

BREAKFAST

7 – 11.30am

Toast with butter & choice of spread (gfo / dfo / ve) **12**

Choose between: House-made focaccia or crumpets.

Spreads: House-made jam, Vegemite, peanut butter or Nutella.

Nourish Bowl (ve) (vegan option) **25**

Couscous, sweet potato, avocado, baby spinach, white bean cassoulet, whipped pumpkin butter and stuffed mushroom.

Heirloom Tomato on Potato Hash **22**

House-made potato hash, whipped ricotta, balsamic heirloom tomato, watermelon radish and pickled shallot.

Add poached egg +4

Eggs on focaccia (gfo / dfo / ve) **16**
(poached / scrambled / fried)

ADD SIDES

• Bacon **6** • Avocado **6** • Mushroom **6**
• Tomato **4** • Greens **5** • Egg **4**

BREAKFAST FOCACCIAS

Portobello mushroom, fried egg, Reno's ketchup, cheese and baby spinach. **18**

Mt Pleasant bacon, fried egg, Reno's ketchup, cheese and baby spinach. **18**

CREATE YOUR OWN MEAL

12 – 3pm

STEP 1

Choose between
a **Bowl** or **Focaccia**

STEP 2

Choose either
2 salads & 1 protein 18.5
3 salads & 1 protein 20.5

For protein and sald options please refer to salad bar

(ve) - Vegetarian • (gfo) - Gluten-Free Option
• (v) Vegan • (dfo) Dairy-Free Option • (n) Contains Nuts

LUNCH

12 – 3pm

SNACKS

Dip, olives & crisps (gfo) (df) **8**

Arancini del Giorno - Chef's selection (ask our staff) (gfo) **16**

Caramelised celeriac remoulade, wagyu bresaola & Brussels chips **18**
Mozzarella & Pecorino Garlic Bread (ve) **12**

PASTA

Spaghetti Napoli (dfo) (gfo) **28**

San Marzano tomatoes, garlic, basil, chilli and parmesan.

Pappardelle Ragù (gfo) **36**

Slow-cooked beef & pork, peperoncino, stracciatella and green-olive pangrattato.

Pici (gfo) **33**

Hand-rolled thick noodles finished in truffled cream sauce with crisp sage, parmesan crumble and chive oil.

Linguine with Pipi's (dfo) (gfo) **35**

Hand-rolled pasta simmered in stock made from Goolwa pipis, garlic, chilli, parsley & lemon zest; finished with pipis and fermented chilli oil.

Fettuccine Zucca e Cavolo (gfo) **33**

Hand-rolled ribbons tossed in butternut-Tuscan pesto, wood-smoked scamorza and preserved-lemon pangrattato.

Gnudi (ve) **35**

Steamed ricotta dumplings atop a rich vegetable ragù, garnished with basil and salted ricotta.

Lasagna rotolo **36**

House-made lasagna pinwheels, oven-baked with bolognese béchamel, parmesan and herbs. Finished with whipped robiola and basil.

LARGER

Funghi e Formaggi (ve) **28**

Layers of cheese and mushrooms, dredged and fried on whipped butternut cream with pickled cress salad.

Parmigiana (ve) **35**

Oven-baked layers of eggplant, mozzarella, San Marzano tomato & basil. Finished with shaved parmesan & herb oil.

Pesce (dfo) **43**

Tempura flathead tails, crispy potatoes and herbed crème fraiche.

Bistecca (gf) **69**

Southern Ranges 150-day grain-fed 300g sirloin, served with patate fontina gratin and cognac jus.

SIDES

Fried potatoes, old bay salt, parsley (ve / gfo / dfo) **15**

Leaf salad, pickles, lemon dressing (ve / gfo / dfo) **15**

Truffle mac and cheese, pangrattato (ve) **15**

KIDS MENU

Spaghetti Napoli (ve) **12**

San Marzano tomato, garlic, basil, and parmesan.

Spaghetti Bianco (ve) **12**

Cheese and butter cream sauce.

Chips & Nuggets **12**

Ham & Cheese kids Pizza **12**

DESSERT

Limoncello Millefoglie **15**

Layers of sweet puff pastry, limoncello diplomat cream, fresh berries.

Bread & Butter Pudding **9**

Buttery brioche, spiced custard, golden raisins, butterscotch sauce.
Add ice cream +4

Affogato **8**

Ice cream with a shot of Willow Bend Godfather espresso.

Caffè Corretto **8**

Willow Bend Godfather espresso with a splash of grappa

GLOSSARY

Pici

A thick, hand-rolled spaghetti-like pasta, originating in Siena, Italy. Typically made from flour and water, and sometimes egg.

Gnudi

The Tuscan word for 'naked', Gnudi are pillowy balls of ricotta, referred to as 'nude ravioli' consisting of just the tasty filling without the pasta shell.

Pangrattato

Literally translated as 'grated bread'. Pangrattato is made by frying bread crumbs in oil until crisp and seasoned with salt.

Robiola

A soft-ripened cheese of the Stracchino. Robiola originates from the Langhe region in Italy and is made with cow, goat and sheep's milk.

Salumi xo

Originating in Hong Kong, this Italian version uses Mediterranean inspired ingredients - anchovy, garlic and prosciutto.

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