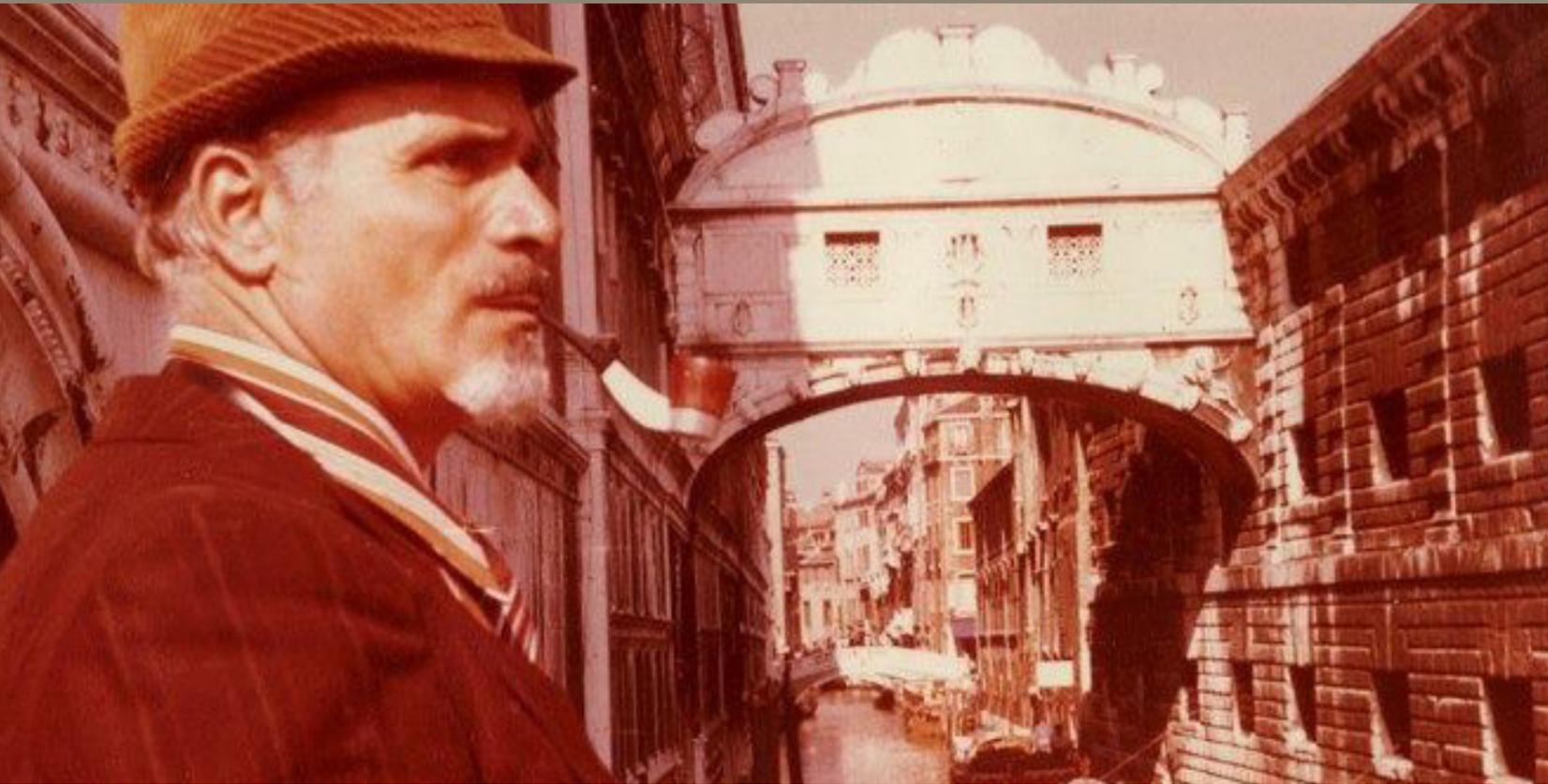


# At Fernando's



---

At Fernando's is a traditional Leichhardt Italian Restaurant built on the essence of Fernando Riggio's mother's kitchen, the bedrock of his family's upbringing.

