

ANTIPASTI

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

PIZZA

*Liliana's woodfire pizza, made fresh daily
with San Marzano Tomato.*

++ GF Base +\$6

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

PRIMI PIATTI

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

SPAGHETTI ALLA CARBONARA 28
GUANCIALE, EGG, FRESH PARMESAN (GFO)

CASARECCE ALLA VODKA 29
VODKA SAUCE, ITALIAN SAUSAGE, GARLIC, CHILLI, PICKLED FENNEL,
FRESH HERBS, PECORINO, CHILLI OIL (GFO,VA)

LILIANA'S PASTA SAUCE 28
LILIANA'S PORK & CHICKEN RAGU, EGG FETTUCCHINE,
FRESH PARMESAN (GFO)
ALSO GOES GREAT WITH GNOCCHI +\$4

BEEF CHEEK GNOCCHI 32
POTATO GNOCCHI, 12 HOUR BRAISED BEEF CHEEK RAGU,
PECORINO CHEESE

LINGUINE ALLA CREMA DI MARE 34
MOOLOOLABA PRAWNS, BISQUE, BABY CAPERS,
CHERRY TOMATO, CHILLI, GARLIC, WHITE WINE, FRESH HERBS (GFO)

PUMPKIN GNOCCHI 28
POTATO GNOCCHI, CREAMY PUMPKIN SAUCE, FRESH CORN,
CRISPY PROSCIUTTO, PECORINO, HERB OIL (VA)

SPINACH & RICOTTA RAVIOLI 28
SPINACH & RICOTTA RAVIOLI, POMODORO SUGO,
PECORINO & PARMESAN CHEESE, FRESH HERBS, (V)

PENNE PUTTANESCA 26
PENNE PASTA, NAPOLI SAUCE, ANCHOVIES, OLIVES,
CAPERS, GARLIC, CHERRY TOMATO, FRESH CHILLI (MILD) (VEA, GFO)

MUSHROOM TRUFFLE RISOTTO 29
SEASONAL MUSHROOMS, GARLIC, TRUFFLE CREAM, PECORINO,
FRESH HERBS (V, GFO)

LILIANA'S LASAGNA 29
LILIANA'S PORK & CHICKEN RAGU, BÉCHAMEL,
BETWEEN THIN FRESH LAYERED PASTA SHEETS, FRESH PARMESAN

CONTORNO

ITALIAN GARDEN 13
FRESH GARDEN LEAVES, CUCUMBER, TOMATO, RED ONION,
OLIVES, VINAIGRETTE DRESSING (VE, GF)

ROCKET SALAD 15
ROCKET, PEAR, CANDIED WALNUT, CRANBERRY, PECORINO, CITRUS
VINAIGRETTE (V,VEA,GF)

DOLCE

TIRAMISU 15
COFFEE LIQUEUR SOAKED SAVOIRDART BISCUIT,
MASCARPONE CREAM, COCOA POWDER

STICKY DATE PUDDING 14
BUTTERSCOTCH SAUCE, VANILLA BEAN GELATO (GFO)

CANNOLI 9
VANILLA BEAN CUSTARD, MACADAMIA

AFFOGATO 16
ESPRESSO, VANILLA ICE CREAM, WITH CHOICE OF
DISARONNO, FRANGELICO, TIA MARIA, LIQOR 43 OR BAILEYS

CHEESECAKE 14
ASK OUR STAFF FOR THIS WEEK'S FLAVOUR (GF)

++ DIETARIES

V- VEGETARIAN

VE-VEGAN

VA- VEGETARIAN AVAILABLE.

VEA- VEGAN AVAILABLE

GFO- GLUTEN FREE OPTION

VINO + BEVANDE

PROSECCO

PROSECCO BRUT DOC - COLESEL VENETO

A classic & elegant 'Brut' Prosecco from the Treviso province - where the Bortolin family boasts over 400 years of winemaking history.

GLS BTL

14 57

WHITE

BIANCO DI CASA ABRUZZO

A delicately fruity yet crisp white wine

SOAVE DOC - SENZAFINE VENETO

Lovely fresh & Juicy, a crisp white wine from the hills overlooking Verona. Classic match for seafood Linguine

SAUVIGNON BLANC - PERMANI FRIULI

A delicious fresh Sauvignon Blanc from the Collio region in Friuli. Great match for dishes with herbs & garlic

PINOT GRIGIO DOC, CANTINA DEL GARDA GARDA

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

CHARDONNAY DOC, FUNARO SICILY (ORGANIC)

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

PECORINO DOC - CONTI DI LUCCA ABRUZZO (ORGANIC)

Slightly richer style with citrus & pear flavours, and a little extra complexity from light skin contact. Good match for the ravioli.

