

PER INIZIARE - TO START

\$21

HOUSE MADE GRISSINI - SARDINIAN BREAD - LIGURIAN OLIVES - TRUFFLE HONEY - GOATS CHEESE MASCARPONE

ANTIPASTI – ENTREE

\$27

Filetto di Vitello Arrosto

RARE ROASTED VEAL FILLET - SALSA VERDE - CRISPY ESHALLOTS - GOATS CHEESE

Fagottini di Melanzane

LIGHTLY CRUMBED & FRIED EGGPLANT FILLED WITH BUFFALO CHEESE - ROASTED PEPPERS – TOMATO PASSATA

Calamaretti Ripieni

PAN SEARED SA CALAMARI FILLED WITH PRAWNS - LEMON BREAD CRUMBS - CALAMARI BLACK OLIVE SUGO

Carpaccio di Pescespada

THINLY SLICED SWORDFISH - GRAPEFRUIT - FENNEL - SALMON PEARLS - CAPERS - EXTRA VIRGIN OIL - SOFT HERBS

Insalata di Fichi e Bresaola

BEETROOT - FRESH FIGS - BURRATA CHEESE – BRESAOLA (cured beef) - MANDARIN MUSTARD FRUIT – AROMATIC BREAD CRUMBS

Fiori di Zucca ai Cinque Formaggi

OVEN BAKED ZUCCHINI FLOWERS FILLED WITH FIVE CHEESES - PARMIGIANO AND WHITE ONION GRATIN - TRUFFLE OIL

PASTE E RISOTTO - FIRST COURSE Chef handmade pasta & gnocchi

e\$29 m\$34

Linguine al Prezzemolo

PARSLEY LINGUINE - HAND PICKED SHARK BAY CRAB'S MEAT - GARLIC - CHILLI - BASIL SOFFRITTO

Gnocchetti al Ragú di Cinghiale

VINCENZO'S SIGNATURE GNOCCHI WITH WILDBOAR RAGOUT - PORCINI MUSHROOMS - TUSCAN PECORINO - SWEET BALSAMIC

Pappardelle allo Zafferano

SAFFRON PAPPARDELLE WITH SLOW BRAISED OX CHEEK - BAROLO WINE - ROSEMARY – PARMIGIANO - ORANGE OLIVE OIL

Risotto dello chef Vincenzo

VINCENZO'S DAILY CREATION OF RISOTTO

CORKAGE \$ 8 PER BOTTLE

Please allow 25 minutes before and between courses, all dishes are prepared to order. "Eat fresh. Don't rush"

Rated 14.5 / 20 SMH goodfoodguide 2012

SECONDI PIATTI DI PESCE - SEAFOOD MAIN COURSE**\$35****Pescato del Giorno in Zuppa**

A SELECTION OF SEAFOOD COOKED IN A RICH TOMATO SAUCE SERVED WITH SARDINIAN BREAD

Filetto di Pesce del Giorno**\$MP**

MARKET FISH OF THE DAY

SECONDI PIATTI DI CARNE - MEAT MAIN COURSE**\$34****Stinco D'agnello in Salsa Chiantigiana**

SLOW ROASTED LAMB SHANK - SOFT MILK WHITE POLENTA - BABY LENTILS - FRESH PEAS - PORK SAUSAGE - CHIANTI WINE

Anatra con Radicchio Caramellato

CONFIT DUCK LEG - CELERIAC PUREE - CARAMELISED RADICCHIO - MUSTARD FIG AND WALNUT SALSA - ORANGE OLIVE OIL

Guancia di Bue con Prugne Marsalate

13HRS COOKED OX CHEEK - ROASTED CARROT PUREE - MARSALA PRUNES - CRUSHED POTATOES

CARNE ALLA PIASTRA - FROM THE GRILL**addition of \$10 for weekdays special****\$43****Filetto di Manzo con Spinaci e Funghi**

BLACK ANGUS BEEF EYE FILLET - JERUSALEM ARTICHOKE PUREE - KING BROWN MUSHROOM - CREAMED SPINACH SFORMATO

CONTORNI - SIDE ORDER**Insalata di Rucola e Parmigiano****\$14**

ROCKET LEAF SALAD - PARMIGIANO CHEESE - WALNUTS - HONEY & WHITE BALSAMIC DRESSING

Patate al Forno e Rosmarino**\$12**

LIGHTLY FRIED KIPFLER POTATO - ROSEMARY SALT - GARLIC

Verdura di Stagione cotta al Vapore**\$12**

BLANCHED SEASONAL GREENS WITH ALMOND BUTTER

*For any special dietary or allergy, please advise the waiter before ordering.***HOST** *giovanni finocchiaro***CHEF** *vincenzo mazzotta**This is a residential area. Please leave quietly*

DOLCE TENTAZIONE-SWEET TEMPTATION	\$
Please allow 15 minutes; all desserts are prepared to order. Grazie and enjoy	
TORTINO alla GIANDUIA	18
Vincenzo's favourite chocolate & hazelnuts centred fondant torte	
CREPELLE al MASCARPONE	17
Crepes filled with mascarpone cheese-white chocolate fondue-caramalised banana	
CREMA CATALANA	17
Roasted almond custard pudding-cinnamon gelato-nutella filled pastry	
PANNACOTTA e GRANITA	18
Vanilla pannacotta – strawberry cream – fresh berries – berry sorbet – aperol granita	
SORBETTI MISTI della CASA	15
Assorted house made fresh fruit sorbet	
FORMAGGI e FRUTTA add \$5 for weekdays offer	25
Selection of Italian cheeses-honey-dried fruits-Italian crispy bread	
 CAFFÉ E TEA-COFFEE AND TEA	
CAFFÉ VITTORIA	4
Cappuccino, Flat White, Long Black, Caffelatte, Macchiato, Espresso, Ristretto or Mocha	
CAFFÉ CORRETTO	7
Espresso coffee with a dash of Sambuca or Grappa	
TWININGS TEA	4
English breakfast, Earl Grey, Chamomile, Peppermint, Lemon, Jasmine, Darjeeling, or Irish Tea	
CIOCCOLATA CALDA CIOBAR	4.5
Italian style hot chocolate	

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host GIOVANNI FINOCCHIARO chef VINCENZO MAZZOTTA

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GST INCLUSIVE