

ANTIPASTI

WOODFIRE GARLIC PINSA BREAD	14
HOUSEMADE SOURDOUGH, GARLIC, ITALIAN HERBS, EXTRA VIRGIN OLIVE OIL (V, VEA) ADD +\$3 FIOR DI LATTE MOZZARELLA ADD +\$5 PROSCIUTTO	
SHARE PLATTER	28
16 MONTH AGED PROSCIUTTO, OLIVES, LILIANA'S MEATBALLS, TALEGGIO, HOUSEMADE FOCACCIA, CONFIT CHERRY TOMATO, EXTRA VIRGIN OLIVE OIL, AGED BALSAMIC - SERVES 4	
WHIPPED RICOTTA DIP WITH SOUR DOUGH	18
CREAMY WHIPPED RICOTTA WITH CRANBERRY, BALSAMIC, HONEY, ROSEMARY, PUMPKIN SEEDS (V)	
LILIANA'S MEATBALLS (3)	19
CRUMBED PORK SHOULDER, NAPOLI SAUCE, PARMESAN (GF) ADD +1 FOR \$6	
MIXED OLIVES	8
ITALIAN HERBS	
BRUSCHETTA (2)	17
SOURDOUGH, TOMATO, FRESH BASIL, RED ONION, EXTRA VIRGIN OLIVE OIL (V,VE,DF)	
SALT & PEPPER CALAMARI	22
SIDE OF TARTARE SAUCE (GF)	
ARANCINI AL 4 FORMAGGI (3)	20
PECORINO, TALEGGIO, PARMESAN, MOZZARELLA, PARMA TOMATO (V, GF) ADD +1 FOR \$6	
FRESH BYRON BAY BURRATA	23
MARINATED EGGPLANT, OLIVE, CHERRY TOMATO, OREGANO, POMODORO SUGO, HOUSEMADE FOCACCIA (V)	

PIZZA

Liliana's Woodfire pizza, made fresh daily. ++ GF Base +\$6

MARGHERITA	23
TOMATO, FIOR DI LATTE MOZZARELLA, BASIL (V,VEA)	
NUMERO UNO	28
FIOR DI LATTE MOZZARELLA, POTATO, ITALIAN SAUSAGE, BACON, RED ONION, TOMATO, ROSEMARY	
PROSCIUTTO	28
TOMATO, FIOR DI LATTE MOZZARELLA, PROSCIUTTO, EXTRA VIRGIN OLIVE OIL, ROCKET, BASIL	
CARNIVORA	29
TOMATO, FIOR DI LATTE MOZZARELLA, ITALIAN SAUSAGE, BACON, SPICY SALAMI	
DIAVOLA	27
TOMATO, FIOR DI LATTE MOZZARELLA, SPICY SALAMI, FRESH CHILLI, NDUJA, BASIL	
4 SEASONS	28
TOMATO, FIOR DI LATTE MOZZARELLA, PROSCIUTTO, OLIVES, ARTICHOKES, MUSHROOMS	
VEGETARIAN	24
TOMATO, FIOR DI LATTE MOZZARELLA, EGGPLANT, ZUCCHINI, MUSHROOMS, ARTICHOKE (V,VEA)	
GAMBERI	29
TOMATO, FIOR DI LATTE MOZZARELLA, PRAWNS, GARLIC, FRESH CHILLI, EXTRA VIRGIN OLIVE OIL, ROCKET	

PRIMI PIATTI

Fresh 100% semolina pasta, handmade onsite. ++ GF Pasta + \$3

SPAGHETTI ALLA CARBONARA GUANCIALE, EGG, FRESH PARMESAN (GFO)	28
CANNELLONI DI RICOTTA E SPINACI FRESH ROLLED PASTA SHEETS, SPINACH & RICOTTA, BECHAMEL, FRESH PARMESAN (V)	28
LILIANA'S PASTA SAUCE LILIANA'S PORK & CHICKEN RAGU, EGG FETTUCCINE, FRESH PARMESAN (GFO) ALSO GOES GREAT WITH GNOCCHI +\$4	28
BEEF CHEEK GNOCCHI POTATO GNOCCHI, 12 HOUR BRAISED BEEF CHEEK RAGU, PECORINO CHEESE	32
LILIANA'S LASAGNA LILIANA'S PORK & CHICKEN RAGU, BÉCHAMEL, BETWEEN THIN FRESH LAYERED PASTA SHEETS, FRESH PARMESAN	29
PUMPKIN GNOCCHI POTATO GNOCCHI, CREAMY PUMPKIN SAUCE, FRESH CORN, CRISPY GUANCIALE, PECORINO, HERB CRUMB (VA)	28
SPINACH & RICOTTA RAVIOLI SPINACH & RICOTTA FILLED RAVIOLI WITH POMODORO SUGO SAUCE, BASIL, PECORINO & PARMESAN CHEESE (V)	28
PENNE PUTTANESCA PENNE PASTA, NAPOLI SAUCE, ANCHOVIES, OLIVES, CAPERS, GARLIC, CHERRY TOMATO, FRESH CHILLI (MILD) (VEA, GFO)	26
MUSHROOM RAGU BRAISED MUSHROOM & ONION RAGU, PENNE (VE, GFO)	26
LINGUINE MARI E MONTE PRAWNS, CAPERS, CHERRY TOMATO, CHILLI, GARLIC, WHITE WINE, BUTTER, FRESH HERBS (GFO)	34

