

PASTA

Choose between: spaghetti, tagliatelle, ravioli, risotto, gnocchi or penne

GORGONZOLA - Creamy with blue cheese	16.00
BOLOGNESE - Traditional pork and beef mince with napoli sauce	12.00
BOSCAIOLA - Cream of bacon and mushroom	12.00
AMATRICIANA - Bacon, onion, olives, chilli and napoli	15.00
ZINGARA - Chicken, red capsicum and cream	13.00
NAPOLI - Garlic, tomato sauce and fresh basil	12.00
PESTO - Garlic and fresh basil	13.00
AGLIO OLIO E PEPERONCINO - Garlic, olive oil and chilli	12.00
MARINARA - Perch, calamari, prawns and napoli sauce	20.00
SCAMPI - Garlic, olive oil and chilli	24.00
MUSSELS - Onion, capsicum and black mussels	16.00
SAUSAGE & PORCINI - Italian sausage and porcini in a chef's special sauce	18.00
CHICKEN & MUSHROOM - In a napoli sauce	14.00
CRAB MEAT - Garlic, olive oil and chilli	24.00
PUTTANESCA - Anchovies, olives, capers and napoli	13.00
GAMBERI - King prawns in a napoli sauce with garlic and chilli	20.00
MEAT LASAGNE - Traditional	13.00

VEAL AND CHICKEN SCALLOPPINE

(All mains served with chips and salad or mash and veggies or spaghetti bolognese or spaghetti Napoli)

PICCATA - Lemon and white wine	20.00
MILANESE - Crumbed and lightly panfried	22.00
PARMIGIANA - With ham, cheese and eggplant	20.00
CORDON BLEU - Filled with garlic, ham and cheese	20.00
ALFREDO - Bacon, mushroom and cream	20.00
CATATORI - Onions, olives, capsicum and napoli sauce	20.00
ALLA ROMANA - Prosciutto and sage with white wine sauce	22.00
AL FUNGHI - Mushrooms	20.00
PORT WINE - Port wine sauce	20.00
GRILLED PLAIN - No sauce, served with a wedge of lemon	20.00

MAINS

(All mains served with chips and salad or mash and veggies)

JOHN DORY FILLETS	24.00
GRILLED ITALIAN SAUSAGE	18.00
TAGLIATA - Eye fillet sliced on a bed of rocket and parmigiano - No side	25.00
LAMB CUTLETS - Crumbed or Rosemary	24.00
EYE FILLET - Plain, pepper, diana, mushroom sauce, mignon or seeded mustard	25.00
BBQ SPATCHCOK - Marinated in fresh herb	22.00
PORK CHOPS	20.00
LEMON SOLE	22.00

ON THE SIDE OR A LITTLE EXTRA

SAUTÉED MIXED VEGGIES	5.00
ROSEMARY POTATOES	5.00
SAUTÉED BUTTON MUSHROOM	5.00
SAUTÉED SPINACH	5.00
CHIPS	5.00
SPAGHETTI BOLOGNESE	6.00
SPAGHETTI NAPOLI	6.00
SPAGHETTI BOSCAIOLA	6.00
SPAGHETTI GARLIC, OLIVE OIL & CHILLI	6.00
SIDE SALAD	5.00
CORN ON THE COB	5.00

DESSERTS

TIRAMISU	9.00
PANNA COTTA OF THE DAY	9.00
CHOCOLATE BROWNIE WITH ICECREAM	9.00
CHEESECAKE OF THE DAY	9.00
LEMON SORBET	6.00
CASSATA GELATO	6.00
BACI GELATO	6.00
VANILLA ICECREAM - Caramel or chocolate sauce	6.00

PLEASE CHECK OUR DAILY SPECIALS BOARD AND BAR MENU FOR MORE EXCITING DISHES

SET MENU (10 PEOPLE OR MORE)
\$23 / \$33 / \$43 / \$53 P.P

* Prices subject to change

85A STANLEY STREET, DARLINGHURST NSW



www.reggiolounge.com.au
Find us on Facebook - Reggiolounge

REGGIO LOUNGE
Italian Cuisine & Bar



Menu

Ph: 9332 1140

Bookings, enquiries and orders

OPENING HOURS

Tues, Wed and Thurs: **8am - 11pm**
Fri and Sat: **8am - 12pm (midnight)**



BREAKFAST MENU

BREAKFAST CLASSICS

MUESLI AND YOGHURT	7.00
UOVO ALLA CAMPAGNOLA - Baked egg with spinach, mushrooms, potatoes and cheese	10.00
RAISIN TOAST - Thick, toasted with butter	3.50
DELI CHOICE - Choose from our cold meats selection served with bread of your choice	10.00
BREAKFAST BURGER - Bacon, egg and BBQ sauce on a toasted turkish bread	10.00
BUTTERMILK PANCAKES - With berry compote, bananas or maple syrup	12.00
TOAST - Buttered & served with your choice of vegemite, nutella, peanut butter or jam	5.00
CROISSANT - Toasted with ham and cheese	6.00
BANANA BREAD - Toasted with butter	5.00

