

Chorizo sausage and wild mushrooms simmered with Arborio rice. 22

### **CANNELLONI DI VITELLO**

Veal and cheese filled cannelloni served with pomodoro or basil mushroom cream sauce, garnished with grape tomatoes and parmigiano reggiano. 22

### **RAVIOLI DI ARAGOSTA**

Lobster and crab stuffed ravioli in a sundried tomato and goat cheese cream sauce. 27

### **PASTA ENHANCEMENTS**

Chicken Breast 7 | Prawns 9 | Additional Garlic Toast 2

Baked with Mozzarella 2

Substitute select pastas with gluten free penne 2



# Secondi

## **SALMONE AL LIMONE**

Pan seared Atlantic salmon filet accompanied by a light mascarpone lemon-basil sauce. 29

## **HALIBUT CON BASILICO FRESCO**

Oven baked halibut steak on basil essence, garnished with Atlantic mussels and served with fresh vegetables and spinach fettuccini. 32

## **VITELLO ALLA PARMIGIANA**

Golden breaded veal cutlets topped with pomodoro sauce, glazed with mozzarella and parmigiano reggiano. 29

## **POLLO PORTOFINO**

Chicken breast supreme topped with prosciutto ham, baked with mozzarella and garnished with shrimp. Served on a light mustard sauce. 28

## **SUPREMA DI POLLO**

Pan fried chicken breast on a roasted red pepper sauce with chorizo sausage, glazed with mozzarella cheese. 26

## **ROSA DI PARMA**

Pork tenderloin with prosciutto ham, grana padano and parmigiano reggiano cheese served with a light basil olive oil drizzle. 27

## **FILETTO DI MANZO**

8oz herb crusted beef tenderloin oven baked to perfection. 39

## **AAA BISTECCA**

Grilled 10oz ribeye steak topped with smoked tomatoes, portobello mushrooms, onions and green peppercorn sauce. 38

## **CARRÉ DI AGNELLO**

A full rack of lamb baked with a goat cheese and herb mixture served with a red wine sauce. 44

Entrees are accompanied by chef's choice of potato & vegetables or linguine.

## **ENHANCE YOUR ENTRÉE**

Sautéed Prawns 9 | Garlic Toast 2 | Asparagus 6

Sautéed Mushrooms 6



Our gourmet pizzas are made by hand using house made dough, tomato sauce and our own Italian cheese mixture

### **CAPRICCIOSA**

A south Italian specialty with shrimp, chorizo sausage, mushrooms and prosciutto garnished with mussels. 20

### **BISONTE**

Locally sourced ground bison, mushrooms, prosciutto and grape tomatoes. 19

### **GAMBERETTI**

Northern Italian inspired pizza with shrimp, red onion, feta cheese and grape tomatoes finished with a pesto drizzle. 18

### **TOSCANA**

A new take on a Tuscan pizza with spinach, bell peppers, goat cheese, mushrooms and fresh basil. 16

### **MARGHERITA**

The first Italian pizza with tomato sauce, mozzarella cheese and fresh basil. 15

### **PADRINO'S CLASSICO**

Padrino's take on an Italian classic with pepperoni, spinach, grape tomatoes, and olives. 17

### **CALZONES** add 3

Enjoy any pizza as a calzone with your choice of side Cesare or Tuscan green salad

## **BAMBINI MENU**

Our 12 and under children's menu features our house-made dishes just the right size for your family night out! Served with complimentary gelato.

**SPAGHETTI WITH BUTTER AND PARMIGIANO REGGIANO** 7

**LINGUINE ALFREDO** 7 **WITH CHICKEN** 9

**PENNE WITH TOMATO SAUCE** 7

**CHEESE PIZZA** 7

**PEPPERONI PIZZA** 9