

BREAKFAST

7 – 11.30am

Eggs on Focaccia (gfo / dfo / ve / nf) **16**
(poached / scrambled / fried)
- *Gluten free focaccia +2*

Heirloom Tomato on Potato Hash (gf / ve / nf) **22**
House-made souffle potato hash, robiolo, balsamic heirloom tomato, radish, pickled shallot, herbs.

Warm Coconut Oats (v / df) **19**
Slow-cooked rolled oats, coconut milk, natural peanut butter, house strawberry coulis, fresh strawberry, toasted cashew.

Focaccia with Butter & Spread (gfo / dfo / ve / nf) **12**
Spreads: House-made jam, Vegemite, peanut butter or Nutella.
- *Gluten free focaccia +2*

ADD

- Bacon **7**
- Avocado **6**
- Mushroom **6**
- Soufflé Hash **6**
- Egg **4**
- Tomato **4**
- Greens **5**
- Fermented chilli **2.5**
- Salsa Verde **2.5**

BREAKFAST FOCACCIAS

(*Gluten free focaccia +2*)

Il Fumato (gfo / dfo / nf) **20**
Local free-range bacon, fried egg, Reno's ketchup, aged cheddar, baby spinach.

Il Fungo (ve / dfo / gfo / nf) **20**
Portobello mushroom, fried egg, Reno's ketchup, aged cheddar, baby spinach.

SALAD BOWL BUILD-YOUR-OWN — 21.5

Choose 1 to 3 Salads + Protein
(See today's offering at the counter)

- **Add Salsa verde or fermented chilli +2.5**

SNACKS & SHARES

Zuppa del Giorno (ve / gfo / dfo) **22**
Ask our staff for today's soup, served with focaccia (gfo) .

Truffle Arancini (ve / gfo / nf) **23**
Truffle & pecorino risotto, lemon aioli (3 pce).

Meatballs in Sugo (gfo / nf) **25**
House-made meatballs, San Marzano sugo, robiolo, provolone, pecorino, basil, focaccia.

Salt & Pepper Cuttlefish (gf / nf) **26**
Lemon aioli, wild rocket, and herbs.

PASTA

Spaghetti Napoli (dfo / gfo / nf) **28**
San Marzano tomato sugo, garlic, basil, fermented chilli, pecorino.

Pesto Spaghetti (ve / nf / gfo) **28**
House-made basil pesto, pecorino, fresh basil.

Fettuccine al Ragù (gfo / nf) **33**
Hand-rolled fettuccine, slow-cooked beef & pork ragù, fermented chilli, green olive pangrattato, robiolo.

MAINS

Reno's House Crumbed Chicken Cotolette (nf) **30**
House crumbed chicken breast, florentine sauce, cavolo nero, lemon.

Marsala Glazed Pork Collar (gf / nf) **35**
Marsala glazed pork collar, soft polenta, glazed apple, jus.

Melanzane Parmigiana (ve / nf) **34**
Oven-baked eggplant, mozzarella, pecorino, San Marzano tomato & basil, shaved parmesan & herb oil.

SIDES

Fries with Old Bay Salt (ve / gf / nf) **12**
- **Add truffle parmesan +5** | **Add aioli +2**

Mozzarella & Pecorino Garlic Bread (ve / gfo / nf) **12**
Toasted focaccia, robiolo, pecorino, garlic butter.

Verdura (ve / dfo / nfo) **15**
Seasonal roasted vegetables, pesto & herbs.

FOCACCIA

(*Gluten free focaccia +2*)

Fumo Classico (gfo / nf) **20**
Smoked leg ham, aged cheddar, vine-ripened tomato, butter.

Mel Parm (ve / nf) **22**
Fried eggplant fritters, San Marzano sugo, provolone, pecorino, rocket pesto.

Bella Mia (ve / gfo / nf) **20**
Roast peppers, pickled zucchini, guindilla, aioli, provolone, baby spinach.

Polpette (nf) **25**
House-made meatballs, provolone, parmesan, pesto, baby spinach.

Pollo Verde (gfo / nf) **22**
Chimichurri chicken, vine-ripened tomato, provolone, wild rocket, aioli.

Ciao Anna (gfo / nf) **23**
Fennel sopressa, garlic aioli, provolone, olive tapenade.

Cappo Donna (gfo / nf) **24**
San Daniele prosciutto, rocket pesto, provolone, vine-ripened tomato, baby spinach, basil.

Allergens
(gf) Gluten-Free
(gfo) Gluten-Free Option
(df) Dairy-Free
(dfo) Dairy-Free Option
(ve) Vegetarian
(v) Vegan
(nf) Nut-Free
(nfo) Nut-Free Option

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RENO'STM