

**Northern Italy includes regions such as Tuscany, Emilia-Romagna, Lombardy, Liguria and Veneto. The region is home to the world famous white truffle, parmesan cheese, parma ham, balsamic vinegar and the finest olive oils in the world.**

Tuscany, with its green rolling hills, olive groves and grapevines, features a cuisine which is quite rustic with an accent on fresh vegetables, beans, fresh tomato and garlic. In the Lombardy region, the cuisine features salami and other fine meats, polenta and risotto. The coastal regions, such as Liguria and Veneto rely heavily on the sea for their ingredients, including sardines, mackerel, anchovies and squid. The Liguria region is where pesto originated. The Emilia-Romana region is the richest gastronomic region in Italy. The city of Parma is the focus of the region, resulting in a cuisine featuring an abundance of parmesan cheese, parma ham, bolognese sauce and rich, dark balsamic vinegars.

At 'Il Cacciatore' we try to use the freshest local ingredients where possible. Many of the vegetables, salad ingredients and herbs are grown in our own 'Kitchen Garden'. The 'Pukara Estate' olive oil is grown and pressed in the Upper Hunter. Many of the cheeses are produced locally, as are olives and salad greens.

And of course fantastic local wines!

*Enjoy!*



[www.ilcacciatore.com.au](http://www.ilcacciatore.com.au)

**"MULTI AWARD WINNING LICENSED RESTAURANT HUNTER VALLEY"**

**GLOSSARY**

**ARANCINI** - rice balls, coated with breadcrumbs and fried.

**AIOLI** - sauce made of egg, garlic and olive oil.

**E.V.O.O.** - extra virgin olive oil.

**FOCACCIA** - is oven-baked Italian bread.

**GNOCCHI** - small potato dumpling.

**INVOLTINI** - made with a wrapper of meat or poultry, with fillings like cheese, vegetables, cured meats and nuts.

**MASCARPONE** - a thick creamy cheese made from fresh cream with the whey removed.

**MARSALA** - a fortified wine from Sicily.

**PANCETTA** - an Italian bacon that is cured with salt and spices.

**POLENTA** - a staple of Northern Italy, polenta is made from corn meal.

**PROSCIUTTO** - delicate, thinly sliced, cured ham.

**PUKARA ESTATE** - local producer of quality oils and vinegars.

**SALSA VERDE** - a cold rustic sauce, and includes parsley, vinegar, capers, garlic, onion, anchovies and olive oil.

**SUGO** - a basic sauce of roasted tomatoes, onions and garlic.



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**Hermitage Lodge offers award winning 4½ star boutique accommodation in the heart of the Hunter Valley vineyards**

The Lodge's 20 Studios and Suites offer 4½ star boutique Hunter Valley accommodation and personal, attentive service rarely found today. All rooms have a deck or veranda offering views over the property's own Shiraz vineyard and small lake. A salt water pool, guest lounge and guest laundry are an impressive range of facilities for such a boutique property.

**02 4998 7639**  
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## PANE-BREAD

- Rosemary and Garlic Focaccia** | V .....\$9  
with extra virgin olive oil and balsamic vinegar
- Tomato and Basil Bruschetta** | V .....\$9  
with pickled onion
- Dish of Warm Marinated Olives** | GF, V .....\$8

## ANTIPASTI - ENTREES

- Antipasto for Two** | GFO .....\$30  
premium Italian meats, pumpkin and pinenut frittata, Hunter olives, caramelized onion, hummus, salad greens and grilled flat bread
- Il Cacciatore Salad** | GF, V .....\$18  
kitchen garden greens with caramelised balsamic figs, toasted walnuts and marinated feta
- Char-grilled Squid, Chorizo and White Beans** | GF .....\$20  
with rocket and cherry tomatoes
- Zucchini Flowers** | V .....\$22  
filled with spinach and ricotta, lightly battered and served on fresh tomato sugo with toasted pinenuts
- Pan Seared Scallops** | GF .....\$22  
on cauliflower puree, parsley oil and prosciutto crumb
- Feta and Parmesan Cheesecake** | V .....\$20  
with grilled roma tomato, pickled fennel-herb salad and basil oil
- Mushroom Arancini** | V .....\$20  
with smoked paprika aioli

## PRIMA - PASTAS

- Chicken Fettucine Boscaiola** | GFO .....\$33  
pan seared chicken, pancetta and basil in a mushroom cream sauce
- Pan-fried Gnocchi and Chorizo** | VO .....\$33  
with roasted pumpkin, cherry tomatoes, mushrooms and baby spinach
- Seafood Spaghetti** | GFO .....\$36  
(barramundi, prawns, squid and shell fish) in a tomato - fennel broth
- Linguine and Duck Ragu** | GFO .....\$35  
tossed with asparagus and cherry tomatoes
- Daily Pasta Special**

V = Vegetarian VO = Vegetarian Option  
GF = Gluten Free GFO = Gluten Free Option

## FISH and MEAT

- Char-grilled Aged Beef Fillet with Horseradish Butter** | GF .....\$39  
mushroom pie, crispy potatoes, garden vegetables and a red wine-peppercorn jus
- Pan Fried Pork Scotch Fillet with a Peroni-Honey Glaze** | GF .....\$33  
sweet potato mash and garden vegetables
- Chicken Involtini wrapped in Prosciutto** | GF .....\$35  
filled with asparagus, red capsicum and ricotta on soft polenta, with wilted baby spinach and lemon-butter sauce
- Herb Encrusted Lamb Backstrap** | GFO .....\$36  
with kipfler potatoes, pea and broadbean mash and a mustard- rosemary sauce
- Crispy Skin Atlantic Salmon** | GF .....\$36  
on lemon-cauliflower risotto with grilled asparagus, topped with salsa verde

## CONTORNI - SIDE DISHES

- Steamed Green Beans with Gremolata and Parmesan** | GF .....\$10
- Polenta Chips with Smoked Paprika Aioli** .....\$10
- Rocket Salad with Pine Nuts and Parmesan** | GF .....\$10

## DOLCE - DESSERTS

- Tiramisu** .....\$15  
traditional Italian dessert of coffee soaked sponge finger biscuits, mascarpone and chocolate
- Affogato** | GFO .....\$18  
vanilla bean gelato, hot espresso, house-made biscotti and Frangelico liqueur
- Crispy Chocolate Tortellini filled with Nutella** .....\$15  
served with dark chocolate sauce and white chocolate gelato
- Baked Lemon Tart** .....\$15  
with grilled pineapple, crispy meringue and coconut cream sorbet
- White Chocolate Crème Brulee** | GF .....\$15  
with vanilla bean jellies and raspberry ripple gelato
- Cheese Plate** | GFO .....\$18 / \$28  
A selection of Hunter Valley cheeses with fruit, nuts, house made lavosh and fruit paste
- Almond Nougat** | GF .....\$4
- Gelato with House-Made Biscotti** | GFO .....\$5 per scoop

**Menu is subject to change.**

**There is a \$8 per person surcharge on public holidays.**

Not all ingredients are listed, please advise server of allergies or dietary requirements.