

STARTERS

Wagyu Bresaola (gf) **Small 16.9 Large 24.9**
Finely sliced air dried beef dressed with evoo, lemon juice, pepper, rocket & shaved parmesan.

Arancini (v) **Small 16.9 Large 28.9**
Mushroom ragu & asagio cheese rice balls served with fresh tomato & rocket salad.

Vitello Tonnato (gf) **Small 16.9 Large 26.9**
Thinly sliced veal fillet with tuna mayonnaise.

Polenta (gf) (v) **Small 17.9 Large 27.9**
Baked polenta filled with porcini mushrooms, brown mushrooms, shallots served with sauted spinach, melted provoline, fontina & parmigiano.

Octopus Carpaccio (gf) **Small 19.9 Large 28.9**
Finely sliced cooked octopus dressed with garlic infused evoo, lemon juice, diced tomato & parsley.

Piatto Freddo (gf) **Small 16.9 Large 28.9**
Antipasto plate with prosciutto, fior di latte, cherry tomatoes & sicilian green olives.

BANQUETS



For two. 60pp.
3 starters, 1 pasta, 1 main
+ 6pp for 1 dessert.



For three or more. 60pp.
3 starters, 2 pastas, 2 mains
+ 6pp for 2 dessert.

Gluten free pasta and gluten free
gnocchi available + \$3

PASTA

Maccheroni Eggplant (v) (vgo) **29.9**
Maccheroni pasta with eggplant, smoked scamorza, dry ricotta, parmesan & tomato.

Mezze Maniche **33.9**
Ring shaped pasta with prawns, pancetta, cherry tomatoes, zucchini, saffron, turmeric, chilli, cream and parmesan.

Spaghetti Granchio **33.9**
Spaghetti with blue swimmer crab, cherry tomatoes and chilli.

PASTA FRESCA

Fettuccine Ragu **29.9**
Home made fettuccine egg pasta with chicken, turkey and tomato ragu with parmesan.

Duck Ravioli **32.9**
Hom Made ravioli filled with duck and served with cream, orange and parmesan.

Gnocchi Pomodoro (v) **27.9**
Home made potato gnocci with napoletana sauce, basil and parmesan.

Gnocchi Ragu **29.9**
Home made potato gnocci with chicken, turkey and tomato ragu with parmesan.

Gnocchi Gorgonzola **29.9**
Home made potato gnocci with gorgonzola sauce, baby spinach, pine nuts and parmesan. (Contains nuts)

Ricotta Ravioli (v) **29.9**
Home made ravioli filled with buffalo ricotta and baby spinach, finished with napoletana sauce and parmesan.

Agnolotti **29.9**
Home made curry infused ravioli filled with chicken, prosciutto, porcini mushrooms and finished in a mushroom sauce with parmesan.

Taglierini **33.9**
Home made squid ink pasta with scallops, prawns, smashed cherry tomatoes and chilli.

MAINS

Salsiccia (gf) **Small 24.9 Large 33.9**
Chargrilled pork & fennel sausage with cherry tomato, potato, eggplant & capsicum peperonata.

Beef Cheeks (gf) **Small 24.9 Large 39.9**
Beef cheeks braised in red wine and marsala, topped with speck, peas & served with a potato & broccoli tortino.

Cotoletta **Small 21.9 Large 29.9**
Fried chicken schnitzel dressed with cucumber, tomato, onion, white wine vinegar & evoo.

Scaloppina **Small 24.9 Large 39.9**
Panfried veal with prosciutto, sage, swiss brown mushrooms served with semolina gnocchi.

300g Scotch Fillet (gf) **44.9**
Chargrilled black angus scotch fillet cooked medium rare and served with roasted potatoes and sauteed spinach.

Pork (gf) **33.9**
Panfried king rib eye pork with balsamic vinegar, wholegrain mustard, honey and orange served with traditional warm sicilian capptonata.

Barramundi **39.9**
Herb encrusted barramundi with roasted tomatoes and shallots with *choice* of potatoes or salad.

SIDES

Red and Green Salad (gf) (v) **12.9**

Roasted Potatoes (gf) (v) **11.9**

Chargrilled Broccolini (gf) (v) **11.9**

Sauteed Spinach (gf) (v) **11.9**

DESSERT

Tortino Cioccolato (gf) **Small 10.9 Large 16.9**
Self melting chocolate pudding with berries and cream.

Semifreddo **14.9**
Semi frozen zabaione custard with nougat, amarena cherry and crushed almonds (Contains nuts).

Affogato **With Liquor 17.9 Without Liquor 14.9**
(Contains nuts).

