

- soup of the day w sourdough toast ..... 9.5
- chips w sea salt + aioli ..... 9.5
- fried buffalo mozzarella w anchovy, capers + parsley sauce.....16.5
- crisp fried calamari w saffron + green apple aioli.....17.5
- seared scallops w skordalia, crispy pancetta + preserved lemon .....17.5
- bruschetta w slow roasted 'heritage' tomatoes, smoked paprika + fetta.....17.5
- marinated sardines, walnuts + fennel hearts on toasted tuscan bread.....17.5
- char grilled gorgonzola polenta w tomato sugo .....16.5
- grilled polenta w wild mushrooms ragout.....16.5
- baked potato gnocchi w gorgonzola cream.....22.5
- fricelli pasta w chilli pancetta, radicchio + ricotta .....24.5
- spaghetti zafferano w crab + zucchini.....24.5
- ricotta + porcini tortellini w wild mushroom ragout.....25.5
- roasted sweet potato risotto + crispy prosciutto .....25.5
- scallop risotto w minted peas .....25.5
- braised spatchcock on soft polenta w pinot grigio jus .....27.5
- pan seared atlantic salmon w asparagus + hollandaise sauce .....27.5
- veal cotoletto w warmed radicchio + fennel salad .....27.5

## daily specials CHECK WITH YOUR WAITER

LUNCH MENU AVAILABLE FROM 11.30AM–3.00PM, MONDAY–FRIDAY.

please note: one bill per table please; fully licenced; no half serves; 15% surcharge on public holidays; corkage \$3 per person

Spring Hill: Tognini's BistroCaféDeli , Cnr Turbot & Boundary Streets, T: 3831 5300, F: 3831 5311

Milton: Tognini's CaféDeli , Milton Centro, Baroona Road, T: 3369 0915, F: 3876 2955

South Bank: Tognini's CaféWineBar, State Library of Queensland, Cultural Centre, Stanley Place, T: 3840 7546

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# lunch