



NUMERO UNO
RISTORANTE

Menu



ANTIPASTI - ENTREES

ANTIPASTO CASARECCIO	for 1 \$16.00	for 2 \$24.50
A selection of Parma prosciutto, Italian mortadella, casalingo salami, sundried tomatoes, fior di latte cheese and homemade marinated Italian style olives.		
FIORI DI ZUCCA		\$21.00
Zucchini flowers filled with ricotta lightly floured and deep fried, served with a reduced honey vinaigrette and sundried tomatoes.		
BRESAOLA ALLA VALTELLINESE		\$21.00
Sliced cured beef served with shavings of parmigiano and rocket with a lemon and Fini olive oil dressing.		
LA CAPRESE		\$18.50
Fresh fior di latte cheese, sliced roma tomatoes, fresh basil, capers, olives, and Spanish onions drizzled with Fini olive oil and served with toasted herb bread.		
FUNGHI ALLA GRIGLIA		\$17.50
Field mushroom, topped with fried english spinach, chilli, sundried tomatoes and shavings of parmigiano drizzled with a balsamic vinaigrette.		
CALAMARI SAN MARCO	\$21.00	\$28.00
Northwest baby squid filled with tomato, herbed breadcrumbs and simmered in a chilli tomato sauce.		
ASPARAGI		\$18.50
Fresh steamed asparagus sautéed with cream and parmigiano topped with crispy grilled prosciutto.		
CROCHETTE DI GRANCHIO		\$21.50
Crab and sweet potato cakes served with an avocado salsa and sweet chilli sauce.		
COZZE ALLA MARINARA	\$18.50	\$26.50
Local mussels tossed with grated parmigiano cheese, basil and chilli in a tomato sauce.		
SALSICCIA ALLA GRIGLIA		\$16.00
Grilled Italian cacciatore sausage served with wedges of pecorino cheese. Available hot or mild.		
CALAMARI FRITTI	\$21.50	\$27.00
Lightly floured and deep fried local squid or cuttlefish served with homemade mayonnaise.		
GAMBERI FRITTI	\$21.50	\$27.00
Lightly floured and deep fried Carnarvon prawns served with homemade mayonnaise.		
POLPETTE DI GAMBERI E SEPIA		\$22.00
Carnarvon prawn and cuttlefish meatballs simmered in a fresh tomato and onion sauce.		
INSALATA DI POLIPO		\$21.00
Grilled octopus salad on a bed of rocket, Spanish onion and fennel, drizzled with Fini olive oil, white balsamic and lemon juice.		
MARINATED ITALIAN STYLE OLIVES / CHILLI / PECORINO CHEESE	\$5 per bowl	\$12.00 for 3

PASTA

LINGUINE MARE E MONTE		\$28.50
Homemade linguine pasta tossed with prawns, mushrooms and mussels in a tomato sauce with a dash of cream.		
TRIANGOLI DI RICOTTA		\$25.50
Homemade triangle shaped pasta filled with ricotta and served in a tomato and basil sauce.		
MEZZELUNE ALL'ARAGOSTA	\$21.50	\$35.00
Homemade half moon shaped pasta filled with crayfish and ricotta in a tomato sauce with a dash of cream, sambuca and chopped prawns.		
SPAGHETTI VONGOLE		\$26.50
Spaghetti tossed with sautéed clams in white wine, chilli, parsley and fresh tomato.		
RIGATONI ALFREDO		\$26.00
Rigatoni pasta in a ragu sauce, tossed with pancetta, fresh peas and a dash of cream.		
SCIALATELLI SALSICCIA E FUNGHI		\$26.50
Homemade scialatelli pasta tossed with Italian pork sausage, chilli, basil and mushrooms in a tomato sauce.		
FETTUCINE DELLA VALLE		\$26.00
Homemade fettucine pasta tossed with chicken tenderloins, spinach, cream and a dash of sweet marsala.		
BOMBOLOTTI SCAMPI		\$29.00
Rigatoni tossed with chopped prawns and whole scampi , in a tomato sauce with a dash of cream.		
SPAGHETTI MARINARA	\$21.00	\$27.50
Spaghetti tossed with local fresh seafood and basil in a tomato sauce.		
SPAGHETTI PESCATORA		\$28.50
Spaghetti tossed with clams, mussels, prawns, white wine, chilli and fresh tomato pieces.		
PASTA ALLE MELANZANE		\$24.00
Penne pasta with fried eggplant, bocconcini and basil in a tomato sauce.		
GNOCCHI AL RAGU O NAPOLI	\$17.50	\$22.50
Homemade potato dumplings in a meat ragu or fresh tomato sauce.		
PAPPARDELLE IN BIANCO		\$28.50
Homemade pappardelle pasta tossed with chopped prawns, local whiting, white wine and fresh tomato pieces.		
SPAGHETTI MERLINO		\$31.00
Spaghetti pasta with prawns, red emperor, whiting, scallops, white wine and fresh tomato pieces.		

