

## SEAFOOD DEGUSTATION

**Groups of 2 or more**

**\$79 pp**

A Tasting Set Menu Featuring Locally-Sourced Seafood Dishes Made with Quality Products from Kangaroo Island

### **Starter to share**

#### **OYSTERS**

A tasting of Port Lincon oysters, natural & kilpatrick

### **Entrée to share**

#### **HOT POT**

Southern Prawns, fresh mussels cooked in a tangy Neapolitana sauce pepper, KI garlic, parsley, chilli, served with toasted bread

### **Pasta**

#### **TAGLIATELLE COZZE e VONGOLE**

Ribbon pasta, fresh prawns, local mussels, clams, julienne zucchini, sautéed with garlic and KI Olive Oil, garden herbs, Amadio Chardonnay & chilli

### **Main**

#### **FRITTO MISTO**

A delectable mix of local fried seafood, including squid, prawns, whiting, dusted in semolina flour & golden fried to perfection  
Served with fries

### **Dessert**

#### **TRIO DELIZIA**

Italian Dessert Trio to Share

### **Tiramisù al limoncello**

luscious, creamy mascarpone , Savoirdi biscuits, generously soaked in exquisite Limoncello from Kangaroo Island

### **Cannolo siciliano**

delightful pastry filled with creamy ricotta, vibrant orange zest, chocolate nibs cinnamon & drizzled with KI honey

### **Affogato**

featuring a scoop of delicate vanilla gelato, a shot of rich espresso and luscious Frangelico liquor

## CHEF'S ITALIAN FEAST

**Groups of 8 or more**

**\$49 pp**

Indulge in our Chef's specially curated selection of Pasta, Pizza, & Salad, all served "family-style" for a truly authentic

Enjoy the richness of Italy's most cherished flavours, brought to your table in generous, shareable portions

## PERFECT THREE COURSE

**for groups of 8 or more**

**\$59 pp**

### Shared Entrée

ANTIPASTO BOARD

### Main

Choose from the following:

PENNE ALL'ARRABBIATA

BRISKET RISOTTO

PRAWNS HOTPOT PAN

PIZZA

### Dessert

Choose from our à la carte menu  
(Baked Brie +10)



## AMADIO VINO E CUCINA

KINGSCOTE K.I.

## STUZZICHINI - STARTERS

### MARINATED OLIVES

V/DF/GF

Warm KI olives marinated in-house with, homegrown herbs, garlic, chilli, lemon zest. Served with krusty bread

14

### BRUSCHETTA & SALSICCIA

Ciabatta bread topped with locally sourced pork fennel sausage, paired with creamy italian stracchino cheese

24

### ARANCINI

3 pieces / extra ball 5

Veg

Delicious, crispy Risotto & Parmesan cheese balls deep fried with crunchy breadcrumb coating. Served on a tasty Neapolitana sauce, topped with fresh stracciatella cheese and rocket

20

### ANTIPASTO BOARD

a selection of premium Italian cured meats including aged Prosciutto, Salami Felino, Mortadella & Capocollo. Accompanied by an array of pickled veg, KI marinated in-house olives, Italian cheese & served with crusty crispy bread.

42

### VEAL MEATBALLS

Our famous traditional Pugliese veal mince balls (3 pieces) Slow cooked to perfection, served in a tasty Neapolitana sauce & Parmigiano Reggiano. Served with fresh rocket and ciabatta bread.

22

### FRIES

V/DF/GF

fresh homemade fries, sea salt and aioli

10

## FRUTTI DI MARE - SEAFOOD

### NATURAL OYSTERS (DF/GF)

Port Lincoln Oysters

Natural / Kilpatrick

(min order of 2)

6ea

### MUSSELS POT

DF

Fresh mussels hot pot cooked in a tangy napoletana sauce, KI garlic, parsley & chilli, served with toasted bread.

39

### PRAWNS HOT PAN

DF

Southern prawns, sautéed in chunky Neapolitana sauce, KI garlic, parsley, chili, served in a cast iron skillet with toasted bread

35

## PANE

### CIABATTA BREAD (V/DF)

5 warmed ciabatta bread slices served with KI extra virgin olive oil & aged balsamic vinegar from Modena

12

Add KI marinated olives 3

### FOCACCINA (V/DF)

9-inch golden crust infused with homegrown rosemary and roasted KI garlic, finished with KI extra virgin olive oil and KI sea salt

14

Mozzarella Cheese 4

GF base 5

V cheese 4

## PASTA

### **TAGLIATELLE COZZE e VONGOLE**

Ribbon pasta, fresh prawns, local mussels, clams & julienne zucchini , KI olive oil, sautéed garlic, basil & parsley, Amadio Chardonnay and a hint of chilli

37

### **PACCHERI al RAGÙ**

short pasta combined with 4 hours rustic tomato slow cooked ragu sauce made of local pork & fennel sausage & tomato passata. Topped with Parmigiano cheese

32

### **FUSILLI alla BOSCAIOLA**

short spiral pasta combined with tender chunks of diced chicken, in a delightful pink creamy sauce with a touch of tomato. baby peas, earthy mushrooms. Topped with crispy shallots & a dusting of aged Parmigiano cheese

33

### **PENNE all'ARRABBIATA (V)**

penne pasta tossed with golden sautéed KI garlic, fresh homegrown basil, parsley, hint of chili, KI olive oil, finished with rustic Neapolitana sauce & topped with Parmigiano cheese

29

(optional extra stracciatella cheese \$4)

## MAINS

### **BRISKET RISOTTO**

slow-cooked, homecooked lightly smoky brisket with a red wine jus, served atop a creamy saffron risotto, enriched with butter and Parmigiano cheese

44

Veg : brisket replaced with sautéed zucchini

29

### **FRITTO MISTO**

a delectable mix of local fried seafood, including squid, prawns, and whiting, floured, dusted & golden fried to perfection. Enhanced with a touch of KI garlic, chilli, fresh parsley.  
Served with fries.

