



WELCOME TO RIMINI RISTORANTE

A PLACE WHERE WE FUSE THE VERY BEST OF CLASSIC
ITALIAN FOOD WITH MODERN TECHNIQUES

WE USE PREMIUM QUALITY INGREDIENTS,
SOURCED LOCALLY WHEREVER POSSIBLE TO BRING YOU
THE FINEST DINING EXPERIENCE AVAILABLE

YOUR HOSTS JAMIE AND ANNE, A LOCAL FAMILY
BELIEVE IN SUPPORTING LOCAL INDUSTRY

OUR STAFF, SUPPLIERS AND PRODUCE WHERE POSSIBLE
ARE ALL SOURCED LOCALLY

THIS FAMILIARITY AND CONTACT WITH THE FARMER /
PRODUCER GIVES US A GOOD UNDERSTANDING OF
WHERE THE FOOD HAS ORIGINATED FROM AND HOW IT
HAS BEEN PRODUCED

THIS LEVEL OF QUALITY CONTROL GUARANTEES THE
FINEST QUALITY FOODS WILL ALWAYS BE FOUND AT
RIMINI

CREDIT CARD SURCHARGE 1.5%

PUBLIC HOLIDAY SURCHARGE 15%

PANE. (BREADS)

PANE BURRO E AGLIO. (GARLIC BREAD) \$6
House made focaccia, lightly toasted with garlic butter.

CROSTINI CON PATÉ DI OLIVE. (CROSTINI WITH TAPENADE) \$8
Paté of black olives, garlic, parsley and extra virgin olive oil on crisp crostini.

PANE FORNO A LEGNA. (WOOD OVEN BREAD) \$5
Traditional wood oven bread with extra virgin olive oil & butter.

BRUSCHETTA CLASSICO. (CLASSIC BRUSCHETTA) \$8
Vine ripened tomatoes, basil, garlic & extra virgin olive oil, on wood oven toast.

CONTORNI / INSALATA. (SIDE DISHES / SALADS)

INSALATA DI LATO. (SIDE SALAD) \$6
Seasonal salad leaves with tomato, cucumber, red onions, roast capsicum & pine nuts.
Dressed with our own vinaigrette.

CAPRESE INSALATA. (CAPRESE SALAD) \$8
Tomato, bocconcini & basil dressed with balsamic reduction & extra virgin olive oil

VERDURE DI STAGIONE. (SEASONAL VEGETABLES) \$6
A selection of in season fresh vegetables prepared daily.
Please ask our wait staff for details.

INSALATA DI RIMINI. (RIMINI SALAD) \$8
Seasonal greens, fresh herbs, house made crisp breads, tomatoes, black olives and goat cheese
tossed with extra virgin olive oil, served with fresh lemon.

PATATINE FRITTE. (POTATO CHIPS) \$6
Hand cut potato chips with lemon & garlic aioli.

PRIMI PIATTI (FIRST PLATE / ENTREE)

ANTI PASTO.	\$18
Selection of traditional anti pasti dictated by the seasons.	
SCOTTATO PETTINE DI MARE. (GRIDDLE SEARED SCALLOPS)	\$18
Lightly seared scallops on a bed of soft polenta bianca with pan wilted radicchio, lemon & crispy pancetta flakes	
CALDA DI PATATE E RUCOLA FRITTATA (WARM POTATO & ROCKET FRITTATA)	\$14
Served with warm tomato salsa & mixed salad leaves..	
VERDURE ALLA GRIGLIA. (CHAR GRILLED VEGETABLE STACK)	\$14
Char grilled eggplant, zucchini & roasted capsicum. Served on a char grilled polenta cake, with fetta, pesto & extra virgin olive oil.	
MARINATO QUAGLIA. (MARINATED QUAIL)	\$16
Quail marinated with olive oil, bay leaves, garlic, black peppercorns & lemon. Char grilled & served with pan fried chicory endive.	
CARPACCIO DI MANZO RARE. (RARE BEEF CARPACCIO)	\$16
Thin slices of lightly seared beef fillet with house made onion jam & caper mayonnaise.	
FIORI DI ZUCCA FRITTI CON GRANCHIO.	\$18
(FRIED ZUCCHINI FLOWERS WITH CRAB) SEASONAL. Lightly battered zucchini flowers stuffed with seasoned ricotta & blue swimmer crab. Served with house made lemon & garlic aioli.	

PASTA.