CONTORNO

CAPRESE SALAD BEEF TOMATO, FRESH BOCCOCINI CHEESE, AGED BALSAMIC VINEGAR, FRESH BASIL (V,GF)	18
ITALIAN GARDEN FRESH GARDEN LEAVES, CUCUMBER, TOMATO, RED ONION, PARSLEY, OLIVES, VINAIGRETTE DRESSING (VE)	13
ROCKET SALAD ROCKET, PEAR, PARMESAN, CITRUS VINAIGRETTE (V,VEA,GF)	14

DOLCE

TIRAMISU COFFEE LIQUOR SOAKED SAVOIARDI BISCUIT, MASCARPONE CREAM, CHOCOLATE SHAVINGS	15
STICKY DATE PUDDING BUTTERSCOTCH SAUCE, VANILLA BEAN GELATO	14
CANNOLI VANILLA BEAN CUSTARD	9
AFFOGATO ESPRESSO, VANILLA ICE CREAM, WITH CHOICE OF DISARONNO, FRANGELICO, TIA MARIA, LIQOR 43 OR BAILEYS	16
CHEESECAKE ASK OUR STAFF FOR THIS WEEK'S FLAVOUR	14

++ DIETARIES

V- VEGETARIAN

VE-VEGAN

VA- VEGETARIAN AVAILABLE.

VEA- VEGAN AVAILABLE

GFO- GLUTEN FREE OPTION

VINO + BEVANDE

PROSECCO

PROSECCO DOC, CDG

VICENZA

Soft, elegant & delicately fruity with hints of apple & citrus and a nice crisp finish.

GLS BTL

13 54

WHITE

BIANCO DI CASA

ITALY

A crisp and fresh white wine selected for Liliana's.

GLS BTL

12 46

SOAVE DOC, GIACOBBE

VENETO

Lovely, juicy, textural white from the volcanic soils of Monte Calvarina, east of Verona.

16 65

VERDICCHIO DOC, MAROTTI CAMPI

MARCHE

The classic white from Liliana's home region. Crisp & delicious with Citrus & light stone fruits, and a savoury nutty edge.

15 58

PINOT GRIGIO DOC, CANTINA DEL GARDA

GARDA

Fresh juicy apple & pear fruits with floral hints. Good match with lighter dishes & seafoods.

13 52

CHARDONNAY DOC, FUNARO

SICILY (ORGANIC)

Fuller bodied, with some nice depth & flavour complexity, whilst nicely balanced. Great with carbonara or the cannelloni.

19 77

PECORINO IGT, DELLA TORRE

ABRUZZO (ORGANIC)

Rich citrus & pear flavours with extra depth & complexity from light skin contact & partial oak fermentation. Great with Pumpkin Gnocchi or Ravioli.

19 75

CHARDONNAY RISERVA DOC, CASTINO

PIEDMONT

Richer full bodied white, with extra depth from careful oak maturation balanced by crisp acidity giving a long elegant finish.

89

VINO + BEVANDE

ROSE, CHILLED & LIGHT RED

GLS BTL

ROSATO NERELLO IGT, GIASIRA

SICILY (ORGANIC)

Pale pink with delicious berry flavours and nice acidity keeping it fresh & dry. Great with Pizza, but equally at home with lighter pasta dishes.

17 66

ROSATO, LA CRIMA IGT, MAROTTI CAMPI

ABRUZZO

Lightly aromatic with juicy strawberry & blueberry fruits and hints of violets. The unique red variety of Liliana's Marche Region.

14 55

'RUS' (CHILLED RED), EMILIO VADA

PIEDMONT

Fresh & vibrant, with pretty floral notes, juicy raspberry & red fruit flavours and a fresh, dry finish. Great with Puttanesca & Pizzas.

15 58

VALPOLICELLA DOC, CANTINE VITEVIS

VERONA

Light, intriguing, and fresh with a hint of spice and good length. One of Italy's most versatile food matching wines.

15 62

PINOT NERO IGT, LA GINESTRA

FRIULI

A bright, modern take on Pinot Noir from the hills around Collio, with slightly deeper flavours. A lovely match for Puttanesca and pizzas.

