

MENU

STUZZICHINI

Olives - marinated Sicilian green and Liguria olives with chilli rosemary grissini	9.00
Fegato d'anatra - duck liver parfait, caramelised figs, hazelnuts, reduced balsamic, pickled radish	14.00
Ostriche - freshly shucked oysters with Select aperitif and raspberry granita (3 pce)	13.00
Funghi ripieni alla Siciliana - baked mushrooms with olives, capers, anchovies and spinach pureé	15.50
Crochette - lamb croquettes, goats cheese, herbed buffalo yoghurt	16.00
Polpette - chicken meatballs with taleggio fonduta	13.50

ASSAGGINI

Salmone - slow cooked salmon, pea pureé, Sicilian blood orange dressing and pickled onions	17.00
Caprese - house made buffalo stracciatella, confit tomato, basil crumble	16.00
Calamari - pan fried baby calamari with spicy Calabrian salami	19.00
Uovo - 63oC eggs, truffle potato, giardiniera, prosciutto	16.00
Quaglia - Pan fried, roasted and battered quail, with beetroot, broadbeans, sherry vinegar and lardo	22.00
Carpaccio - Campari infused watermelon with hazelnut, pecorino and balsamico	13.00

RISOTTERIA

our selection of risotto, made especially with Ferron - Vialone Nano rice (I.G.P.)

Risi e bisi - (from the Veneto region) fresh peas, pancetta, shallots and Parmigiano	26.00
Rapa rossa - beetroot pureé, gogonzola, candied lemon zest	25.00
Maiale croccante - fried pork, cinnamon and fresh lime	28.00
Salmone - slow cooked salmon, yellow cherry tomato sugo	28.00
Capesante - scallops, black truffle and chive	26.00
Funghi misti - mixed seasonal mushrooms, Parmigiano and aromatic herbs	28.00
Granchio - spanner crab with tomato and chilli	31.00
Aragostella - Moreton Bay bug, red delicious apple	33.00
Pollo - organic chicken with vincotto reduction and seeded mustard	26.00
Anatra - organic duck, porcini mushroom and sage	31.00
Zucca - pureed butternut pumpkin with sage, candied walnuts and goats cheese	26.00

PASTA

made in house daily

Spaghettoni puttanesca - Napoli sugo, anchovies, capers, chilli, olives	28.00
Raviolo Emiliani - filled with cured meats, served with Parmigiano Reggiano crema	30.00
Cannelloni di mare - oven baked, seafood ragu, crustacean emulsion	36.00

CONTORNI E INSALATE

Patate - Chat potatoes, marjoram, parmigiano	11.00
Verdi - sauteed greens, garlic, capers, chilli, lemon and pecorino	11.00
Verdure dell 'orto - seasonal garden vegetables	11.00
Rucola - roquette, 48 month aged Parmigiano Reggiano, pine nuts, balsamic dressing	11.00
Lattuga - baby cos with gogonzola dressing	11.00
Patatine di melanzane - eggplant chips with chervil aioli	11.00
Panzanella - tomato salad, cucumber, red onions, sourdough, red wine vinegar	11.00

SELEZIONE DELLO CHEF

A selection of 4 courses tailored by our kitchen crew

65.00

Due to extended number of courses, we request that the whole table orders the Selezione dello Chef menu

PIATTI PRINCIPALI

Bistecca - grass fed porterhouse, 400g	42.00
Pesce del giorno - our fresh fish of the day	MP
Anatra arrosto - Milawa organic boneless ½ duck, blood orange jus	38.00
Agnello - glazed lamb shoulder, roast belly, Jerusalem artichoke puree	34.00
Maialino - pork belly with braised cabbage	36.00

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