Whether you're looking for a restaurant with a private function room, a quiet coffee to start your morning, a romantic dinner for two, or pure Italian food indulgence, At Fernando's on Norton Street promises an intimate and relaxed dining experience.

# At Fernando's

## STARTERS

---

### BRUSCHETTA \$8.50

Traditional mix of tomato, onion and basil, served on homemade crusty Italian garlic bread.

### BEEF CARPACCIO \$22.00

Thinly sliced raw eye fillet drizzled with olive oil and lemon juice, topped with shaved parmesan, Spanish onion & capers.

### CALAMARI ALLA GRIGLIA \$19.00

Grilled whole baby calamari, seasoned with sea salt and black pepper, drizzled with olive oil.

### GAMBERONI ALL'AGLIO \$19.00

Sizzling gulf prawns cooked with chilli, garlic and white wine served in hot pot. Choice of napolitana or cream sauce.

### BRODO DI COZZE E VONGOLE \$19.00

Black New Zealand mussels & vongole steamed and served in a seafood broth.

### NONNA'S MEATBALLS \$18.00

We were lucky enough to inherit Nonna's secret recipe for her delicious meatballs. Served in red sauce, lightly grilled and topped with parmesan cheese.

### PARMIGIANA DI MELANZANE \$18.00

Oven roasted eggplant layered with ricotta, mozzarella and napolitana sauce.

### ANTIPASTO (Serves 2) \$28.00

A selection of marinated vegetables, cured meats and cheese served with crusty Italian bread made in house.

### ARANCINI CON GAMBERI \$19.00

Rice balls stuffed with pan-fried prawns and lemon zest. Served with a side of napolitana dipping sauce.

### SYDNEY ROCK OYSTERS 1/2 Doz \$22 1 Doz \$42

Sydney rock oysters served with an Italian vinaigrette.

# At Fernando's

## PASTA

All our pasta is made in house from recipes handed down for 4 generations

### NONNA'S SPAGHETTI MEATBALLS

\$23.00

Pork and veal meatballs tossed through a slow cooked traditional Italian red sauce.

### RAVIOLI DI MANZO

\$27.00

Homemade ravioli filled with slow cooked beef cheeks, seasoned with red wine, tomatoes and rosemary. Served in a traditional red sauce.

### PAPPARDELLE RAGU

\$24.00

Slow cooked beef in a rich tomato sauce mixed through handmade pappardelle.

### RAVIOLI DI RICOTTA E ASPARAGI

\$26.00

Homemade ravioli filled with ricotta, parmesan and asparagus sautéed in a burnt butter and sage sauce.

### PASTA ALLA BOLOGNESE

\$23.00

Traditional family recipe of pork and veal mince passed down through generations.

### LINGUINE ALLA MELANZANE

\$24.00

Char grilled eggplant, cherry tomatoes and chilli cooked in a natural olive oil sauce, topped with goats cheese, parmesan and basi.

### LASAGNA

\$23.00

Oven baked pasta sheets layered with our traditional bolognese sauce and béchamel.

### SPAGHETTI ALLA MARINARA

\$30.50

Gulf prawns, black mussels, squid rings and vongole cooked with white wine, garlic and Italian herbs in a red sauce.

### LINGUINE AI GAMBERI

\$29.50

Gulf prawns, fresh crab meat infused with garlic, chilli and white wine cooked in a creamy rosa sauce.

# At Fernando's

## MAINS

---

### RISOTTO DI PRIMAVERA \$25.00

Arborio rice simmered in a natural sauce of asparagus and peas, tossed through fresh mascarpone and finished with grated pecorino.

### BARRAMUNDI \$32.00

An Australian barramundi fillet grilled in a light lemon butter sauce, served with grilled asparagus and polenta chips.

### MARE MONTI \$45.00

Eye fillet with gulf prawns cooked in a creamy dijon sauce. Served with Italian style baked vegetables.

