

BREAKFAST

7 – 11.30am

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

Choose between: House-made focaccia or crumpets.

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

Fresh Seasonal Fruit & Coconut Yoghurt Parfait (gf / df / nf) **16**

Compote, chia pudding, seeds & nuts, tapioca puff, toasted coconut.

Heirloom Tomato on Potato Hash (gf / ve / nf) **22**

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

Add poached egg +4

Eggs on focaccia (gfo / dfo / ve / nf) **16**

(poached / scrambled / fried)

Breakfast Salad (gfo / dfo / ve / nf) **22**

Shredded kale & spinach, bacon or mushroom, halloumi, fried egg, tomato, pepitas, fermented chilli, universal dressing, salted ricotta

Fried Panettone (ve / nfo) **20**

Pan-seared cinnamon egg-battered fingers, miso caramel, strawberry coulis & mandarin crunch

ADD SIDES

• Bacon **6** • Avocado **6** • Mushroom **6** • Halloumi **6** • Egg **4**
• Potato hash **6** • Tomato **4** • Greens **5** • Fermented chilli **2**

BREAKFAST FOCACCIAS

Portobello mushroom, fried egg, Reno's ketchup, cheese and baby spinach. (ve / dfo / gfo / nf) **18**

Mt Pleasant bacon, fried egg, Reno's ketchup, cheese and baby spinach. (gfo / dfo / nf) **18**

CREATE YOUR OWN BOWL

12 – 3pm

STEP 1 Choose between

STEP 2 Select your

Medium » **2 salads & 1 protein** **19.5**

Large » **3 salads & 1 protein** **21.5**

« FRESH SEASONAL SELECTIONS »

For protein and sald options please refer to salad bar

(ve) Vegetarian | (gfo) Gluten-Free Option | (gf) Gluten-Free | (nf) Nut Free
(v) Vegan | (dfo) Dairy-Free Option | (n) Contains Nuts | (nfo) Nut-Free Option

LUNCH

12 – 3pm

SNACKS

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

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

Anchovy, green pickle chilli, grissini (gfo / df / nf) **16**

Calamari fritti, lemon aioli (gf / df / nf) **20**

Meatballs in sugo, pecorino, focaccia (nf) **18**

Mozzarella & Pecorino Garlic Bread (ve / gfo / nf) **12**

PASTA

Spaghetti Aglio e Olio (gfo / dfo / nf) **28**

Garlic, fermented chilli, anchovy, parsley, pecorino, cracked black pepper.

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

San Marzano tomatoes, garlic, basil, chilli, pecorino.

Pappardelle Ragù (gfo / nf) **36**

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

Pici (gfo / nf) **28**

Hand-rolled thick noodles, burnt butter, balsamic, crispy sage, pecorino.

Linguine with Pipì's (dfo / gfo / nf) **35**

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

Spiral Ravioli (gfo / nf) **36**

Whipped ricotta encased in handmade pasta, pickled zucchini, crispy pancetta, pickled chilli, lemon & parsel.

Lasagna rotolo (nf) **36**

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

LARGER

Mushroom Pithivier (ve / nfo) **30**

Layers of portobello mushroom, house-made truffled ricotta, herbs & confit garlic encased in pastry, baked until golden, sprout & grain salad.

Parmigiana (ve / nf) **35**

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

Pesce (dfo / nf) **43**

Salt & pepper barramundi collar, fermented chilli glaze, kohlrabi, fennel & pickled chilli salad

Chicken Maryland Saltimbocca (nf) **36**

Semolina gnocchi, mustard greens, beurre blanc

Manzo Sando (gfo / dfo / nf) **28**

Seared rare flank fillet, café de Paris butter, smoked scamorza, cos, tomato chilli relish, fries

SIDES

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

Truffle fries, pecorino, aioli (ve / gf) **20**

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

Seasonal roasted vegetables tossed through pesto & herbs (dfo / nfo / ve) **15**

FOCACCIA

Fumo Classico (ve / nf) **18**

Smoked leg ham, aged cheddar, vine-ripened tomato, butter.

La Mortadella (gfo / nf) **20**

Mortadella, green olive aioli, pickled chilli, stracciatella, spinach.

Pollo Verde (gfo / nf) **20**

Chimichurri chicken, tomato, scamorza, rocket, aioli.

Bella Mia (gfo / ve / nf) **20**

Roast peppers, pickled zucchini, guindilla, burnt onion aioli, stracciatella, baby spinach.

Cappo Donna (gfo / nf) **20**

Shaved 16-month San Daniele prosciutto, fior di latte, truss tomato, basil, rocket pesto.

Mel Parm (gfo / ve / nf) **20**

Fried eggplant fritters soaked in Napoli, fior di latte, provolone, Grana Padano, rocket pesto.

Ciao Anna (gfo / nf) **20**

Fennel sopressa, green olive mayo tapenade, fior di latte, smoked onion aioli.

KIDS MENU

Spaghetti Napoli (ve / nf) **14**

San Marzano tomato, garlic, basil, and parmesan.

Spaghetti Bianco (ve / nf) **14**

Cheese and butter cream sauce.

Chips & Nuggets (nf) **12**

Ham & Cheese kids Pizza (nf) **14**

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