

PRIMA DEL CONCERTO

STUZZICHINI E ASSAGGINI

Finocchio - roast baby fennel, snap fried kohlrabi 16.00

Arancini - carrot arancini 8.00

Polpette - beef meatballs with parmesan and San Marzano tomato 13.50

Anguria - watermelon bites wrapped in San Daniele prosciutto, with black fig vincotto 15.00

Carpaccio - King fish crudo, Sicilian lemon, pineapple sage and salsa verde 17.00

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

Calamari - sauteed calamari with saffron poached potato and chilli 17.00

Gamberi e ceci - marinated prawns and chickpea dip with garlic rubbed house made bread 14.50

Ostriche - freshly shucked oysters with peach Bellini granita (3 pce) 13.00

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

Tartufo - black truffle and aged Parmigiano Reggiano (24 months) 27.00

Zafferano - saffron with buffalo mozzarella 25.00

Capesante - scallops, black truffle and chive 26.00

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

Granchio - spanner crab with San Marzano tomato and chilli 31.00

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

Anatra - organic duck, porcini mushroom and sage 31.00

Nduja - spicy Calabrian salami, squacquerone cheese and basil 26.50

PIATTI PRINCIPALI

Spaghettoni - lemon spaghettoni with blue swimmer crab, basil pesto and pistachio 33.00

Pesce del giorno - our fresh fish of the day MP

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

Gnocchi - alla Napoletana with fresh baby burrata and basil 28.00

Anatra arrosto - Milawa organic boneless ½ duck, Amarena cherry jus, sage 38.00

CONTORNI E INSALATE

Patate - Chat potatoes, marjoram, parmigiano 11.00

Verdi - sauteed seasonal greens, garlic, lemon 11.00

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

Lattuga Romana - tossed cos leaves with blood orange vinaigrette, Sicilian oregano and cracked pepper 11.00

Patatine melanzane - eggplant chips with, chervil aioli 11.00

Zucca - roast pumpkin with whipped marscarpone and toasted seeds 11.00

Please ask for our dairy/gluten-free menu

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