### BISTECCA CON ASPARAGI E POLENTA \$45.00

Eye fillet marinated in Italian herbs and spices, cooked in a natural sauce of olive oil, chilli and garlic. Served on a bed of asparagus and a side of polenta chips.

### ROASTED SPATCHCOCK \$28.00

Marinated in Italian herbs and spices served with tomato & basil salad. Allow 20 minutes cooking time.

### FRUTTI DI MARE (Serves 2) \$67.00

Fernando's signature and most popular dish - A hotpot of mussels, calamari, vongole and a whole blue swimmer crab. Infused with garlic, chilli and shallots with a delicious slow simmered napolitana sauce.

### BISTECCA DI MAIALE \$26.00

Marinated pork chop topped with grilled asparagus, served on a bed of polenta and mascarpone mash.

### VITELLO SALTIMBOCCA \$30.00

Tender veal medallions cooked and marinated by the delicious aromas of Prosciutto, fresh sage, parsley, butter and white wine. Served with Italian style baked vegetables.

# At Fernando's

## SALADS

---

### INSALATA CON RADDICHIO

\$16.00

Raddichio, pear, walnuts and goats cheese dressed with a squeeze of lemon juice, olive oil and honey. Topped with freshly cut prosciutto.

### INSALATA CAPRESE CON PESTO

\$19.00

Sliced fresh tomatoes served with buffalo mozzarella, basil, olive oil and sea salt drizzled with basil pesto.

### FERNANDO'S SPECIAL SALAD

\$15.00

Crisp combination of rocket leaves, snow peas, cherry tomatoes, Spanish onion, feta, cucumber and avocado. Dressed with a dressing of lemon and vinegar made in house.

### INSALATA CON RUCOLA

\$13.00

Fresh rocket leaves tossed through cherry tomatoes. Garnished with parmesan and balsamic.

## SIDES

---

### SEASONAL VEGETABLES

\$5

### BOWL OF OLIVES

\$10.00

### POLENTA AND MASCARPONE MASH

\$4

### PANE DI CASA

(Italian bread baked in house)

\$4

### POLENTA CHIPS

\$4.50

# At Fernando's

## PIZZA 13"

AGLIO E OLIO  
\$13.00

Garlic & fresh oregano, drizzled with olive oil & sea salt.

NAPOLETANA  
\$18.00

Napolitana base topped with, anchovies, kalamata olives and Italian mozzarella, with a dash of olive oil to finish.

CAPRICCIOSA  
\$19.00

Red base pizza with smoked leg ham, mushrooms, kalamata olives, anchovies, roasted red capsicum, Italian mozzarella.

FERNANDO'S SPECIAL  
\$20.00

Fernando's Special Homemade meatballs, Italian mozzarella topped with homemade Bolognese sauce and shaved parmesan.

MARGHERITA  
\$18.00

Traditional napolitana base topped with Italian mozzarella and fresh basil.

PIZZA CON GORGONZOLA PERE E NOCI  
\$23.00

White base pizza with Italian mozzarella, gorgonzola cheese and fresh pear finished with honey, rocket and fresh walnuts.

PIZZA INVERNO  
\$22.00

Traditional napolitana base topped with mozzarella, roast pumpkin, Italian Salami and baby spinach sprinkled with fresh chilli.

PROSCIUTTO E RUCOLA  
\$22.00

Napolitana base topped with prosciutto Italian mozzarella, rocket and shaved Parmesan.

BUFALINA  
\$22.00

Napolitana base topped with, buffalo mozzarella with Roma tomatoes and fresh basil .

CONTADINA  
\$21.00

Napolitana base topped with, mushrooms, grilled eggplant, roasted red capsicums, artichokes, sun-dried tomatoes, goat's cheese and pesto.

GAMBERONI  
\$24.00

Napolitana base, topped with Italian mozzarella, grilled gulf prawns, avocado and baby spinach leaves.

BIANCANEVE  
\$21.00

White base topped with mozzarella, sliced potato, Italian sausage and rosemary.

ADD BUFFALO MOZZARELLA - \$5  
GLUTEN FREE - \$3