



[ILVENTO.COM.AU](http://ILVENTO.COM.AU)

 [\\_ilvento](https://www.instagram.com/_ilvento)  [ilventomooloolaba](https://www.facebook.com/ilventomooloolaba)

Shop 36, 123 Parkyn Parade, Mooloolaba Qld 4557





# About

Named after The Wind which blew us from the shores of Italia into the heart of the Sunshine Coast, **IL VENTO** brings to Mooloolaba traditional Italian cuisine to be enjoyed in a modern seaside setting.

The only restaurant in Mooloolaba equipped with a wood-fired oven, Il Vento promises to bring the people of Mooloolaba perfect wood-fired pizzas and fresh handmade pasta. Think authentic ingredients imported straight from the regions of Parma and Napoli, homemade pastas passed down from Nonna to son, and the use of local produce that all Australians know and love.

At Il Vento, we welcome every and all passers-by to sneak a peek inside. Thanks to our location on The Wharf with sweeping views of the Mooloolaba Marina, we can provide whatever our diners seek, whether that be a large family-style banquet or a quiet dinner for two.

With over fifteen years' experience, executive chef Ibrahim Haddad is no stranger to wholesome Italian cooking and dining. Impressive pasta-making skills aside, Ibrahim also brings with him traditional cooking techniques first honed at Il Verde, Il Vento successful sister restaurant in Brisbane's Bowen Hills.

With an extensive menu and plenty of gusto to share, it's time to throw caution to the wind and indulge in Il Vento today.



## Antipasti

### PIATTO DI ANTIPASTO (FOR 2 PEOPLE) 26

mortadella, cacciatore salami, smoked pancetta, goat cheese & Grana Padano, served with thin house made focaccia, sun-dried tomatoes, marinated artichokes (GFA)

### BRUSCHETTA NORDICA (2 SLICES) 13

house made bruschetta with goat cheese, Parma ham & mixed green leaves with balsamic cream

### BRUSCHETTA CLASSICA (2 SLICES) 12

home made bruschetta with seasonal ripped tomato, fresh basil leaves, extra virgin olive oil, smoked garlic confit (VG)

### CALAMARI FRITTI 17

lightly fried premium baby calamari served with home made lemon aioli (GF)

### MIXED ARANCINI PLATTER 13

mushroom, cheese & truffle rice balls, pumpkin & provolone rice balls – served with home made Napoli sauce (GF, V)

### POLENTA E GORGONZOLA CHIPS 11

deep fried cornmeal chips with gorgonzola cheese & home made tomato sauce (GF, V)

### FOCACCIA IL VENTO 9

## Insalata

### ROCKET & PARMESAN SALAD 9

local rocket with italian shaved Parmigiano, cold press extra virgin olive oil (GF, V)

### MIXED SALAD 12

thickly chopped continental cucumber, ripped local tomatoes, red onion, black olives, picked parsley & mint leaves, house-made bread (V, GFA)

### CAPRESE SALAD 18

Bufala mozzarella with seasonal tomatoes, basil leaves, oregano & extra virgin olive oil (GF)

## Maines

SERVED WITH DAILY SIDE  
OR ROCKET & PARMESAN SALAD

### SALMON BASILICO 33

180g Ora King salmon with house-made basil sauce

### INVOLTINI DI POLLO CON TALEGGIO PISTACCHIO E PANCETTA 31

rolled chicken breast with Taleggio cheese, pistacchio & pancetta

### PORCHETTA CON CAVOLO RUCOLA E ARANCIA 37

pork roast with a mix of rocket, cabbage & orange dressed with balsamic cream

## Pasta

### SPAGHETTI CON GAMBERETTI AGLIO OLIO E PEPERONCINO 27

wild caught prawns with garlic, chili, flat parsley & white wine reduction

### PAPPARDELLE CON RAGU D'ANATRA 28

duck ragu with flat egg pasta

### ORECCHIETTE CON SALSICCIA & TALEGGIO 26

orecchiette, house-made Italian sausage, creamy Taleggio sauce & crispy pancetta

### GNOCCHI AL TARTUFO NERO 25

portobellini mushrooms, creamy truffle sauce, Grana Padano

### GNOCCHI PUMPKIN & PANCETTA 26

house-made pumpkin puree, potato dumplings, crispy pancetta

### RISOTTO AI PORCINI E TARTUFO NERO 27

wild italian mushrooms, portobellini mushrooms, truffle pesto, Grana Padano

### RISOTTO CON GAMBERONI, SCAMPI, PISELLI E ZAFFERANO 33

risotto, WA scampi with wild caught prawns cooked with saffron and green peas

### CLASSICA 25

carbonara, Alfredo, arrabbiata, pomodoro

GNOCCHI +2

## Pizza

### MARGHERITA 18

fior di latte, house-made, tomato sauce & fresh basil

### DIAVOLA 24

fior di latte, cheese, homemade sausage, salami cacciatore, roasted capsicum & chili oil

