

DINNER

PASTA

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

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

Pappardelle Ragù (dfo) (gfo) **36**

Slow-cooked beef and 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 (gfo) **35**

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

Fettuccine Zucca e Cavolo (dfo) (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 ragu, garnish with basil, salted ricotta and lemon, olive pangrattato

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 and basil. Finished with shaved parmesan and herb oil.

Pesce (dfo) **43**

Tempura flathead tails, crispy potatoes and herbed crème fraiche.

Bistecca (dfo) (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**

Patate fontina gratin (ve) **15**

CAN'T DECIDE? ...

Leave it to us! We can serve up a rolling selection of dishes from across the menu - **\$85pp** (Compulsary for groups of 10 or more)

SMALL PLATES

House-made dip, marinated olives, focaccia, balsamic & olive oil

(gfo) (n)

18

Caramelised celeriac remoulade, Wagyu bresaola & Brussels chips

(gfo) (dfo)

18

Salumi XO pipis with focaccia

20

Puttanesca pizzetta

(dfo)

14

Arancini del giorno Chef's selection (ask our staff)

(gfo)

16

BAR SNACKS

Nuts - Olives - Crisps

8

KIDS MENU

Strictly 12 years old and under

Spaghetti Napoli (ve) (gfo) (dfo) **12**

San Marzano tomato, garlic, basil, & parmesan.

Spaghetti Bianco (ve) (gfo) (dfo) **12**

Cheese and butter cream sauce.

Chips and Nuggets **12**

Ham and Cheese Kids Pizza **12**

DESSERT

Limoncello Millefoglie **15**

Layers of sweet puff pastry, limoncello diplomat cream and 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.

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

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