



# Riccardo's dine in or takeaway

Former owner of Cafe Marina in Main Beach, Riccardo has been pleasing patrons with his authentic Italian cuisine since 1974. Riccardo is our in house guest chef and offers our patrons and members the best, freshest casalinga cooking on the Gold Coast.



## To Start

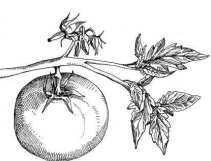
Bruschetta 13.90      Soup of the Day 9.90      Garlic Bread 10.20

## Authentic Italian Dishes

(v) vegetarian

### All Pasta Al Dente

<b>Spaghetti Aglio e Olio (v)</b> Italian favourite: garlic, olive oil, parsley & chili. add chicken 4.5	16/20	<b>Penne Arabiata</b> anchovies, capers, tomato, garlic, chili	18/22
<b>Penne Amatriciana - signature dish</b> tomato, bacon, garlic, chili, onion	18/22	<b>Fettuccine Prima Vera (v)</b> seasonal vegetables tossed in cream sauce	16/20
<b>Penne Aurora</b> chicken, mushroom, pink sauce	18/22	<b>Fettuccine Boscaiola</b> bacon, mushroom, garlic, onion, rose sauce	18/22
<b>Fettuccine Carbonara</b> bacon, garlic, peppercorn, cream & egg.	18/22	<b>Risotto Con Pollo</b> arborio rice, chicken, mushroom, vegetable stock	22.9
<b>Spaghetti Napoletana (v)</b> nonna's savoury tomato sauce recipe	16/20	<b>Pesce Alla Veneziana</b> fillet of baramundi grilled and topped with mouth watering onion, tomato and oregano sauce. Served with salad	24
<b>Spaghetti Bolognese</b> authentic beef sauce	16/20	<b>Pollo Parmigiana Al' Italiano</b> crumbed chicken breast, napoli, shaved ham, mozzarella and parmesan cheese served with chips and salad	23.2
<b>Spaghetti Marinara</b> selection of seafood in napoli base	19/23		




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**New to the Surf Club - Italian Tuesday - BYO Wine**  
Enjoy Riccardo's authentic pasta's and bring your own bottle of wine. Great way to compliment these great dishes. \$3 corkage per person applies/conditions apply/Tuesday only/public holiday not included

15% surcharge applies on public holidays

(\* please ask if you want any changes to your dish