Tiramisu **14.9**

BEERS

Peroni 0.0% Alcohol Free, 0%, Italy	10
Peroni Red Lager, 4.7%, Italy	10.5
Corona Extra Pale Lager, 4.5%, Mexico	11.5
Lobethal Bierhaus Hefeweizen, 5.4%, SA	12
Lobethal Bierhaus Pale Ale, 5.6%, SA	12
Prancing Pony Mid-Strength, 3.4%, SA	12
Prancing Pony Amber Ale, 5%, SA	12
Angelo Poretti 4 Luppoli Lager, 4.9%, Italy	13
Angelo Pretti 6 Luppoli Bock Red, 7%, Italy	13.5
Sidro del Bosco Apple Cider, 6%, Italy	13.5

SPARKLING

2022 Amadio “Ruby” Moscato Adelaide Hills, SA	13/60
NV Casa Gheller Valdobbiadene Prosecco Veneto, Italy	13/65
NV Lou Miranda “Leone” Sparkling Shiraz Barossa Valley, SA	60
NV Terre dei Buth Sparkling Rose’ Veneto, Italy	65
NV Broccard Pierre Champagne Brut Champagne, France	170

WHITE WINE

2022 Lauro Bianco Adelaide Hills, SA	10.5/48
2021 Lungarotti Vermentino Umbria, Italy	13/60
2021 Babo Soave Veneto, Italy	14/65
2022 Funkstille Gruner Veltliner Niederosterreich, Austria	14/65
2022 Babydoll Sauvignon Blanc Marlborough, New Zealand	55
2022 Amadio Pinot Grigio Adelaide Hills, SA	60
2022 Atlas Riesling Eden Valley, SA	65
2023 La Prova Fiano Adelaide Hills, SA	65
2021 Apollonio “Il 150” Verdeca Puglia, Italy	65
2021 Gianni Masciarelli Trebbiano D’Abruzzo Abruzzo, Italy	65
2022 La Boidina “Armonia” Chardonnay Piedmont, Italy	70
2021 Masseria Frattasi “Donnalaura” Falanghina Campania, Italy	95

RED WINE

2022 Lauro Rosso Adelaide Hills, SA	10.5/48
2018 Brini GSM McLaren Vale, SA	13/60
2022 Cellaro “Solea” Merlot Sicily, Italy	14/65
2017 Terre Natuzzi Chianti Riserva Tuscany, Italy	14/65
2021 Messapi Negramaro Puglia, Italy	14/65
2021 Apollonio “Elfo” Primitivo Puglia, Italy	65
2020 Tenute del Cerro Rosso di Montepulciano Tuscany, Italy	65
2022 Shut the Gate Tempranillo Clare Valley, SA	65
2021 Diomede “Lama di Pietra” Nero di Troia Puglia, Italy	65
2022 South Nero D’Avola Fleurieu Peninsula, SA	65
2022 La Prova Sangiovese Adelaide Hills, SA	65
2016 Mordrelle Syrah Adelaide Hills, SA	65
2018 Mordrelle Cabernet Shiraz Langhorne Creek, SA	65
2020 Lava Aglianico Campania, Italy	70
2022 Hills Collide Pinot Noir Adelaide Hills, SA	75
2021 Colterenzio “St Magdalener” Schiava Lagrein Sudtirol, Italy	75
2021 Brini “Stellato” Grenache Old Bush Vine McLaren Vale, SA	75
2022 La Boidina “Ironia” Barbera D’Asti Piedmont, Italy	75
2019 Gianni Masciarelli Montepulciano D’Abruzzo Abruzzo, Italy	80
2022 Sven Joschke “Yiannis” Cabernet Sauvignon Barossa Valley, SA	85
2016 Brini “Sebastian” Shiraz Single Vineyard McLaren Vale, SA	85
2019 Batasiolo Langhe Nebbiolo Piedmont, Italy	95

For Premium Wines please ask our staff.

ROSE’

2023 La Prova Aglianico Adelaide Hills, SA	13/60
2023 South Nero D’Avola Fleurieu Peninsula, SA	65
2022 Mordrelle Grenache Langhorne Creek, SA	65

RUBY RED FLAMINGO

142 TYNTE ST NORTH ADELAIDE



COCKTAILS

Refresher *booze-free* Cranberry, lemon, elderflower, soda.	12
Pearfecto*booze-free* Pear, passionfruit, lemon, angosutra, soda.	12
Aperol Spritz Aperol, prosecco, soda.	18.5
Cynar Spritz Cynar, prosecco, chinotto.	18.5
Flamingo Spritz Limoncello, aperol, mandarin, lemon, soda.	18.5
Ruby on the Beach Vodka, cranberry, peach, lemon, soda.	18.5
Limoncello Colada Limoncello, pineapple, coconut, lemon.	18.5
Mediterraneo Mediterranean gin, limoncello, lemon, grapefruit bitter	20
Meletti Sour Amaro Meletti, lemon, Angostura, foamer	21
Negroni Campari, gin, sweet vermouth.	21
Paper Plane Buffalo Trace bourbon, amaro nonino, aperol, lemon.	21

Sparkling or Still Mineral Water 9 - Soft Drinks 5.5 - Juice 5
BYO 25 per bottle (750ml) - No Seperate Accounts.

www.rubyredflamingo.com @rubyredflamingo