



IL BOLOGNESE
italian restaurant (BYO)
& private function room (licensed)
established since 1973
phone: 9817 0666
mobile: 0418 817 817

starters & appetisers

■ Garlic & Herb Bread	3.80
■ Bruschetta	8.50
■ Antipasto Di Casa (Platter of mixed meats, cheeses and char grilled vegetables)	17.50
■ Garlic Prawns	16.50
■ Smoked Salmon Starter	16.50
■ Bocconcini Starter (Fresh Bocconcini cheese placed over a bed of spanish onion and salad)	14.50
■ Flat Bread (Our very own pizza dough with a pesto ricotta & olive tapenade)	14.50
■ Olives & Anchovies (Olives mixed through a chilli, lemon and garlic marinate with fresh anchovies)	14.50
■ Trio Di Formaggi (3 Traditional Cheeses with Fresh Bread)	15.00

soups

■ Minestrone Soup (Traditional Italian Vegetable Soup)	12.50
■ Tortellini In Broth (Fresh Broth Bologna Style)	12.50
■ Stracciatella Alla Romana (Fresh Broth with Egg and Parmiggiano)	12.50
■ Traditional Pumpkin & Cream Soup	12.50

salads

■ Rocket & Parmesan Salad	(S)9.00	(L)12.50
■ Traditional Caesar Salad	(S)11.00	(L)16.50
With Chicken	extra 3.00	
■ Italian Salad	(S)10.00	(L)14.00
With Bocconcini	extra 3.00	

risotti

	Entree	Main
■ Chicken Risotto	17.00	25.00
■ Risotto Alla Marinara	19.00	26.50
■ Risotto Al Salmone (with Asparagus and Peas)	18.00	26.50
■ Porcini Risotto (With Italian Field Mushrooms Topped with Marsala)	17.00	25.00
■ Duck Risotto (With a Brandy Shallot and Orange Sauce)	18.50	26.50

vegetarian dishes

	Entree	Main
■ Spinach & Ricotta Crepes (Oven Baked with Tomato)	16.50	24.00
■ Eggplant Parmigianna (Layers of Eggplant, Mozzarella & Tomato)	16.50	24.00
■ Frittata Di Paese (Omelette with Zucchini, Sundried Tomato, Olives, Asparagus & Mushrooms)	16.50	24.00

pasta dishes

	Entree	Main
■ Ravioli Bolognese	15.50	23.00
■ Lasagne	15.50	23.00
■ Cannelloni (meat filled)	15.50	23.00
■ Gnocchi Bolognese	15.50	23.00
■ Gnocchi Quattro Formaggi (with Gorgonzola, Bocconcini, Swiss & Parmiggiano)	16.50	24.00
■ Linguini Di Casa (with Pancetta, Fresh Tomato and Basil)	17.50	24.50
■ Tortellini Boscaiola (with Bacon, Mushroom and Cream)	15.50	23.00
■ Tagliatelle Bolognese	15.50	23.00
■ Tagliatelle Alla Paglia e Fieno (with Bacon, Mushroom and Cream)	15.50	23.00
■ Rigatoni Amatriciana (Tomato, Garlic, Smoked Bacon & Chilli)	15.50	23.00
■ Penne Claudia (with Prawns, Garlic, Chilli & Cream)	17.50	25.50
■ Penne or Linguini Scampi (with Scampi Meat and Brandy Sauce)	17.50	25.50
■ Spaghetti Bolognese (with Homemade Meat Ragu)	15.50	23.00
■ Spaghetti Carbonara (with Cheese, Egg & Pancetta)	17.00	24.00
■ Spaghetti Napoletana (Tomato Sauce with Chilli & Garlic)	15.50	23.00
■ Spaghetti Marinara (with Fresh Seafood and Tomato)	18.00	25.50
■ Spaghetti Aglio e Olio (Tossed with Garlic, Chilli, Olive Oil & Parmiggiano)	15.00	19.00