17 68

DESSERT WINE

GLS

PASSITO DI ZIBIBBO IGP, FUNARO

SICILY (ORGANIC) - GLS 0.75ML

18

VINO + BEVANDE

RED

	GLS	BTL
NEBBIOLO LANGHE DOC, RABAGLIO PIEDMONT <i>Medium bodied with a beautiful acid tannin balance, perfect for Liliana's pasta sauce or spiced pizza.</i>	20	80
ROSSO DI CASA ITALY <i>A savoury medium bodied red selected for Liliana's.</i>	13	52
NERO D'AVOLA DOC, MUSITA SICILY (ORGANIC) <i>Medium bodied, with bright, juicy red & purple fruits. Great with richer dishes. One for the Merlot or Grenache drinkers.</i>	16	62
CHIANTI DOCG, POLINI E ROSSETTI TUSCANY <i>Medium-bodied with generous dark cherry and wild berry flavours, complemented by a hint of spice. A great match for lasagne and gnocchi.</i>	14	57
MONTEPULCIANO DOCG, NICODEMI ABRUZZO (ORGANIC) <i>Full bodied, with deep blackberry, bramble fruit & spice, and a firm tannin structure with nice length. One for the Cabernet or Grenache drinkers!</i>	19	76

PREMIUM SELECTION

		BTL
BAROLO DOCG, SOBRERO PIEDMONT (ORGANIC) <i>One of the most famous Italian wines, Medium to full bodied, bursting to life with ripe cherries, warm plum and star anise.</i>		165
BRUNELLO DI MONTALCINO, FATTOI TUSCANY <i>Medium bodied, ripe red currants and red cherry with light leather and tobacco tones. Silky smooth lingering finish.</i>		182
AMARONE DELLA VALPOLICELLA DOCG, ANTOLINI VENETO (ORGANIC) <i>This is one of our favourite wines, made using the historic Appasimento method, dark berries with hints of spiced mince pie.</i>		165

SPIRITS

VODKA

SKYY	11
GREY GOOSE	14

GIN

MALFY ORIGINAL	13
LIMONE, PINK GRAPEFRUIT, BLOOD ORANGE	

RUM

MOUNT GAY / BACARDI	10
KRAKEN SPICED	12

SCOTCH/WHISKY

CANADIAN CLUB / FAMOUS GROUSE	10
MONKEY SHOULDER	12

BOURBON

MAKER'S MARK	11.5
WOODFORD RESERVE	12

SOFT DRINKS, MIXERS & JUICE

COKE, COKE NO SUGAR, LEMONADE, BUNDABERG GINGER BEER, GINGER ALE, TONIC WATER	4.5
HOUSEMADE LEMON, LIME & BITTERS	7.5
MOCKTAILS PLEASE ASK OUR STAFF FOR TODAY'S FLAVOURS	10
JUICE - ORANGE, CRANBERRY, PINEAPPLE, CLOUDY APPLE	5

BEERS

PERONI RED 4.6%	10
HAHN SUPER DRY 3.5%	9
STONE & WOOD 4.4%	11
CORONA 4.5%	9.5
HEINEKEN 0% LAGER	7.5

APERITIVO

LA DOLCE VITA MALFY BLOOD ORANGE GIN, TRIPLE SEC, LEMON JUICE & TONIC	19
ITALIAN ESPRESSO MARTINI ESPRESSO COFFEE, FRANGELICO, TIA MARIA, BAILEYS & VODKA	23
PALOMA TEQUILA, LIMONCELLO, CAMPARI, GRAPEFRUIT SYRUP & SODA	21
APEROL SPRITZ APEROL, PROSECCO & SODA WATER	17
BELLINI PROSECCO & PEACH SYRUP	16
NEGRONI MALFY BLOOD ORANGE GIN, CAMPARI & ROSSO ANTICO VERMOUTH	22
WOODFORD RESERVE OLD FASHIONED SUGAR SYRUP, ORANGE BITTERS WITH AN ORANGE TWIST	22
AMARETTO SOUR AMARETTO DISARONNO, LEMON JUICE & EGG WHITE	19

LIQUORS/ DIGESTIVES

LIMONCELLO, FERNET BRANCA, STREGA, FRANGELICO, DISARONNO, TIA MARIA, BAILEYS, LICOR 43, CAMPARI	11
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MINERAL WATER

SAN PELLEGRINO /ACQUA PANNA 750ML	9.5
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CAFFÈ

ESPRESSO	3
PICCOLO	3.5
MACCHIATO	3.5
LONG BLACK	5/6
FLAT WHITE	5/6
LATTE	5/6
CAPPUCCINO	5/6
ICED LATTE	5/6
MOCHA	5.5/6.5
HOT CHOCOLATE	5/5.5
EXTRA SHOT	+ 0.8
DECAF	+ 0.8
SOY, ALMOND, OAT, ZYMIL	+ 0.8
SYRUP - HAZELNUT, Caramel, VANILLA	+ 0.8



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PUBLIC HOLIDAY SURCHARGE 17.5%