



Il Piatto Head Chef Antonio Moramarco.

You know your tastebuds will explode with exciting, authentic Italian flavours at Il Piatto when you hear Head Chef Antonio Moramarco only learnt English five years ago after moving to Australia.



Handmade tortellini filled with pork loin, prosciutto and mortadella in parmigiano reggiano cream with truffle oil, walnuts and sage.

Originally from Italy's Puglia region (the heel), Antonio grew up around food and understood the art of making wonderful taste-tempting delights from an early age as his parents owned a bakery. While his culinary training centred on gastronomic Milano fare, he is just as passionate about bread, pasta and pizza bases, which are now all freshly handmade in-house at Il Piatto. 'Everything we produce here comes from the heart and is made with love,' Antonio says with his hand on his chest. 'We source the freshest and best ingredients from around Australia so every morsel people put in their mouth transports them to Italy. Our passion is for sharing authentic Italian food, wine and fun times.' Il Piatto's new menu bursts with his Italian love. 'People can order their own dishes, but I've designed it so the table can be lined with each dish and shared, just like we do at home,' he says. 'Dining is a celebration. I want everyone to experience this when they come to Il Piatto, along with the beautiful views and wonderful friendly service of our staff.' Take your tastebuds on an Italian journey today at Il Piatto, or enjoy a sample of the experience with the new small plate and share plate menu at Sandbar.

Open for lunch and dinner seven days a week. Mindil Beach Casino Resort, Gilruth Avenue, Darwin. Ph: 8943 8940
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PASSIONATE AUTHENTIC ITALIAN

PHOTOGRAPHY MARK AND TIM WORDS NANNETTE HOLLIDAY



Freshly made margherita pizza with buffalo mozzarella.



Chef Antonio's signature dish, osso bucco with garlic vegetables and saffron risotto.