

EST 1999

GRAPPA

RISTORANTE E BAR

S T U Z Z I C H I N I

Pan fried mixed olives, orange zest, chilli, house made grissini and taralli 9.00

Pizza crust, selection of salsa 17.00

Salumi Plate: De Palma capocollo, salame di Norcia De Palma, Carolina Reaper salami, Tajima wagyu bresaola, 24 months Galloni prosciutto di Parma, prosciutto cotto, Pino's 'nduja Calabrese, house made pickles for 2: 27.00 for 4: 42.00

C R U D O

Freshly shucked Sydney rock oysters, red wine vinaigrette ½ dozen 22.00 dozen 44.00

Yellow fin tuna carpaccio, lemon, olive oil, chilli, soy sauce 27.50

Hiramasa King fish tartare (NSW), extra virgin olive oil, shallots, fermented chilli, finger lime 29.50

P R I M I

Pork and veal meatballs, tomato, parmigiano 21.00

Salad of witlof, pear, gorgonzola dolce latte, walnut, pomegranate 20.00

Eggplant parmigiana, mozzarella di bufala, basil, tomato salsa 23.00

"Calamari Fritti" Fried local baby calamari (NSW), chilli, basil, garlic, semi-dried tomatoes 27.00

1/2 shell Hervey Bay Scallops (QLD), leek, chilli, soy sauce 28.50

Insalata Caprese: vine-ripened tomatoes, mozzarella di bufala, basil 18.50

Zucchini flowers, four cheese, parmigiano, ricotta, pecorino romano, taleggio 24.00

Fresh figs wrapped in prosciutto di Parma, warm gorgonzola, pistachio, balsamic reduction 29.00

Wood fired House made chilli Calabrese sausages, red capsicum, olives, rocket 24.50

King prawns (QLD) hot pot, tomato, basil, chilli, garlic, crostini 36.50

P A S T A

Tagliolini, WA crab meat, zucchini, cherry tomato, garlic, chilli, parsley e: 32.00 m: 38.00

Maltagliati, house made italian sausage, mushrooms, truffle, pecorino sardo e: 26.00 m: 31.00

Pappardelle, beef ragu, parmigiano e: 27.00 m: 32.00

"Mancini" Spaghettoni, S.A. Vongole, white wine, garlic, parsley e: 29.00 m: 34.00

Agnolotti, King Prawn (QLD) ricotta, lemon, saffron butter e: 31.00 m: 37.00

All pastas are house made, except spaghettoni

Vegetarian options available

ASK ALSO FOR THE SPECIALS OF THE DAY

FIVE COURSE DEGUSTAZIONE 80.00 WITH WINE 115.00

P E S C E

Wood-fired W.A. scampi e: 43.00 m: 80.00

Mixed seafood grill 49.00

Salt water Barramundi fillet (QLD) hot pot, cherry tomatoes, olives, chilli, basil 39.50

Beer battered King George whiting fillets (SA), potatoes, lemon, mayo 40.00

Long line snapper baked in rock salt crust min 3 people (approx 40 mins) 42.00 per person

C A R N E

200g Cape Grim (TAS) grass fed beef fillet, beetroot, roasted eschallot, horseradish, crisp potato 47.00

400g slow cooked (VIC) lamb shoulder, wood oven roasted eggplant, pickled vegetables, wild fennel 43.00

Wood Fired Spatchcock (NSW), roasted capsicum, espellete 39.00

1.2 KG Lamb Shoulder FOR 2 PEOPLE - Slow cooked lamb shoulder (NSW), pickled fennel, salsa verde (45 minutes) 90.00

"FIORENTINA"

1 kg Cape Grim grass fed (TAS) Mb+ 2 T-Bone FOR 2 People herbs, condiments 96.00

ADD SAUCES 5.00: green peppercorn, mushrooms, red wine

C O N T O R N I

Roast Potatoes, herbs 11.00

Potato Chips 10.00

Rocket, parmesan, balsamic, extra virgin olive oil 12.00

Radicchio, fennel, olives, balsamic 14.00

Greens, aglio, olio, chilli 12.00

Baby cos, cucumber, red radish, chives, lemon dressing 12.00

P I Z Z A

MARGHERITA: Tomato, mozzarella, basil 20.00 with mozzarella di bufala 25.00

ROSSA: Tomato, garlic, oregano, basil 18.00

CAPRICCIOSA: Smoked ham, mushrooms, olives, artichokes 25.50

DIAVOLA: Salame piccante, tomato, olives, habanero chilli, basil 26.00 *Very Hot*

CALABRIA: Pino's 'Nduja Calabrese, tomato, eggplant, capsicum, ricotta salata, basil 25.50

PROSCIUTTO: Prosciutto di Parma, tomato, mozzarella di bufala, rocket, parmesan 28.00

ACCIUGHE: Cetara Anchovies, tomato, capers, olives, oregano, mozzarella, chilli 23.00

VEGETARIANA: Roasted capsicum, zucchini, eggplant, basil 23.00

BIANCHE

4 CHEESES: Mozzarella, provolone, gorgonzola, parmesan 23.00

SALSICCIA: House made italian sausage, potato, rosemary, chilli 26.50

TRUFFLE: Mushrooms, goat cheese, rosemary, truffle oil 25.00

1.5% SURCHARGE APPLIES TO ALL CREDIT CARDS