

PRIMA DEL CONCERTO STUZZICHINI E ASSAGGINI

Olive - marinated Sicilian green and Lingurian olives with chilli rosemary grissini *GF/DF* 9.00

Sardine - fried Port Phillip bay sardines, with Sicilian caponata *GF/DF* 16.00

Cavolfiore - cauliflower, pickled, pureed, crumbled with fresh herbs and pomegranate (v) *GF/DF* 14.00

Arancini - carrot arancini 9.00

Funghi ripieni - baked swiss brown mushrooms with gorgonzola, marscapone, pangrattato and salsa verde *GF* 15.50

Gamberi e ceci - marinated prawns and chickpea dip with garlic rubbed bread *DF* 14.50

capers and chive *GF/DF* 17.00

Caprese - rosemary-smoked cherry tomatoes, buffalo mozzarella, EVOO compressed cucumber, beetroot, asparagus, raspberry vinegar *GF* 16.00

Calamari grigliati- grilled calamari with pickled radish, eggplant, chilli and squid aioli *GF/DF* 18.00

Ostriche - freshly shucked oysters with each Bellini granita (3 pce) *GF/DF* 13.00

Polpette - beef meatballs with parmesan and San Marzano tomato 13.50

RISOTTERIA

Salmone - cured salmon, Sicilian blood orange, or 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 *GF* 26.00

Zucchine - zucchini Siciliano oregano and Milawa blue cheese 27.00

Capesante - scallops, black truffle and chive *GF/DF* 26.00

Funghi misti - mixed seasonal mushrooms, Parmigiano and aromatic herbs *GF* 28.00

Granchio - spanner crab with San Marzano tomato and chilli *GF/DF* 31.00

Pollo - organic chicken ragù with smoked caciocavallo cheese and fresh chilli *GF* 26.00

Anatra - organic duck, porcini mushroom and sage *GF/DF* 31.00

Zucca - pureed butternut pumpkin with sage, candied walnuts and goats cheese 25.00

Salsicce - housemade pork and fennel sausage, basil and parmigiano *GF* 28.00

PIATTI PRINCIPALI

Spaghettoni allo Scoglio - lemon infused pasta with fresh seafood, chilli, white wine and EV00 35.00

Pesce del giorno - our fresh fish of the day *GF/DF* MP

Abbacchio - braised Flinders Island lamb shoulder, with chilli, broad beans and burrata *GF* 34.00

Gnocchi quattro formaggi - Milawa blue, taleggio, pecorino and aged parmesan 28.00

Anatra arrosto - Milawa organic boneless 1/2 duck, hazelnut jus *GF/DF* 38.00

CONTORNI E INSALATE

Patate - Chat potatoes, marjoram, parmigiano *GF* 11.00

Verdi - sauteed market greens, garlic, lemon *GF/DF* 11.00

Rucola - roquette, 48 mth aged Parmigiano Reggiano, walnuts, chestnut honey 11.00

Lattuga Romana - tossed cos leaves with blood orange vinaigrette, Sicilian oregano *GF/DF* 11.00

Patatine melanzane - eggplant chips with chervil aioli *DF* 11.00

Radicchio - charred radicchio with pickled fennel, pomegranate, mint and vinaigrette *GF/DF* 11.00

WINES BY THE GLASS

G / B

SPARKLING

NV Tutto Bene Secco *Pinot Noir, Chardonnay - France* 12 / 49

NV Tutto Bene Dolce *Moscato - Griffith N.S.W* 12 / 49

NV Billecart Salmon Brut *Chardonnay, Pinot Noir, Pinot Meunier - Ay, France* 20 / 130

NV La Gioiosa *Prosecco DOCG - Bergamo, Italy* 13 / 58

WHITE

2017 Tutto Bene *Friulano - Mornington Peninsula, VIC* 12 / 49

2017 La Linda *Riesling - Clare Valley, SA* 13.5 / 60

2017 Summer Poppy *Sauvignon Blanc - Marlborough, NZ* 12.5 / 50

2017 Quealy Balnarring *Pinot Grigio - Mornington Peninsula, VIC* 13 / 53

2015 Mount Monument *Chardonnay - Mount Macedon VIC* 15 / 68

2016 Meridies Nardello Soave *Garganega - Veneto, Italy* 15 / 68

ROSÉ

2016 Cerasuolo D'Abruzzo Montepulciano Dop - *Abruzzo, Italy* 14 / 59

RED

2017 Tutto Bene *Cabernet Merlot - Heathcote, VIC* 12 / 49

2013 Jorche 'Caleido' *Negramaro IGP - Puglia, Italy* 16.5 / 74

2016 Lavignone Barbera D'Asti *Nebbiolo - Barbera Piemonte, Italy* 13.5 / 60

2015 Cecchi Chianti Classico - *Tuscany, Italy* 16.5 / 74

2012 Victoria Avenue *Pinot Noir - Yarra Valley, VIC* 13 / 55

2016 Tellurian red line *Shiraz - Heathcote, VIC* 15 / 67

BEERS

AUSTRALIAN BEERS

Hawthorn Pale Ale 9

Hawthorn Pilsner 9

Hawthorn Amber Ale 9

Cascade Light 6.5

Crown Lager 8.5

MEXICAN & USA BEERS

Corona 9

Goose IPA 9

ITALIAN BEERS

Menabrea 8

Peroni Leggera 9

Ichnusa 9.5

TAP BEERS

Stella Artois 9.5 / 13

Carlton Draught 7.5 / 11

4 Pines Pale Ale 8.5 / 12

CIDERS

Bonamy's Apple Cider-Tas 9

Blossom Rose Sparkling

Apple Cider 8

M28 Southgate Avenue Southbank
www.tuttobene.com.au

(03) 9696 3334



All prices are inclusive of GST