

*Villa  
Picasso  
Ristorante*

## Pane

<b>Fresh Italian Bread</b>	\$3.90
<i>Served with balsamic vinegar &amp; olive oil</i>	
<b>Turkish Bread</b>	\$4.90
<i>Herbed-brushed with thyme oil</i>	
<b>Bruschetta</b>	\$8.90
<b>Garlic Bread</b>	\$6.90
<b>Three homemade dips</b>	\$15.50
<i>Served with Turkish Flat Bread</i>	

## Prima Piatti

<b>Zuppa di Giono</b>	\$8.90
<i>Ask your friendly waitperson ; change daily</i>	
<b>Grilled Sausage</b>	\$14.50
<i>Served with marinated fetta , olives &amp; Turkish bread</i>	
<b>Artist's Plate</b>	\$ 28.90
<i>Tasting platter designed to be shared. Changes daily, always includes: today's dip served with Turkish bread , marinated fetta &amp; olive</i>	
<b>Salt and Pepper Squid</b>	\$15.90
<i>Lightly seasoned squid &amp; served with a sweet chilli sauce</i>	
<b>Traditional Ceasar Salad</b>	\$14.90
<i>Cos lettuce tossed with bacon &amp; croutons, topped with our own special Ceasar dressing &amp; shaved parmesan</i>	
<i>With Grilled Chicken</i>	\$18.50
<i>With Salmon</i>	\$27.90
<b>Oysters</b>	
Half dozen Kilpatrick	\$18.90
One dozen Kilpatrick	\$28.90
Half dozen natural	\$18.50
One dozen natural	\$25.50
<b>Chilli Garlic Mussels</b>	\$18.90
<i>Simmered in a garlic , basil &amp; spicy Napolitana sauce</i>	
<b>Creamy Garlic King Prawns</b>	\$25.50
<i>Flambéed with vodka &amp; finished in a pink sauce, on a bed of rice</i>	

# Pasta

**Chilli King Prawn Linguine** \$29.90

*Linguine tossed with prawns, broccoli , cherry tomatoes and a touch of chilli. Finished in a pink vodka sauce*

**Fettucini Con Pollo** \$24.90

*Grilled chicken pieces tossed with mushrooms, spinach and fettucine. Served in a cream and garlic sauce*

**Home – Made Lasagne** \$24.90

*Layers of fresh, home-made pasta, bolognaise and béchamel sauce*

**Spaghetti Marinara** \$29.90

*Today's catch of the day, tossed with prawns, calamari, fresh mussels and served in a rich Napolitana sauce*

**Penne Carbonara** \$22.90

*Penne cooked al dente in a bacon , mushroom, egg and cream sauce*

**Penne Arrabiata** \$22.90

*Penne cooked with sausage, onion and chilli, served in a rich Napolitana sauce*

**Pumpkin & Walnut Ravioli – V** \$24.90

*Served in a Napolitana sauce with ricotta , sage and spinach*

**Gnocchi with Roasted Pumpkin & Pine Nuts – V**

\$23.90

*Home-made potato & semolina dumplings rubbed with nutmeg and butter. Served in a bouquet garni sauce, on a bed of roasted pumpkin. Garnished with pine nuts.*

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## Second Piatti (Main Course)

**Pablo's Paella** \$28.90  
*Chicken mixed seafood, Italian sausage, capsicum, tomato, saffron & white wine tossed with seasoned Arborio rice*

**Grilled Kangaroo Fillet \*** \$31.90  
*Grilled Kangaroo fillet served sizzling on a hot rock & sautéed with mushrooms in a red wine jus*

**Veal Scaloppini al Vino Vino \*** \$26.90  
*Medallions of tender veal sautéed in your choice of :  
Vino Bianco or Marsala sauce*

### Veal

**Liliana**  
*A creation by our most respected chef \*  
Sliced veal layered with smoked ham & Jarlsberg cheese.  
Served in a rich creamy, white wine & mushroom sauce*