42

### **MELANZANE ALLA PARMIGIANA (V)**

classic Italian dish featuring thinly sliced e eggplant, breaded & fried, then layered with Neapolitana sauce, melted mozzarella and grated aged Parmigiano. Topped with fresh stracciatella cheese, Served with rocket ciabatta bread

32

### **SALTIMBOCCA A LLA ROMANA**

Thinly sliced veal Medallions, dressed with prosciutto & Sage and pan fried in butter and dash of white wine. Served with Polenta

39

## SIDES

### **ENDIVE (V)**

endive salad with crumbled Caprino (goat cheese), homemade peaches in syrup, KI figgery dressing, toasted almonds

14

### **ROCKET (V)**

rocket salad with juicy cherry tomatoes, thinly sliced onion, KI kalamata olives, dressed with blend of KI olive oil & KI honey& drop of aged balsamic vinegar

12

### **KI MUSHROOMS (V)**

oven-baked to perfection with a blend of KI garlic and freshly picked herbs from our garden. Served on a bed of creamy hummus and drizzled with basil pesto

18

### **BEANS & GREENS (V)**

butter beans and greens stewed gently with onions, KI garlic, bay leaf and a hint of chilli for a mild spice

15

**Please alert our staff about allergy/cealic disease - 15% surcharge on public holidays- no split bills**

**GF = gluten free Veg = vegetarian DF = dairy free V=vegan**

  
**A M A D I O**  
**VINO E CUCINA**  
 KINGSCOTE K.I.

**PIZZA**

**MARGHERITA**  
(V)

tomato passata, mozzarella, fresh basil leaves,  
KI olive oil

**CAPRESE (V)**

9-inch pizza is thicker & fluffier, infused with herbs, rosemary, oregano, roasted KI garlic & onion with a baked golden crust. Out of the oven, topped with rocket, cherry tomatoes, stracciatella cheese, balsamic.  
(optional prosciutto 5)

**DIAVOLA**

tomato passata, mozzarella , hot salami, oregano

**CAPRICCIOSA**

tomato passata, mozzarella, shaved ham, artichokes, mushrooms, KI olives, oregano

**SICILIANA**

tomato passata, mozzarella, anchovies, capers, hot salami, KI olives, onion, oregano

**TANTA CARNE - Lots of Meat**

Tomato passata, mozzarella, locally sourced pork & fennel sausage, shaved ham, hot salami

**GIARDINIERA (V)**

Tomato passata, mozzarella, mushrooms, KI kalamata olives, onion, oregano, balsamic reduction, rocket, Parmigiano cheese

**SALSICCIA**

tomato passata, mozzarella, locally sourced pork & fennel sausage

**POLLO**

mozzarella, homecooked chicken breast, basil pesto, mushrooms, onion

**TARTUFO**

mozzarella & mix of forest mushrooms. Out of the oven: prosciutto, rocket, Parmigiano cheese, italian white truffle oil  
(extra optional stracciatella 4)

**GAMBERI E FUNGHI**

mozzarella, cherry tomatoes, southern prawns, mushrooms, parsley, a touch of KI garlic & chilli

**HAWAIIAN**

Tomato passata, mozzarella , shaved ham pineapple

**DOLCI - DESSERTS**

**BAKED BRIE**

115g oven-baked double cream Brie from Adelaide hills, served with KI honey, crunchy walnuts, and toasted bread

**TIRAMISÙ AL LIMONCELLO**

experience a delightful twist on a classic Italian dessert. Our Limoncello Tiramisu is crafted with luscious, creamy mascarpone and delicate Savoiardi biscuits, generously soaked in Limoncello from Kangaroo Island

**BLUEBERRY CHEESECAKE**

This New York-style cheesecake is a dense, creamy dessert with a buttery graham cracker crust, topped with a vibrant blueberry swirl that adds a sweet, fruity twist.

**DELIZIA AL CIOCCOLATO**

V GF

rich, moist dessert made with high-quality cocoa, gluten-free flour, and natural sweeteners, topped with a creamy, dairy-free frosting.  
+ ice cream scoop 3

**CANNOLO SICILIANO**

savour the essence of Sicily. Our Sicilian cannoles, is a delightful pastry filled with creamy ricotta, vibrant orange zest, chocolate nibs, drizzled with KI honey

**AFFOGATO**

classic Italian treat featuring a scoop of delicate vanilla gelato, a shot of rich espresso coffee and luscious Frangelico liquor. Craft your perfect blend of warm, cold, and nutty flavours.  
\*non alcoholic Amaretto available

**GELATO**

(3 scoops)

Vanilla , Chocolate or Lemon Sorbet

**TIRAMISÙ MARTINI**

Kahlúa, KI pure vodka, Baileys, dark chocolate liquor, mascarpone cheese, Savoiardi biscuit, cocoa

**LIMONCELLO SPRITZ**

Amadio prosecco, KI limoncello

**PORTO e CANTUCCI**

Traditional Tuscan Cantucci biscuits to be dipped in Amadio Port wine

**KI MISS LEMINGTON'S LAVENDER**

LIMONCELLO

**KI KAFFIRCELLO**

chilli & kaffir leaf liqueur

**BAMBINI MENU**

**Children under 12 years old**

**MICKEY MOUSE PIZZA**

Margherita

Hawaiian

**PASTA**

~~-Linguine or Penne-~~

Napoletana, topped with Parmigiano cheese ( V )  
Meatballs with Parmigiano cheese  
Butter and Cheese

**COTOLETTA DI POLLO**

chicken schnitzel served with fries and ketchup



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