GLS BTL

14 48

16 65

15 60

13 52

19 77

14 58

VINO + BEVANDE

MOSCATO D'ASTI - CASTINO PIEDMONT

With pretty floral & light peach notes, a delicate sweetness and a touch of 'fizz', this is the classic off dry white wine of Northern Italy. An outstanding match with light or spicy dishes and fruity desserts.

14 58

ROSE, CHILLED & LIGHT RED

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.

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.

'RUS' (CHILLED), CASTINO PIEDMONT

Fresh & vibrant with pretty floral notes, juicy raspberry & red fruit flavours. Fresh dry finish. Pairs well with Pizza or Puttanesca

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.

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.

GLS BTL

17 66

14 55

16 62

15 62

17 68

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 ABRUZZO <i>A bright & juicy red with a savoury edge.</i>	14	48
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 Appassimento method, dark berries with hints of spiced mince pie.</i>	165
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CHARDONNAY RISERVA DOC, CASTINO PIEDMONT <i>Richer full bodied white, with extra depth from careful oak maturation balanced by crisp acidity giving a long elegant finish.</i>	89
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SPIRITS

VODKA

GREY GOOSE GRAINSHAKER	14
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TEQUILA

ACT OF TREASON PATRON SILVER	12
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BOMBAY DRY MALFY ORIGINAL	13
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RUM

KRAKEN SPICED FNQ IRIDIUM	13
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WHISKEY / SCOTCH

CANADIAN CLUB / MONKEY SHOULDER GLENFIDDITCH 12YR	12
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BOURBON

BUFFALO TRACE WOODFORD RESERVE	14
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SOFT DRINKS & JUICE

COKE / COKE NO SUGAR / LEMONADE	6
TONIC WATER / SODA	5
BUNDABERG GINGER BEER	7
HOUSEMADE LEMON, LIME & BITTERS	7.5
JUICE - ORANGE / CRANBERRY / PINEAPPLE	5
CLOUDY APPLE	

BEERS

PERONI 0%	8.5
PERONI RED 4.6%	10
PERONI AZZURO 3.5%	9
STONE & WOOD 4.4%	11
BALTER CERVASA 4.5%	9.5

MOCKTAILS

VIRGIN MOJITO	12
FRESH LIME, MINT, SUGAR SYRUP, SODA	
VIRGIN APEROL SPRITZ	12
BITTERS, GRAPEFRUIT SYRUP, ORANGE JUICE, SODA	
TROPICAL	12
LIME, PASSIONFRUIT, PINEAPPLE, GRENADINE & SODA	

SPRITZS

APEROL SPRITZ	17
APEROL, PROSECCO & SODA WATER	
LIMONCELLO SPRITZ	18
AMBRA LIMONCELLO, PROSECCO & SODA	
HUGO SPRITZ	19
ST GERMAIN ELDERFLOWER, PROSECCO, MINT & SODA	

COCKTAILS

ITALIAN ESPRESSO MARTINI	23
ESPRESSO COFFEE, FRANGELICO, TIA MARIA, BAILEYS & VODKA	
PALOMA	21
TEQUILA, LIMONCELLO, CAMPARI, GRAPEFRUIT SYRUP & SODA	
LYCHEE MARTINI	18
LYCHEE LIQUEUR, VERMOUTH, GIN	
MARGARITA CLASSIC OR CHILLI	20
TEQUILA, TRIPLE SEC, LIME	
MOJITO	18
LIME, VODKA, MINT & SODA	
BELLINI	16
PROSECCO & PEACH SYRUP	
NEGRONI	22
AMARO BLOOD ORANGE, CAMPARI & ROSSO ANTICO VERMOUTH	
WOODFORD RESERVE OLD FASHIONED	22
SUGAR SYRUP, ORANGE BITTERS WITH AN ORANGE TWIST	
SOURS	20
AMARETTO / WHISKY / GIN	

LIQUEURS

LIMONCELLO, TIA MARIA, FRANGELICO,	12
DISARONNO, BAILEYS, CAMPARI, APEROL, LICOR 43	

MINERAL WATER

SAN PELLEGRINO /ACQUA PANNA 750ML	9.5
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CAFFÈ

ESPRESSO	3.5
PICCOLO	4
MACCHIATO	4
LONG BLACK	5.5/6.5
FLAT WHITE	5.5/6.5
LATTE	5.5/6.5
CAPPUCCINO	5.5/6.5
ICED LATTE	5.5/6.5
MOCHA	6/7
HOT CHOCOLATE	5.5/6

EXTRA SHOT	+ 1
DECAF	+ 1
SOY, ALMOND, OAT, ZYMIL	+ 1
SYRUP - HAZELNUT, CARAMEL, VANILLA	+ 1



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PUBLIC HOLIDAY SURCHARGE 15%