### LA CAMPAGNOLA 23

house-made tomato sauce, fior di latte, ham off the bone, fresh mushrooms

### CAPRICCIOSA 27

fior di latte, house-made tomato sauce, olives, mushrooms & prosciutto di Parma

### SCAMPI E GAMBERONI 27

WA scampi, wild caught prawns, homemade tomato sauce, fior di latte, Italian herbs

### MARCO POLO 23

white base pizza with chicken, mushrooms, roasted capsicum, red onion, provolone cheese

### TESTA ROSSA 26

white base pizza with oregano extra virgin olive oil, freshly sliced tomato topped with buffalo cheese

GF - GLUTEN FREE / GFA - GLUTEN FREE AVAILABLE / V - VEGETARIAN / VG - VEGAN

ILVENTO.COM.AU

@\_ilvento | ilventomooloolaba

Shop 36, 123 Parkyn Parade, Mooloolaba Qld 4557



## Kids

<b>GNOCCHI POMODORO</b>	<b>15</b>
<b>SPAGHETTI CARBONARA</b>	<b>13</b>
<b>SPAGHETTI BURRO &amp; PARMIGIANO</b>	<b>11</b>
<b>CALAMARI FRITTI</b>	<b>17</b>

## Dessert

<b>FORMAGGI MISTI</b>	<b>21</b>
<i>cheeseboard</i>	
<b>TIRAMISU</b>	<b>12.5</b>
<i>dark chocolate, orange zest</i>	
<b>PANNA COTTA</b>	<b>9</b>
<i>chef's special, ask staff for flavour of the day</i>	
<b>IL VENTO CANNOLI</b>	<b>12</b>
<i>ricotta, pistachio, honey</i>	
<b>SELECTION OF GELATO</b>	<b>2 SCOOPS 8.5</b>
<i>dark chocolate, orange zest (GF)</i>	<b>ADD SCOOP 4</b>

## Coffee + Tea

| SERVED WITH YOUR CHOICE OF MILK  
FULL CREAM, SKIM, SOY OR ZYMIL

<b>TEA</b>	<b>4.5</b>
<i>english breakfast, green, earl grey, chamomile, peppermint</i>	
<b>COFFEE</b>	<b>4.5</b>
<i>cappuccino, latte, flat white, long macchiato, long black</i>	
<b>SHORT MACCHIATO</b>	<b>4</b>
<b>PICCOLO</b>	<b>4</b>
<b>SHORTBLACK</b>	<b>4</b>
<b>AFFOGATO</b>	<b>8.5</b>
<i>espresso over vanilla ice cream</i>	
<b>ADD A LITTLE FRANGELICO</b>	<b>14.5</b>



## Sparkling



<b>BLANC DE BLANCS IL VENTO HOUSE WINE</b> VIC	<b>8</b>	<b>30</b>
<b>PROSECCO COLESEL DOC</b> Valdobbiate, Italy	<b>10</b>	<b>45</b>
<b>BLANC DE BLANCS VEZZOLI BRUT</b> Franciacorta, Italy	<b>89</b>	
<b>CHAMPAGNE DUVAL LEROY BRUT</b> FRA		<sup>250ML</sup> <b>43</b> <sup>700ML</sup> <b>99</b>

## White



<b>PINOT GRIGIO IL VENTO HOUSE WINE</b> Victoria, Australia	<b>8</b>	<b>30</b>
<b>MOJO FULL COLOUR 2018</b> Adelaide Hills, SA		<b>43</b>
<b>PINOT GRIGIO CA'DI FRARA DOP</b> Lombardy, ITA	<b>11</b>	<b>48</b>
<b>RIESLING MACKENZI WILLIAM 1896</b> Barossa Valley, SA	<b>10</b>	<b>43</b>
<b>SOAVE MONTE TONDO MITO</b> Veneto, ITA	<b>10</b>	<b>42</b>
<b>SAUV BLANC DOG POINT</b> Marlborough, NZ	<b>13</b>	<b>58</b>
<b>SAUV BLANC SHAW &amp; SMITH</b> Adelaide Hills, SA		<b>63</b>
<b>SAUV/SEMILLION CULLEN MANGAN ORG</b> Margaret River, WA		<b>50</b>
<b>CHARDONNAY FIRE GULLY</b> Adelaide Hills, SA		<b>69</b>
<b>CHARDONNAY FUNARO VERDELICIA ORG</b> Sicily, ITA	<b>13</b>	<b>58</b>
<b>CHARDONNAY SHAW &amp; SMITH M3</b> Adelaide Hills, SA		<b>92</b>
<b>GRILLO LA MURA</b> Sicily, ITA	<b>9</b>	<b>40</b>
<b>VERMENTINO MAZZEI BELGUARDO DOC</b> Tuscany, ITA		<b>55</b>
<b>TREBBIANO NICODEMI LE MURATE</b> Abruzzo, ITA	<b>12</b>	<b>53</b>