**Lamb shank** \$29.50  
*Lamb shank, oven baked in a red wine jus. Served with garlic mash & a slice of Italian bread*

**Agnello \*** \$31.50  
*Char-grilled lamb cutlets served with seasoned vegetables*

**Rossini \* (Min. 300g)** \$36.90  
*A prime Scotch fillet steak, served sizzling on a hot rock & topped with king prawns in a peppercorn sauce*

**Bistecca Di Picasso \* (min. 450g)** \$46.50  
*Prime rib eye, served sizzling on a hot rock & topped with a Moreton Bay bug. Accompanied with mushroom sauce*

**Pollo Alla Picasso \*** \$29.90  
*A chicken breast filled with camembert cheese & garlic prawns. Topped with a creamy mushroom sauce*

**Pollo Antoinette** \$28.50  
*A pan-fried chicken breast topped with wholegrain mustard, white wine and cream sauce*

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# Second Piatti (Main Course)

**Chicken Parmagiana** \$27.90

*Topped with Virginia ham, Napolitan sauce & mozzarella. Served on a bed of spaghetti Napolitana*

**Risotto Al Funghi é Prezzemolo – V** \$ 24.90

*Traditional, with porcini mushroom & parsley*

**Grilled Salmon** \$32.50

*Grilled salmon, drizzled in a pesto sauce and served with a mushroom risotto*

## Seafoo

### d Crepe

*Fresh seafood cooked in a moray sauce and rolled in a delicate herb crepe. Served with side salad*

**Pesce alla Griglia \*** \$32.50

*Today's catch served with seasonal vegetables and topped with a lemon butter sauce – ask your friendly waitperson for the “FOD”*

**Misto Mare – House Speciality** \$86.00

*Seafood platter – includes Moreton Bay bugs, skewers of scallops and garlic king prawns, deep-fried calamari , oysters Kilpatrick , chilli mussels , hot chips , crisp salad & a trio of dipping sauces – for two*

\$46.50

*Crayfish half, sautéed with tiger prawn & plump scallops , flambéed with cognac and finished with a creamy mornay sauce. With salad.*

*\* Denotes Main Course served with seasonal vegetables*

*V – denotes Vegetarian dishes*

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Neptune's Treasure

*Picasso*

# Picasso Gourmet Pizzas

**Van Goh** \$22.90  
*Ham, mushroom, capsicum and hot sausage smothered with mozzarella cheese*

**Cezanne** \$26.90  
*Calamari, anchovies, prawns, scallops and mussels with a touch of garlic on a bed of home made tomato sauce, topped with mozzarella cheese*

**Donatello** \$17.90  
*Char-grilled eggplant and zucchini mixed with fresh seasonal vegetables and roasted capsicum, topped with mozzarella cheese*

**Leonardo**  
*Fresh Tomato, olives, capers, anchovies and topped with fresh mozzarella cheese and oregano*

**Matisse** \$18.90  
*Fresh tomato, ham, pineapple and topped with fresh mozzarella*

**Da Vinci** \$22.90  
*Tender pieces of chicken breast, with ham, olives, fresh tomato, capsicum, topped with mozzarella cheese*

**Kid's size** \$12.90

**Or we invite you to create your own** \$28.50

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## Bambini

(Children under 12 years)

**Crumbed Fish and chips** \$14.90  
*Served with home-made tartar sauce*

**Chicken Schnitzel** \$14.90  
*Served on a bed of spaghetti Napolitana*

**Spaghetti**  
*Cooked al dente and tossed through a Napolitana sauce* \$12.90

*Spaghetti Bolognese with meatballs* \$14.90

*We are open Dine-in or Take Away  
For Lunch  
Monday to Friday  
For Dinner  
Monday to Saturday  
Sunday for Private Functions  
Exclusive Room Hire Available*

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*Fully licensed*

*BYO wine attracts a \$8 per bottle corkage charge  
BYO Monday to Thursday only*

*Please, no separate billing*

*All prices inclusive of GST*

*We accept all major credit cards  
Credit Card transactions attract a 2% Surcharge*

*Please note that on Public Holidays a 15% Surcharge applies*

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