

Welcome to Il Parco!

The restaurant's name pays homage to the owner's hometown which is a part of the Parco Nazionale D'Abruzzo, Italy. Parco Nazionale runs throughout Abruzzo and is known as the 'greenest region in Europe', protecting and preserving the land's natural beauty and its inhabitants, in particular, the Marsican Brown Bear.

We are honoured to welcome you to our venue and hope you enjoy your stay!



IL PARCO
RISTORANTE ITALIANO

1116 MT. ALEXANDER RD
ESSENDON 3040 VIC

9351 0750

ANTIPASTI

FOCACCIA w sea salt, garlic & herbs	\$9
ADD BUFFALO MOZZARELLA D.O.P	\$5
ADD PROSCIUTTO SAN DANIELE	\$5
ADD MORTADELLA	\$3
OLIVE CALDE*	\$7
Mixed olives w chilli, garlic & rosemary	
ARANCINI (3)	\$14
House made saffron arancini w spinach & Asiago	
POLPETTE DI POLLO (3)*	\$13
House made chicken meatballs w cacciatore sauce	
OSTRICHE (OYSTERS)*	
Natural	6/\$18 12/ \$32
Kilpatrick	6/\$21 12/ \$38
CALAMARI FRITTI	\$16
Salt & pepper calamari w home made aioli	
SALUMI E FORMAGGI (for 2)	\$28
Selection of Italian cured meats, Italian cheeses, olives & taralli biscuits	
SEAFOOD BOARD (for 2)	\$33
Smoked salmon, pacific oysters, salt & pepper calamari, grilled prawns and grilled prosciutto wrapped scallops	
PASTA E RISOTTO	
PENNE ARRABBIATA	\$24
Touch of garlic, herbs, fresh chili & tomato	
LINGUINE PESCATORE	\$29
w prawns, scallops, calamari, mussels, vongole, garlic, chilli, E.V.O oil, white wine, parsley & tomato	
PACCHERI AL RAGU DI AGNELLO	\$27
Lightly braised lamb ragu w Pecorino cheese	
PACCHERI ALLA NORMA	\$27
w sautéed eggplant, onion, basil, mozzarella & tomato	
GNOCCHI ALLA PAESANA	\$26
Homemade gnocchi tossed with tomato & basil	
GNOCCHI AL PROFUMO DI BOSCO	\$28
Minced prosciutto, porcini, black truffle paste & cream	
RISOTTO PORCINI*	\$27
Saffron risotto w field & porcini mushrooms	
RISOTTO AI FRUTTI DI MARE*	\$29
Saffron risotto w seafood	

*gluten free

SECONDI

^ MAINS ARE SERVED WITH CIANFOTTA, WHICH MEANS TASTEFUL & COLOURFUL, IT'S THE ITALIAN RATATOUILLE!

QLD KING REEF BARRAMUNDI	\$32
Served on rocket, spelt & grilled zucchini	
CALAMARI FRITTI	\$28
Salt & pepper calamari served on mixed salad w home made aioli	
FRITTO MISTO	\$32
Semolina dusted prawns, scallops, calamari and fish lightly fried served on mixed salad w lemon & aioli	
SCALOPPINE AI FUNGHI^	\$29
Veal w mushrooms, herbs, white wine & tomato	
SALTINBOCCA ALLA ROMANA^	\$29
Tender veal w prosciutto San Daniele, white wine, sage & a touch of tomato	
COTOLETTA ALLA MILANESE^	\$29
Veal, lightly crumbed Milanese style	
POLPETTE DI POLLO*^	\$28
Home made chicken meatballs w cacciatore sauce	
CAAB SCOTCH FILLET*^300g	\$39
Certified Australian Angus Beef, marble score 4+	
TAGLIATA DI MANZO*	\$38
Black Angus steak sliced and served on rocket, shaved Grana Padano cheese & balsamic glaze	
INSALATE/CONTORNI	
CAPRESE*	\$13
Heirloom tomatoes, buffalo mozzarella D.O.P, basil, ash salt & E.V.O oil	
ROCKET*	\$10
Rocket, shaved pear, candied walnuts, truffle honey & Parmesan cheese	
RADICCHIO*	\$11
Radichio, cherry tomatoes, dried figs, goats cheese, & balsamic glaze	
ITALIAN FRIES	\$8
w homemade cacciatore salt	
VERDURA MISTA*	\$9
Kale, Silver beet, sautéed w garlic, chilli & E.V.O oil	