MAKE YOUR OWN

EGGS ON TOAST - Either white or brown bread Choose your style of eggs - Scrambled, fried, poached	8.00
OMELETTE WITH TOAST	10.00

Extras

TOMATO, SAUTÉE SPINACH OR SAUTÉE MUSHROOM	2.00
AVOCADO, BAKED BEANS, SMOKED SALMON, CRISPY BACON OR HASH BROWN	3.00
SAUSAGE	4.00

* Breakfast is served until 12 midday weekdays and 3pm Saturdays

LUNCH SIZE SPECIALS MENU

ALL \$14.00

SALADS - Choice of BBQ Octopus or Chicken and Avocado
RISOTTO - Choice of Vegetarian, Chicken and Mushroom or Prawns
SPAGHETTI AND GARLIC BREAD - Choice of Bolognese, Napoli, Boscaiola or Garlic, Oil and Chilli
CHICKEN SCHNITZEL BURGER - Served with chips
QUICHE - Served with a fresh side salad
MEAT LASAGNE - Served with a fresh side salad
STEAK SANDWICH - Served with chips
BEEF N' CHEESE BURGER - Served with chips

PANINI - BREAD ROLL OR TURKISH BREAD 10.00

TONNO - Tuna, egg, onion, mayonnaise
BLT - Bacon, lettuce, tomato
SAUSAGE - With sautéed capsicum, onion
SMOKED SALMON - Cream cheese, onion, capers, lettuce
HAM - Cheese, tomato
PROSCIUTTO - Bocconcini, tomato
POLLO - Chicken, avocado, cheese
VEGGIE - Mixed grilled veggies, cheese
STEAK - Mixed lettuce, tomato, onion, cheese, mayonnaise

* This menu is served from 12 midday till 5pm

DELI SELECTION

PLATE OF PROSCIUTTO	30.00
PLATE OF MORTADELLA	25.00
PLATE OF SALAMI	25.00
MIX PLATTER OF ANTIPASTO MEATS	30.00
PROSCIUTTO E MELONE	16.00
ANTIPASTO VEGGIES	15.00
MIX SELECTION OF ITALIAN CHEESE SERVED WITH A FRUIT PRESERVE AND CRACKERS	30.00
SINGLE SERVE OF CHEESE - Gorgonzola, provolone or parmigiano reggiano	12.00
TASTING PLATE - Choice of cold meats, single serve of cheese and antipasto veggies	30.00
HOT OLIVES	5.00

SALADS

TRECOLORE - Tomato, bocconcini and basil	10.00
ROCKET & PARMIGIANO	10.00
RADICCHIO, ROCKET, & FENNEL	12.00
CAESAR SALAD	12.00
GARDEN SALAD	10.00
GREEK - Fetta, tomato, olives and capsicum	10.00
ITALIAN - Lettuce, onion, capsicum, tuna, tomato, olives and anchovies	10.00
ADD prawns or chicken or BBQ octopus	8.00
ADD Tuna or avocado	4.00
ADD Fetta or bocconcini	4.00

BREAD

PLAIN ROLL	2.00
GARLIC BREAD	5.00
HERB BREAD	5.00
BRUSCHETTA - Tomato, onion and basil	8.00
BRUSCHETTA - Sausage and cheese	8.00
HANDMADE GNOCCO FRITTO	8.00
POLENTA FRITTA HOMEMADE	8.00

CHEF'S SPECIALS

(GREAT TO SHARE, ENTRÉE OR ON ITS OWN)

OYSTERS NATURAL	10.00 / 20.00
OYSTERS KILPATRICK	12.00 / 22.00
OYSTERS MORNAY	12.00 / 22.00
SMOKED SALMON - With spanish onion and capers	18.00
BEEF CARPACCIO - Topped with rocket and parmesan	20.00
BBQ OCTOPUS SALAD	18.00
SCAMPI - Lightly BBQ	20.00
GARLIC PRAWNS - In a sizzling hot pot	16.00
SWEET CHILLI PRAWNS - Chef speciality	16.00
FRITTO MISTO - Lightly floured prawns, Calamari and squid	18.00
CALAMARI - Lightly floured or crumbed	16.00
MUSSELS MARINARA - Bowl of chilli black Mussels in a napoli sauce	20.00
SCALLOPS MORNAY - Béchamel	18.00
SCALLOPS GRATIN - Seared with a crunchie topping	18.00
SEAFOOD MARINARA - Bowl of mixed Seafood in a napoli sauce	20.00
CHICKEN STRIPS - Crumbed and panfried with homemade dipping sauce	16.00
WEDGES - With sweet chilli and sour cream or bacon and melted cheese	10.00