

# Acqua Fresca

BY PILU

## Aperitivi

		MEMBERS	GUESTS
<b>SEASONAL BELLINI</b>	Seasonal fruit puree & Prosecco	16	18
<b>APEROL SPRITZ</b>	Aperol, Prosecco, Orange	16	18
<b>ACQUAFRESCA SPRITZ</b>	Hendricks Gin, Elderflower, Lime, Prosecco	16	18
<b>CLASSIC NEGRONI</b>	Campari, Four Pillars Gin, Tamburnin Rosso	16	18
<b>PILU NEGRONI</b>	Maidenii Vermouth, Okar, Archie Rose Gin	16	18
<b>PROSECCO</b>	Il Follo NV, glass	12	14

## To Start

		MEMBERS	GUESTS
<b>OLIVES</b>	Marinated olives	7	8
<b>SCHIACCIATA</b>	Garlic and herb pizza	10	12
<b>PROSCIUTTO</b>	Prosciutto di Parma, mozzarella and crispy Carasau	22	25
<b>ANTIPASTINO</b>	Salumi, buffalo ricotta, marinated vegetables & olives	24	27
<b>KINGFISH CRUDO</b>	Hiramasa Kingfish crudo, pickled fennel, orange, green olives, Campari dressing	21	24
<b>MEATBALLS</b>	Italian meatballs, mozzarella, tomato & crusty bread	20	23
<b>CALAMARI</b>	Calamari fritti with lemon aioli	23	25

## Pasta & Mains

		MEMBERS	GUESTS
<b>MACCHERONCINI</b>	Saffron maccheroncini, braised lamb shoulder and Parmigiano	26	29
<b>MALLOREDDUS</b>	Sardinian pasta, pork sausage ragu, tomato & Pecorino	25	28
<b>STROZZAPRETI</b>	Heirloom tomatoes, stracciatella & basil	23	26
<b>BUCATINI</b>	Bucatini pasta, prawns, zucchini and bisque	27	30
<b>CHICKEN</b>	Cotoletta di Pollo – Parmesan crumbed chicken breast, creamy mushroom ragu and rocket	35	38
<b>PARMIGIANA</b>	Baked eggplant parmigiana	25	28
<b>MARKET FISH</b>	Fish of the day	34	37

## Sides and Salads

		MEMBERS	GUESTS
<b>LEAF SALAD</b>	Crunchy leaf salad with goat's cheese & pepita seeds	12	14
<b>CHIPS</b>	Shoe string fries & rosemary salt	11	13
<b>VERDURE</b>	Seasonal vegetables	12	14

**PILU OLIVE OIL 500ML – TAKE HOME BOTTLE** \$23

Made from Australian grown Italian & Mediterranean olive varieties – especially for Pilu at Freshwater by Rylstone Olive Press in Mudgee.

**GIFT VOUCHERS** Gift vouchers available at [www.acquafresca.com.au](http://www.acquafresca.com.au)

## Pizza

		MEMBERS	GUESTS
<b>BIANCA - NO TOMATO:</b>			
<b>SPECK</b>	Fior di latte, speck, fresh figs and gorgonzola dolce	25	28
<b>ZUCCHINI</b>	Fior di latte, zucchini cream, fried zucchini, zucchini flowers and provola dolce	22	25
<b>MORTADELLA</b>	Fior di latte, mortadella, stracciatella and pistachios	24	27
<b>MARGHERITA</b>	Tomato, fior di latte & basil	20	23
<b>EGGPLANT</b>	Tomato, fior di latte, grilled eggplant, Parmigiano Reggiano	23	26
<b>CAPRICCIOSA</b>	Tomato, fior di latte, smoked ham, mushrooms, artichokes & black olives	25	27
<b>GAMBERI</b>	Tomato, fior di latte, prawns, zucchini & chilli oil	26	28
<b>PROSCIUTTO</b>	Tomato, fior di latte, Prosciutto di Parma, rocket & Parmigiano Reggiano	27	29
<b>PICCANTE</b>	Tomato, fior di latte, salami, spicy n'duja & caramelised onions	24	27
<b>PATATINE</b>	Tomato, fior di latte & fries	20	23

"All our pizze are made from stoneground durum, spelt, wholemeal & semolina flours. Our dough is leavened for an average of 48 hours for taste and digestibility", Giovanni Pilu.

## Dolci

		MEMBERS	GUESTS
<b>TIRAMISU</b>	Giovanni's famous tiramisù	15	17
<b>ZEPPOLE</b>	Italian donut balls with vanilla custard	15	17
<b>CREME CARAMEL</b>	Classic creme caramel	15	17
<b>AFFOGATO</b>	Affogato (no alcohol)	10	12
<b>AFFOGATO MIRTO</b>	Affogato with chocolate mirto liqueur	16	18
<b>GELATO</b>	Gelato – from the cart (per scoop)	5	6