

# 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>	Gin, Elderflower, Lemon, Prosecco & Cucumber	16	18
<b>CLASSIC NEGRONI</b>	Campari, Gin, Cinzano Rosso	16	18
<b>PILU NEGRONI</b>	Okar, Archie Rose Gin, Maidenii Vermouth	17	19
<b>PROSECCO</b>	Il Follo NV, glass	13	15

## To Start

		MEMBERS	GUESTS
<b>OLIVES</b>	Marinated olives	7	8
<b>SCHIACCIATA</b>	Garlic & herb pizza	14	16
<b>PIZZA FRITTA</b>	Fried pizza dough topped with tomato, mozzarella, Parmigiano & basil (2 pieces)	14	16
<b>PROSCIUTTO</b>	Prosciutto di Parma, mozzarella & crispy Carasau	22	25
<b>ANTIPASTINO</b>	Salumi, pecorino cream, marinated vegetables, olives & carasau bread	25	28
<b>ARANCINI</b>	truffle & porcini served with aioli	20	22
<b>MEATBALLS</b>	Italian meatballs, mozzarella, tomato & toasted focaccia	20	23
<b>CALAMARI</b>	Calamari fritti with lemon aioli	23	25

## Pasta & Mains

		MEMBERS	GUESTS
<b>RIGATONI</b>	Rigatoni, braised lamb shoulder, Parmigiano & carasau crumb	26	29
<b>MALLOREDDUS</b>	Sardinian pasta, pork sausage ragu, tomato & Pecorino	25	28
<b>SPAGHETTONI</b>	Prawns, calamari, cherry tomatoes & bottarga	27	30
<b>CAVATELLI</b>	Tomato, napoletana sauce, stracciatella & basil	24	27
<b>COTOLETTA</b>	400g crumbed pork cutlet, lemon butter, crispy capers & watercress	45	48
<b>GNOCCHI SORRENTINA</b>	Baked potato gnocchi, mozzarella, parmigiano, tomato & basil	35	38
<b>MARKET FISH</b>	Fish of the day	Market Price	

## Sides and Salads

		MEMBERS	GUESTS
<b>CHIPS</b>	Fries with rosemary salt	11	13
<b>ROCKET</b>	Rocket salad, pear, walnuts, gorgonzola & balsamic	12	14
<b>BROCCOLINI</b>	Broccolini & truffle pecorino	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>4 FORMAGGI</b>	Fior di latte, gorgonzola, ricotta, Parmigiano & spinach	23	26
<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 & onions	24	27
<b>PATATINE</b>	Tomato, fior di latte & fries	20	23
<b>SALAME</b>	Tomato, fior di latte & salami	24	27
<b>COTTO</b>	Tomato, fior di latte, ham & mushrooms	23	26

"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>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