

PASTA *(gluten free pasta available-extra \$2.00)*

Choice of: spaghetti, tagliatelle, ravioli, risotto, gnocchi or penne.

GORGONZOLA - Creamy with blue cheese (V)	16.00
BOLOGNESE - Traditional pork and beef mince with napoli sauce	14.00
BOSCAIOLA - Cream of bacon and mushroom	14.00
AMATRICIANA - Bacon, onion, olives, chilli and napoli	15.00
ZINGARA - Chicken, red capsicum and cream	15.00
NAPOLI - Garlic, tomato sauce and fresh basil (V)	14.00
PESTO - Garlic, fresh basil and pinenuts (V)	15.00
AGLIO OLIO E PEPERONCINO - Garlic, olive oil and chilli (V)	13.00
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	15.00
CRAB MEAT - Garlic, olive oil and chilli	26.00
PUTTANESCA - Anchovies, olives, capers and napoli	14.00
GAMBERI - King prawns in a napoli sauce with garlic and chilli	22.00
MEAT LASAGNE - Traditional beef	15.00
CHICKEN & BROCCOLI - Creamy	15.00
SALMON - Smoked salmon, napoli and cream	17.00

VEAL AND CHICKEN SCALLOPINE

All mains served with chips and salad OR mash and veggies OR spaghetti bolognese OR spaghetti Napoli *(gluten free options available, please ask the waiter)*

PICCATA - Lemon and white wine	24.00
MILANESE - Crumbed and lightly panfried	24.00
PARMIGIANA - With ham, cheese and eggplant	24.00
CORDON BLEU - Filled with garlic, ham and cheese	24.00
ALFREDO - Bacon, mushroom and cream	24.00
CATATORI - Onions, olives, capsicum and napoli sauce	24.00
ALLA ROMANA - Prosciutto and sage with white wine sauce	24.00
AL FUNGHI - Mushroom sauce	24.00
PORT WINE - Port wine sauce	24.00
GRILLED PLAIN - No sauce, served with a wedge of lemon	22.00

MAINS

All mains served with chips and salad or mash and veg

JOHN DORY FILLETS (GF)	26.00
GRILLED ITALIAN SAUSAGE	18.00
TAGLIATA THINLY SLICED MEAT	27.00
With (choose one):	
- Radicchio and balsamic reduction (GF)	
- Rosemary and green pepper oil (GF)	
- Rocket and Parmesan (GF)	
LAMB CUTLETS - Crumbed or Rosemary	24.00
EYE FILLET - Plain, pepper, diana, mushroom sauce, mignon or seeded mustard	28.00
BBQ SPATCHCOCK - Marinated in fresh herb (GF)	24.00
PORK CHOPS (GF)	24.00
LEMON SOLE (GF)	22.00

ON THE SIDE OR A LITTLE EXTRA

SAUTÉED MIXED VEGGIES (V/GF)	5.00
ROSEMARY POTATOES (V)	5.00
SAUTÉED BUTTON MUSHROOM (V/GF)	5.00
SAUTÉED SPINACH (V/GF)	8.00
CHIPS (V)	5.00
SPAGHETTI BOLOGNESE	8.00
SPAGHETTI NAPOLI (V)	8.00
SPAGHETTI BOSCAIOLA	8.00
SPAGHETTI GARLIC, OLIVE OIL & CHILLI (V)	8.00
SIDE SALAD (V/GF)	5.00
CORN ON THE COB (V/GF)	5.00

DESSERTS

TIRAMISU (V)	10.00
PANNACOTTA (V/GF)	10.00
CHOCOLATE BROWNIE (V/GF)	10.00
CHEESECAKE (V)	10.00
LEMON SORBET (V/GF)	7.00
CASSATA GELATO (V)	7.00
BACI GELATO (V/GF)	7.00
VANILLA ICE CREAM (V/GF)	7.00
- Caramel or chocolate sauce	

SET MENUS *(for 10 people or more)*

SELECTION 1 - Mixed selection of breads and bruschetta, Mixed selection of salads, Mixed selection of pasta	24.00
SELECTION 2 - Mixed selection of antipasto meats and vegetables, Mixed selection of breads and bruschetta, Mixed selection of salads, Mixed selection of pasta	34.00
SELECTION 3 - Mixed selection of antipasto meats and vegetables, Mixed selection of breads and bruschetta, Mixed selection of salads, Mixed selection of pasta, Mixed selection of veal and chicken scallopine	44.00
SELECTION 4 - Mixed selection of antipasto meats and vegetables, Mixed selection of breads and salads, Mixed selection of seafood and mussels marinara, Mixed selection of fritto misto, Mixed selection of pasta	54.00

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)**

BYO & Licenced

www.reggiolounge.com.au



PLEASE CHECK OUR DAILY SPECIALS BOARD FOR MORE EXCITING DISHES

85A STANLEY STREET, DARLINGHURST NSW

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

* Prices subject to change

BREAKFAST MENU

* Breakfast menu is served till 1pm

BREAKFAST CLASSICS

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
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

PANINI - Bread roll or Turkish Bread 10.00

* Panini menu is served from 10am till 5pm

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
CHICKEN SCHNITZEL - Lettuce, tomato, mayonnaise

DELI SELECTION

PLATE OF PROSCIUTTO (GF)	30.00
PLATE OF SALAMI (GF)	25.00
MIX PLATTER OF ANTIPASTO MEATS (GF)	30.00
PROSCIUTTO E MELONE (GF)	16.00
ANTIPASTO VEGGIES (V/GF)	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 (V/GF)	5.00

SALADS

TRECOLORE - Tomato, bocconcini and basil (V)	10.00
ROCKET & PARMIGIANO (V)	10.00
RADICCHIO, ROCKET, & FENNEL (V)	12.00
CAESAR SALAD (V)	12.00
GARDEN SALAD	10.00
GREEK - Fetta, tomato, olives and capsicum (V)	10.50
ITALIAN - Lettuce, onion, capsicum, tuna, tomato, olives and anchovies	10.50
CHICKEN & AVOCADO SALAD	18.00
REGGIO SALAD - Tuna, egg, onion, carrot, lettuce and tomato (GF)	10.50
BBQ OCTOPUS SALAD	18.00
SALMON & AVOCADO SALAD	18.00
COMBINATION SALAD (GF)	11.50
<i>ADD prawns or chicken or BBQ octopus</i>	8.00
<i>ADD Tuna or avocado</i>	4.00
<i>ADD Fetta or bocconcini</i>	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 (GF)	12.00 / 24.00
OYSTERS KILPATRICK (GF)	14.00 / 26.00
OYSTERS MORNAY	14.00 / 26.00
SMOKED SALMON (GF) - With spanish onion and capers	18.00
BEEF CARPACCIO - Topped with rocket and parmesan (GF)	20.00
SCAMPI - Lightly BBQ	20.00
GARLIC PRAWNS - In a sizzling hot pot (GF)	16.00
FRITTO MISTO - Lightly floured prawns, Calamari and squid	18.00
CALAMARI - Lightly floured or crumbed	18.00
MUSSELS MARINARA - Bowl of chilli black Mussels in a napoli sauce (GF)	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 (GF)	20.00
CHICKEN STRIPS - Crumbed and panfried with homemade dipping sauce	16.00
WEDGES	10.00

Licensed & BYO
\$2p.p corkage