



Frank Martinez was brought up in Myrtleford, Victoria. He has worked as a chef for over 20 years. He spent 6 years in Melbourne and 7 years working overseas in London for Celebrity Chefs Antonio Carluccio "Where Jamie Oliver trained" and Aldo Zilli "Who Frank ran 3 restaurants for in the heart of Soho".

In 2005 Frank won an award for being in the top 3 for "Best Italian Restaurant" in London and appeared on BBC television and cooking shows.

In 2011 Sole e' Luna won the peoples choice award at the Alpine Shire Community and Business Awards.

Whilst travelling in Italy Frank found the name Sole e' Luna meaning the Sun & the Moon and decided on it as the name for his restaurant.

Frank comes from a Mediterranean background, his father Spanish and his mother Italian. His culinary skills have been highly influenced throughout his travels in Europe and London. He creates modern Italian dishes all made fresh on the premises with passion and his own flair!

Sole e Luna... the Sun and the Moon opened its doors in October 2008.

The restaurant serves what Frank proudly calls modern Italian dishes with a twist. You can savour the tastes of not only everyday Italian favourites but also a few new takes on the traditional.

#### Desserts:

- **Tiramisu:** a sweetened mascarpone cream layered with Savoiardi (sponge fingers) soaked in a mixture of coffee and Tia Maria.
- **Semi-Freddo:** Pistachio and Hazelnut ice-cream.
- **Churros:** Warm cinnamon Spanish style doughnut with chocolate dipping sauce.
- **Affogato Café:** Vanilla ice-cream served with an espresso and a shot of Frangelico (Extra \$6).
- **Baked Vanilla Cheesecake:** with berry coulis.
- **Toasted Almond Panna Cotta:** with Citrus and Liquor Syrup.
- **Lemon Sorbet**

**Buon Appetito!**

Please note that a payment processing fee is added to credit card payments. The fee is 1.65% to Visa transactions or 30c for Eftpos

**Menu: 1 Course \$38, 2 Courses \$52 or 3 Courses \$68 per person**

#### Entrées:

- **Bruschetta:** 2 slices Toasted Ciabatta w/tomato, garlic, onion, basil & extra virgin olive oil drizzled w/homemade balsamic vinegar.
- **Arancini Balls:** 3 Arancini balls with Arborio rice, peas & Taleggio cheese, served with Bolognese sauce and quattro formaggio sauce.
- **Beef Carpaccio:** Thinly sliced, drizzled with lemon thyme dressing, rocket salad & pecorino cheese shavings.
- **Zucchini chips:** Lightly fried and served with saffron garlic aioli.
- **Calamari Fritti:** Lightly fried in flour, served with mixed salad and tartar sauce.
- **Crispy Boneless Chicken Wings:** with Garlic, Chilli & Parsley and a Romesco Mayonnaise.
- **Char-grilled vegetables:** Marinated in herbs, garlic olive oil, goats cheese, served chilled.
- **Fried Mozzarella:** Smoked Scamorza cheese wrapped in prosciutto, crumbed lightly fried and drizzled with balsamic vinegar.

#### Main Courses:

- **Homemade Beef Lasagna** with Fresh Pasta and Bolognese Sauce.
- **Wild Mushroom Tagliatelle:** Homemade tagliatelle w/ our chef's selection of 5 varieties of mushrooms w/cream, porcini & mascarpone puree served in a parmesan basket drizzled with truffle oil (V).
- **Beef Pappardelle:** Homemade strips of fresh homemade pasta w/ a tomato base slow cooked Black Angus Ragout enriched w/ red wine & garnished with parmesan shavings.
- **Linguini Marinara:** A mix of seafood including barramundi, prawns, scallops, calamari & Mussels w/white wine, chilli, garlic & a touch of Napoli Sauce.
- **Potato Gnocchi:** Sicilian Homemade potato gnocchi w/ olives, capers, salami, chilli, garlic & Napoli sauce.
- **Potato Gnocchi:** Homemade potato gnocchi with Napoli Sauce and Parmesan Shavings.
- **Prosciutto Fettuccine:** Bacon, prosciutto, egg, parmesan, onion & cracked pepper w/ a touch of cream.
- **Barramundi Fillet:** Char-grilled with almond & pistachio crust, served with chilled marinated zucchini rocket salad and lemon butter sauce.
- **Chicken Breast Saltimbocca:** Pan-fried and marinated in sundried tomato, sage prosciutto with rosemary chats, broccoli and citrus demi glaze.
- **Penne Pasta:** with Chicken, Homemade Basil Pesto, Grilled Zucchini and Sun-dried Tomato.
- **Venison Meatballs:** with Orecchiette Pasta: served with Pine nuts and Raisins in a Napoli sauce.
- **Scotch Fillet:** served on rosemary mash or chat potatoes (**\$6 Surcharge**)  
Choice of sauces: Garlic butter, home made demi, pesto, pepper sauce, 5 mushroom cream sauce.
- **Wills Pork Chop:** Char-grilled dry and rubbed, served with sweet potato chips, red cabbage, apple, grappa raisins, Jam.
- **Zuppa di Pesce:** Oven baked mixed fish platter (Tuna, Salmon, Prawns, Scallops, Calamari and Mussels) served in a light white wine sauce with cherry tomatoes.
- **Side Orders** (\$6 each): Char-grilled Broccoli, Mashed Potato, Mixed Salad, Garlic Bread, Rosemary Chats & Chips.