RISOTTO - RICE

(30-40 MINS)

RISOTTO MARE CHIARO		\$28.50
Arborio rice with prawns, mussels, scallops, white wine, peas, cheese and chilli.		
RISOTTO ALL'ANATRA		\$25.00
Arborio rice with shredded roast duck, sweet potato and shavings of parmesan cheese.		
RISOTTO AI FUNGHI PORCINI		\$24.00
Arborio rice with dried porcini mushrooms, wild mushrooms and parmigiano.		
RISOTTO AL GRANCHIO		\$27.50
Arborio rice with blue swimmer crab meat, tomato and basil.		
RISOTTO AI FRUTTI DI MARE		\$29.50
Arborio rice with local fresh seafood, tomato and chilli.		

SECONDI - MAINS

ARROTOLATO DI MAIALE	(not served with pork crackling)	\$27.50
Slow roasted and rolled pork belly served with oven roasted potatoes, seared apples and fried English spinach.		
ANATRA AL FORNO		\$28.00
Oven roasted duck sautéed in orange and white wine, served with fried English spinach and sweet potato mash.		
COSTATA DI VITELLO ALLA GRIGLIA		\$37.50
Char grilled 300 gram rib eye steak served with seasonal greens and oven roasted potatoes.		
VEAL VALDOSTANA		\$32.00
Crumbed rack of veal topped with prosciutto, mozzarella, tomato sauce and finished in the oven. Served with oven roasted potatoes and seasonal greens.		
PESCE DEL GIORNO		MARKET PRICE
Local fresh fish of the day with your choice of grilled, pan-fried, or in a cream sauce. Served with oven roasted potatoes and seasonal greens.		
GALLETTO ALLA BRACE		\$26.50
Char grilled spatchcock with a lemon, oil and vinegar dressing served with oven roasted potatoes and a vegetable ratatouille.		
FILETTO DI MANZO AL MARSALA		\$31.50
Pan-fried beef fillet scaloppini in a cashew nut, cream and sweet marsala sauce served with potato bake and fried English spinach.		
COSTOLETTE D'AGNELLO ALLA GRIGLIA		\$32.00
Char grilled French lamb cutlets served with homemade potato bake and fried English spinach.		
CAPRETTO AL FORNO		\$29.50
Oven baked baby goat with tomato, onion and herbs served with seasoned roasted potatoes.		
SALMONE ALLA GRIGLIA		\$35.50
Grilled salmon drizzled with a balsamic vinaigrette and served with sweet potato mash and fried English spinach.		
CONIGLIO ALL'AGRO DOLCE		\$28.00
Oven roasted rabbit in a white wine, white balsamic sauce with juniper berries and raisins. Served with oven roasted potatoes.		
SCAMPI GRATINATI		\$48.00
Northwest scampi lightly crumbed, seasoned and oven roasted. Served with chefs salad.		
MISTO MARE		\$51.00
A selection of grilled Red emperor, oven baked northwest scampi, scallops, Carnarvon prawns, Morten bay bugs and mussels served with a chefs salad.		
SALTIMBOCCA		\$32.00
Milk fed veal chop, lightly floured and pan fried with white wine, sage and prosciutto. Served with oven roasted potatoes and seasonal greens.		

CONTORNI - SIDES

INSALATA MISTA	Italian style mixed salad in a balsamic vinaigrette and extra virgin olive oil.	\$6.00	\$9.00
PATATINE	Basket of chips.	\$5.00	\$8.00
VERDURA FRITTA	Fried English spinach with chilli.		\$6.50
CAPONATA	Italian style vegetable ratatouille.		\$6.50
VEDURA STAGIONALE	Seasonal green vegetables.		\$6.00
TORTINO DI PATATE	Potato bake		\$6.00
PUREE DI PATATE DOLCE	Sweet potato mash		\$6.00