

EST 1999

GRAPPA

RISTORANTE E BAR

STUZZICHINI

Freshly shucked Sydney rock oysters, red wine vinaigrette ½ dozen 20.50 dozen 40.50

Pan fried mixed olives, orange zest, chilli, house made grissini and taralli 8.50

Pizza crust, selection of salsa 16.50

Salumi Plate: Campisi capocollo, fennel salami, Carolina Reaper salami, Tajima wagyu

bresaola, 24 months Galloni prosciutto di Parma, prosciutto cotto, Pino's 'nduja

Calabrese, house made pickles for 2: 25.00 for 4: 40.00

PRIMI

Pork and veal meatballs, tomato, parmigiano 20.00

Salad of witlof, pear, gorgonzola dolce latte, walnut, pomegranate 19.50

Eggplant parmigiana, mozzarella di bufala, basil, tomato salsa 21.00

"Calamari Fritti" Fried baby calamari, chilli, basil, garlic, semi-dried tomatoes 24.50

1/2 shell Hervey Bay Scallops (QLD), leek, chilli, soy sauce 28.00

Insalata Caprese: vine-ripened tomatoes, mozzarella di bufala, basil 18.00

Zucchini flowers, four cheese, parmigiano, ricotta, pecorino romano, taleggio 23.00

Fresh figs wrapped in prosciutto di Parma, warm gorgonzola, pistachio, balsamic reduction 27.00

Yellow fin tuna carpaccio, lemon, olive oil, chilli, soy sauce 26.50

Wood fired House made chilli Calabrese sausages, red capsicum, olives, rocket 23.50

King prawns (QLD) hot pot, tomato, basil, chilli, garlic, crostini 35.00

PASTA

Tagliolini, WA crab meat, cherry tomato, tomato, zucchini, garlic, chilli, parsley e: 31.00 m: 37.00

Maltagliati, italian sausage, mushrooms, truffle oil, pecorino romano e: 24.00 m: 29.00

Pappardelle, beef ragu, parmigiano e: 26.00 m: 31.00

"Mancini" Spaghettoni, S.A. Vongole, white wine, garlic, parsley e: 28.00 m: 33.00

Agnolotti, King Prawn (QLD) ricotta, lemon, saffron butter e: 30.00 m: 36.00

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

PESCE

Wood-fired W.A. scampi e: 42.00 m: 78.00

Mixed seafood grill 48.50

Salt water Barramundi fillet (QLD) hot pot, cherry tomatoes, olives, chilli, basil 39.00

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

CARNE

200g Cape Grim (TAS) grass fed beef fillet, beetroot, roasted eschallot, horseradish, crisp potato 45.00

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

"FIORENTINA"

1 kg Riverine (NSW) grain finished Mb+ 2 T-Bone FOR 2 People

herbs, condiments 85.00

CONTORNI

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

PIZZA

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 25.00

PROSCIUTTO: Prosciutto di Parma, tomato, mozzarella di bufala, rocket, parmesan 27.50

ACCIUGHE: Cetara Anchovies, tomato, capers, olives, oregano, mozzarella, chilli 22.50

VEGETARIANA: Roasted capsicum, zucchini, eggplant, basil 23.00

BIANCHE

4 CHEESES: Mozzarella, provolone, gorgonzola, parmesan 23.00

SALSICCIA: Italian sausage, potato, rosemary, chilli 24.50

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

CORKAGE 4.50 p.p.

1.5% SURCHARGE APPLIES TO ALL CREDIT CARDS