



HOTEL ETICO
BLUE MOUNTAINS

Niccoló's Restaurant

Breads

House-made focaccia bread
Choice of garlic or herb
\$8.50

Classic tomato, basil and bocconcini
bruschetta
\$10.00

Entrees

Antipasto Platter
A selection of cured meats, cheese,
marinated gourmet vegetables
served with bread and olives
\$22.50

Vegetarian Arancini
Filled with mozzarella cheese, basil,
tomato & olives
served with a basil pesto dipping sauce
\$17.00 V GF

Prawns alla Busara
Prawns cooked in a rich cherry tomato
sauce flavoured with garlic, chilli and
lemon zest served with crispy bread
\$19.50

Mains

Creamy gorgonzola & wild mushroom
risotto \$26.00 V GF

House-made gnocchi with a basil
napoletana sauce \$27.50 V

House-made pappardelle with a slow
cooked beef ragu \$28.00

Lemon chicken piccata
Lemon, garlic & parsley chicken
supreme served with Italian style fried
rice & lemon, caper & parsley butter
sauce \$28.00 GF

Parmigiana di Melanzane
Layered eggplant with rich napoletana
sauce topped with mozzarella cheese
Served with seasonal garden salad.
\$26.50 V GF

350g Rib Eye with a potato gratin and
green vegetables served
with a mushroom jus \$34.50

Glazed pork collar rolled with spinach
and ricotta served with potato gratin,
broccolini and a cider pear jus \$32 GF

Blue Eyed Cod served with broccolini &
potato fritters finished with a lemon and
oregano butter \$32 GF

Lamb Shank with polenta topped with
gremolata \$32.50

Desserts

Sides

Caprese Salad
Truss tomatoes topped with bocconcini
cheese and basil
dressed with balsamic & olive oil
\$9.50

Fennel, radish & rocket salad
dressed with lemon & olive oil
\$9.50

Garden Salad
Mixed seasonal greens
\$6

Nonna's Tiramisù and mixed berries
\$12

Affogato
Vanilla gelato drowned in espresso
coffee, topped with biscotti.
\$12

Coffee & Kahlúa panna cotta with berry
coulis & mixed berries GF
\$12

Poached Pear in red wine
Served with walnut praline and vanilla
gelato
\$12

Buon appetito!

V- Vegetarian

GF- Gluten free

A surcharge of 10% applies on Public Holidays