meat dishes

■ Veal Scaloppine Alla Marsala	27.00
■ Veal Scaloppine Alla Lemon	27.00
■ Veal Scaloppine Con Funghi	27.00
■ Saltimbocca Alla Romana (Veal with Prosciutto, Cheese & Sage)	27.00
■ Veal Alla Pizzaiola (Tomato, Garlic & Oregano)	27.00
■ Veal Alla Zingara (with Olives, Tomato, Capsicum & Mushroom)	27.00
■ Vienna Schnitzel	27.00
■ Veal Alla Parmiggiana	28.00
■ Veal Emiliana (with Tomato, Cream, Asparagus, Capers & Basil)	28.00
■ Chicken Valdostana	27.00
■ Chicken Parmiggiana	27.00
■ Chicken Aglio (Grilled Breast with Garlic Sauce)	27.00
■ Chicken Breast (With Mushroom, Marsala & Garlic Sauce)	27.00
■ Chicken Mediterranean Prosciutto (Oven baked & stuffed with bocconcini, sundried tomato & basil)	28.50
■ Scotch Fillet Surf & Turf	36.00
■ Scotch Fillet Pepper & Mushroom	36.00
■ Eye Fillet (with a mustard & red wine jus)	32.00
■ Spiedini Alla Griglia (Marinated BBQ Meats)	34.00
■ Roast Duck (with a contreau orange sauce)	30.00

(All steaks are Export Grain Fed Quality)
All Main Meals served with vegetables

■ Roman Feast (for Two) 58.00
(Grilled mixed Seafoods, Marinated Steak, Sausage, Chicken, Pork & Veal)

seafoods

- Mixed Grilled Fish 32.00
(Fish Fillet, Prawns, Octopus, Calamari, Mussells)
- Barramundi Fillet 29.00
- Fish of the Day (Ask our Staff) 29.00
- Grilled Baby Octopus (e)19.00 (m)27.50
- Fried Calamari (e)19.00 (m)27.50
- Mussels Alla Marinara (e)19.00 (m)27.50
- Mussels St Jaques (e)20.00 (m)29.00
- Zuppa Di Pesce 32.00

pizzas

	Medium	Large	Family
■ Garlic	14.50	16.50	19.00
■ Cheese	15.00	16.50	20.00
■ Napoletana	16.50	19.00	25.00
■ House Special	17.00	22.00	29.50
■ Mexican	16.50	20.00	26.00
■ Marinara	18.50	25.00	29.50
■ Ham	16.50	20.00	26.00
■ Cabanossi	16.50	20.00	26.00
■ Prawn	18.50	25.00	29.50
■ Vegetarian	16.50	20.00	26.00
■ Capricciosa	16.50	20.00	26.00
■ Ham & Pineapple	16.50	20.00	26.00
■ Margherita	15.00	17.00	24.00
■ Australiana	16.50	22.00	27.00
■ Bella’s Special (with Prawns, Sundried Tomato, Bocconcini, Spinach, Basil, Chilli & Garlic)	20.00	26.00	30.00
■ Romagnola Gourmet (Dice tomato, prosciutto, Rocket, thin, crispy with shaved parmesan)	20.00	26.00	30.00



desserts

- Tiramisu (Mascarpone Delight) 13.50
- Budino (Rich Cream Caramel) 13.50
- Profiteroles 13.50
(With Warm Custard and Choc Sauce)
- Affocato with Amaretto or Kahlua 16.00
- Zabaglione 15.00
(Classic Dessert, Made to order)
- Sticky Date Pudding 13.50
- Chocolate Mud Cake 13.50
- Selection of Gelato Flavours 8.00
(Individual flavours in cups)
 - Lemon
 - Strawberry
 - Chocolate
 - Choc-hazelnut
 - Passionfruit
 - Boysenberry
 - Choc-Mint
 - Hazelnut
 - Coffee
 - Mango
 - Banana
 - Tiramisu
 - Pistaccio
 - Vanilla
- Gelato Duo 10.50
(Two Gelato Flavours, ask our staff)
- Crepes Suzette Di Celso 10.50
(With Grand Marnier, Orange and Fresh Strawberries)

drinks

- Coke 3.50
- Diet Coke
- Coke-Zero
- Creaming Soda
- Passione
- Sprite
- Lift
- Fanta
- Mineral Water (S)5.50 (L)7.50
- Orane/Apple/Pineapple Juice
- Jugs of Soft drinks available 7.50

coffee/teas

- Cappuccino 3.50
- Latte
- Long Black
- Earl Grey
- Camomile
- Peppermint
- Flat White
- Macchiato
- Espresso/Short
- Black Tea
- Green Tea



Your Hosts-The Grati Family serving Sydney for over 35 years have built a good reputation on tasty and wholesome food. Pastas and sauces are still made in house following the original recipes handed down by three generations. Traditional and family atmosphere is our signature trademark.

• Buon Appetito • Head Chef • Celso Grati