## Sweet



<b>MOSCATO AZHARA SPARKLING</b> Murray Darling, VIC	<b>9</b>	<b>43</b>
<b>MOSCATO D'ASTI-VIETTI</b> Piedmonte, ITA	<b>9</b>	<b>43</b>
<b>CHATEAU ROUMIEU</b> Gironde, FRA	<b>14</b>	<b>69</b>

## Rose



<b>SHIRAZ ROSÉ TRU SU</b> Eden Valley, SA	<b>9</b>	<b>40</b>
<b>NICODEMI CERASUOLO LA MURATE</b> Abruzzo, ITA	<b>11</b>	<b>49</b>
<b>ROSÉ RAMEAU D'OR</b> Provence, FRA	<b>13</b>	<b>58</b>
<b>ROSATO GRACI ETNA</b> Sicily, ITA		<b>75</b>

## Red



<b>CABERNET IL VENTO HOUSE WINE</b> VIC	<b>8</b>	<b>30</b>
<b>PINOT NOIR CAKE WINES</b> Adelaide Hills, SA		<b>44</b>
<b>PINOT NOIR TOTARA</b> Martinborough, NZ	<b>13</b>	<b>53</b>
<b>PINOT NOIR GIANT STEPS</b> Yarra Valley, VIC		<b>65</b>
<b>ANTOLINI VALPOLICELLA DOC</b> Veneto, ITA	<b>12</b>	<b>55</b>
<b>SANGIOVESE GOVERNO TOSCANO LORENZO MANFREDI</b> Tuscany, ITA	<b>11</b>	<b>49</b>
<b>CHIANTI CASTELVECCHIO SANTA CATERINA</b> Tuscany, ITA	<b>13</b>	<b>55</b>
<b>BARBERA TREDIBERRI D'ALBA</b> Piedmonte, ITA		<b>59</b>
<b>PRIMITIVO DUCA CARLO IGT</b> Puglia, ITA	<b>15</b>	<b>59</b>
<b>MONTEPULCIANO NICODEMI LA MURATE D'ABRUZZO DOCG</b> Abruzzo, ITA		<b>64</b>
<b>NERO D'AVOLA FUNARO IGT ORG</b> Sicily, ITA	<b>11</b>	<b>53</b>
<b>NERO D'AVOLA/SYRAH FUNARO PILE DELLA CIAULA IGT ORG</b> Sicily, ITA		<b>75</b>
<b>CABERNET/MERLOT WILLOW BRIDGE DRAGON FLY</b> Margaret River, WA	<b>11</b>	<b>47</b>
<b>SHIRAZ BROCKENCHAK ZIPLINE</b> Barossa Valley, SA	<b>9</b>	<b>40</b>
<b>SHIRAZ TWO HANDS ANGEL SHARE</b> McLaren Vale, SA		<b>53</b>
<b>SYRAH YABBY LAKE SINGLE VINEYARD</b> Mornington Peninsula, VIC		<b>65</b>
<b>SHIRAZ JACK HARRISON</b> Barossa Valley, SA		<b>75</b>

**PREMIUM WINES**

<b>PINOT NOIR GIANT STEPS APPLEJACK</b> <i>Yarra Valley, VIC</i>	<b>120</b>
<b>PINOT NOIR SUPER NANNY GOAT</b> <i>Central Otago, NZ</i>	<b>125</b>
<b>SHIRAZ WILLIAM FREDERICK</b> <i>Barossa Valley, SA</i>	<b>185</b>
<b>BAROLO VIETTI</b> <i>Piedmont, ITA</i>	<b>190</b>
<b>AMARONE BRIGALDARA VIGNA CAVOLO DOCG 2012</b> <i>Valpolicella, ITA</i>	<b>145</b>
<b>LOUIS ROEDERER CRISTAL BRUT</b> <i>Champagne, FRA</i>	<b>315</b>
<b>LA GERLA ROSSO DI MONTALCINO</b> <i>Tuscany, ITA</i>	<b>105</b>