- LASAGNE AL FORNO. (OVEN BAKED LASAGNA) \$18
Layers of pasta, meat ragù, white sauce & cheese.
- RIGATONI CON POMODORO E PROSCIUTTO. \$19
(RIGATONI WITH TOMATO & PROSCIUTTO)
Rigatoni with oven roasted prosciutto, baby spinach, red onions, garlic, white wine & fresh tomatoes.
- FETTUCINE CON GAMBERETTI. (FETTUCINE WITH PRAWNS) \$22
Pan fried prawns with spring onions & garlic in a white wine cream sauce.
- CHEF'S SCELTO. (CHEF'S SELECTION) Please ask
House made pasta with seasonal sauce & accompaniments.
Please ask our wait staff for details.
- PENNE CON ZUCCA, RICOTTA E PESTO. \$19
(PENNE WITH PUMPKIN, RICOTTA & PESTO)
Slow roasted pumpkin tossed with ricotta, pesto, pine nuts & extra virgin olive oil.
- SPAGHETTI CON TONNO, OLIVE E POMODORO. \$19
(SPAGHETTI WITH TUNA, OLIVES & TOMATOES)
Tuna, black olives, onions, garlic and capers in a fresh tomato sauce.
- GNOCCHI BOLOGNESE. (GNOCCHI BOLOGNAISE) \$19
House made gnocchi with our traditional bolognaise meat ragù

PIATTI PRINCIPALI (MAIN)

- INSALATA DI POLLO CALDO. (WARM CHICKEN SALAD) \$26
Chicken breast dredged in a mint, coriander, almond & balsamic pesto, on a bed of seasonal greens, roast capsicum, tomato & cucumber.
- PARMIGIANA DI MELANZANE. (EGGPLANT PARMIGIANA) \$24
Oven baked layers of crumbed eggplant, tomato, bocconcini, mozzarella, basil & tomato sauce. Served with artichoke crostini, & rocket, parmesan salad.
- SALTIMBOCCA DI VITELLO. (VEAL SALTIMBOCCA) \$29
Thin slices of pan fried veal, encased in fresh sage and prosciutto. Served with traditional white wine sauce, lemon & green beans.
- MERCATO DEL PESCE FRESCO. (MARKET FRESH FISH) Please ask.
Constantly changing with the seasons and availability.
Please ask our wait staff for details.
- BISTECCA CON FUNGHI. (STEAK WITH MUSHROOMS) \$32
Char grilled tenderloin / eye fillet steak medallions.
With large pan fried mushrooms & a white wine butter glaze.
- GROPPA DI AGNELLO ARROSTO. (ROAST LAMB RUMP) \$32
Oven roasted rump of rosemary studded lamb.
Served on potato mash with a rich jus & brown onions.
- PETTO DI POLLO E RICOTTA AL FORNO. (CHICKEN BREAST WITH BAKED RICOTTA) \$29
Char grilled chicken breast atop a wedge of warm slow baked ricotta, with roast capsicum puree & balsamic reduction.
- COTECHINO CON LENTICCHIE E SALSA VERDE. \$28
(PORK SAUSAGE WITH LENTILS & GREEN SAUCE)
Traditional pork cotechino sausage served with potato mash, lentils & salsa verde.

PIZZA.

POLLO E PESTO. (CHICKEN & PESTO) \$18
Oven roasted chicken breast, pesto, onions, bocconcini & mozzarella.

DELI. \$18
Tomato sauce, mozzarella, salami, ham, sun dried tomatoes, black olives, roast capsicum, artichoke & bocconcini.

ZUCCA E FETA. (PUMPKIN & FETTA) \$18
Tomato sauce, mozzarella, slow roasted pumpkin, red onions, pine nuts & fetta.

MARGHERITA. \$16
Tomato sauce, bocconcini & fresh basil.

IL GIARDINO. (THE GARDEN) \$18
Tomato sauce, mozzarella, grilled egg plant, roasted mushrooms, artichokes & roast capsicum.

PEPERONI E FUNGHI. (PEPPERONI & MUSHROOM) \$18
Tomato sauce, mozzarella, pepperoni & mushrooms.

DOLCI. (DESSERTS)

ARANCE CAMELLATE. (CARAMELISED ORANGES) \$8
Chilled caramelised orange slices with sugared sweet pastry and vanilla bean ice cream.

TIRA MI SU. ("PICK ME UP") \$9
The traditional and favourite Italian coffee dessert.

TORTA DI CIOCCOLATA FUDGE. (CHOCOLATE FUDGE CAKE) \$9
The most decadent of chocolate desserts.
Flourless chocolate fudge cake with house made raspberry gelato*.

FRAGOLA MILLE FOGLIE. (STRAWBERRY MILLE FEUILLE) \$8
Layers of fresh strawberries, strawberry coulis, vanilla mascarpone & sweet puffed pastry.

CANNELLA CALDO SPEZIATA CROSTATATA DI PERA. \$8
(WARM CINNAMON SPICED PEAR TART)
Cinnamon & brown sugar spiced pear tart with King Island pure cream.

FORMAGGIO. (CHEESE) \$22
A selection of fine cheeses from Italy & Australia.
Accompanied by house made crisp breads, seasonal fruits & vegetables.

* please note that our gelato is made in house with fresh raspberries and will contain seeds.