ARTISAN GLUTEN FREE PASTA & PIZZA BASE'S add \$4

PIZZE

ADD BUFFALO MOZZARELLA D.O.P	\$5
ADD PROSCIUTTO SAN DANIELE	\$5
MARINARA—Vegan by Law!	\$16
San Marzano tomatoes, garlic, oregano & E.V.O	
- NO SEAFOOD -	
MARGHERITA	\$17
San Marzano tomatoes, Mozzarella, basil & E.V.O	
NAPOLETANA	\$21
San Marzano tomatoes, Mozzarella, olives anchovies, capers, oregano, basil & E.V.O oil	
CAPRICCIOSA	\$23
San Marzano tomatoes, Mozzarella, prosciutto cotto, mushrooms, artichokes, olives, basil & E.V.O oil	
VESUVIO	\$22
San Marzano tomatoes, Mozzarella, hot salami, 'nduja, rocket & E.V.O oil	
IL PARCO	\$23
San Marzano tomatoes, Mozzarella, Italian sausage, prosciutto cotto, salami, Parmesan	
MARE E MONTI	\$24
San Marzano tomatoes, Mozzarella prawns, mushrooms, friarielli & E.V.O oil	
PROSCIUTTO e FUNGHI	\$22
San Marzano tomatoes, Mozzarella, mushrooms, prosciutto cotto, ricotta, basil & E.V.O oil	
SALSICCIA	\$23
Pizza in bianco, Mozzarella, Italian pork sausage, gorgonzola, rocket & truffle oil	
ZUCCA	\$22
Pizza in bianco, Mozzarella, pumpkin, goats cheese, & radicchio	
ORTOLANA	\$23
Pizza in bianco Mozzarella, zucchini, eggplant, capsicum, basil & E.V.O oil	
CALABRESE	\$23
San Marzano tomatoes, Mozzarella, hot salami, roasted capsicum, olives, basil & E.V.O oil	
CALZONI RIPIENI	
VEGETARIANO	\$23
Mozzarella, zucchini, eggplant, mushroom & basil	
RICOTTA	\$23
San Marzano tomatoes, Mozzarella, ricotta, prosciutto cotto or hot salami	

DOLCI

NUTELLA PIZZA	\$14
Nutella, M&M's, Persian fairy floss & vanilla ice-cream	
CALZONCINO	\$15
Belgian white chocolate, raspberries, honeycomb & vanilla ice-cream	
TIRAMISU	\$11
Sponge fingers soaked in liqueur coffee, cream and mascarpone cheese	
BUDINO DI DATTERI AI CAMELLO	\$11
Classic sticky date pudding w butterscotch, vanilla ice-cream and chocolate soil	
CANNOLI SICILIANI (2)	\$9
Filled w sweet ricotta mousse, chocolate, cherries & pistachios	
AFFOGATO VERGINE	\$7
Glass of vanilla ice-cream with a shot of coffee	
AFFOGATO UMBRIACO	\$14
Glass of vanilla ice-cream with a shot of coffee & standard shot of liqueur	

FOR THE LITTLE ONES

(12 & under)

CHICKEN MEATBALLS & CHIPS	\$15
PENNE POMODORO	\$13
CALAMARI & CHIPS	\$15
PIZZA MARGHERITA	\$13

Please ask your waiter for our daily specials

No split Bills — SCUSA!

No half-half pizzas. Olives may contain pips. Il Parco does not recommend Gluten free pizzas for Celiac/Gluten allergic customers due to the risk of cross contamination from our products containing flour.

Vegan options are available

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