**Beer**
**ON TAP**

<b>PERONI NASTRO AZZURO</b>	<b>9</b>	<b>13</b>
<b>ASAHI BLACK</b>	<b>9</b>	<b>13</b>
<b>IL VENTO</b>	<b>8</b>	<b>11</b>
<b>STONE &amp; WOOD PACIFIC ALE</b>	<b>9</b>	<b>13</b>

**BOTTLED**

<b>PERONI LEGGERA</b>	<b>9</b>
<b>MENEBREA</b>	<b>9</b>
<b>CORONA</b>	<b>8</b>
<b>ESTRELLA</b>	<b>9</b>
<b>HAHN SUPER DRY</b>	<b>9</b>
<b>JAMES SQUIRE ONE FIFTY LASHES</b>	<b>9</b>

**Cider**

<b>SOMERSBY PEAR CIDER</b>	<b>9</b>
<b>PIPSQUEAK APPLE CIDER</b>	<b>9</b>

**Liquors**

<b>LIMONCELLO</b>	<b>9</b>
<b>AMARO MONTENEGRO</b>	<b>11</b>
<b>GRAPPA</b>	<b>12</b>
<b>NOCELLO</b>	<b>9</b>
<b>GRANDFATHER PORT PENFOLD</b>	<b>12</b>

**Soft Drinks**

<b>SAN PELLEGRINO SPARKLING WATER 1L</b>	<b>9</b>
<b>AQUA PANNA 1L STILL WATER</b>	<b>9</b>
<b>SODA WATER</b>	<b>4</b>
<b>PEPSI MAX</b>	<b>4</b>
<b>LEMONADE</b>	<b>4</b>
<b>GINGER ALE</b>	<b>4</b>
<b>GINGER BEER</b>	<b>4</b>
<b>LIME LEMON BITTERS</b>	<b>4</b>

**Cocktails**
**ITALIAN**

<b>APEROL SPRITZ</b> <i>Aperol / prosecco / soda water</i>	<b>15</b>
<b>NEGRONI</b> <i>Campari / martini rosso / gin</i>	<b>17</b>
<b>AMERICANO (MILANO TORINO)</b> <i>campari / martini rosso / soda water</i>	<b>18</b>
<b>CLASSIC MARTINI</b> <i>dry martini / Tanqueray gin</i>	<b>18</b>
<b>ROSSINI</b> <i>prosecco / strawberry, mango or passionfruit</i>	<b>14</b>
<b>AMARETTO SOUR</b> <i>Amaretto di Saronno / lime juice / sugar syrup</i>	<b>15</b>

**INTERNATIONAL**

<b>PINA COLADA</b> <i>rum / pineapple / coconut</i>	<b>15</b>
<b>LONG ISLAND ICED TEA</b> <i>rum / gin / vodka / cointreau / cola / lime juice</i>	<b>17</b>
<b>MOJITO</b> <i>rum / lime / sugar / mint / soda</i>	<b>18</b>
<b>COSMOPOLITAN</b> <i>vodka / Cointreau / cranberry juice / lime juice</i>	<b>16</b>
<b>MARGARITA</b> <i>tequila / Cointreau / sugar syrup / lime juice</i>	<b>16</b>
<b>ESPRESSO MARTINI</b> <i>vodka / Kahlua / espresso / sugar syrup</i>	<b>18</b>
<b>FRENCH MARTINI</b> <i>vodka / Chambord / pineapple juice</i>	<b>16</b>
<b>MOSCOW MULE</b> <i>vodka / ginger beer / lime juice</i>	<b>15</b>
<b>CAIPIROSKA CLASSIC OR FRUIT</b> <i>vodka / lime / sugar / passionfruit, mango or strawberry</i>	<b>18</b>
<b>SEX ON THE BEACH</b> <i>vodka / peach liquor / orange juice / cranberry juice</i>	<b>16</b>

**Mocktails**

<b>SUNSHINE</b> <i>cranberry / pineapple / orange juice</i>	<b>12</b>
<b>VIRGIN MOJITO</b> <i>lime / mint / sugar / soda water</i>	<b>12</b>
<b>LOVE MOOLOOLABA</b> <i>passionfruit / lime juice / cranberry juice / ginger beer</i>	<b>12</b>

