

# MENU

## STUZZICHINI

|  |       |
|--|-------|
| <b>Olive</b> - marinated Sicilian green and Ligurian olives with chilli rosemary grissini                    | 7.00  |
| <b>Arancini</b> - carrot arancini  | 9.00  |
| <b>Ostriche</b> - freshly shucked oysters with peach Bellini granita (3 pce)                                 | 13.00 |
| <b>Funghi ripieni</b> - baked swiss brown mushrooms with gorgonzola, marscapone, pangrattato and salsa verde | 15.50 |
| <b>Topinambur</b> - confit Jerusalem artichokes, honey and black truffle                                     | 14.00 |
| <b>Gamberi e ceci</b> - marinated prawns and chickpea dip with garlic rubbed house made bread                | 14.50 |

## RISOTTERIA

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

|   |       |
|---|-------|
| <b>Risi e bisi</b> - (from the Veneto region) fresh peas, pancetta, shallots and Parmigiano | 26.00 |
| <b>Tartufo</b> - black truffle and aged Parmigiano Reggiano (24 months)                     | 27.00 |
| <b>Scampi</b> - roast Australian scampi and Koo Wee Rup asparagus                           | 33.00 |
| <b>Zucca</b> - pureed butternut pumpkin with sage, candied walnuts and goats cheese         | 25.00 |
| <b>Capesante</b> - scallops, black truffle and chive  | 26.00 |
| <b>Funghi misti</b> - mixed seasonal mushrooms, Parmigiano and aromatic herbs               | 28.00 |
| <b>Granchio</b> - spanner crab with tomato and chilli                                       | 31.00 |
| <b>Wallaby</b> - wallaby shank braised with Abbotsford stout and native pepper berries      | 27.00 |
| <b>Pollo</b> - organic chicken ragù with smoked caciocavallo cheese and fresh chilli        | 26.00 |
| <b>Anatra</b> - organic duck, porcini mushroom and sage                                     | 31.00 |
| <b>Nduja</b> - spicy Calabrian salami, squacquerone cheese and basil                        | 26.50 |

## ASSAGGINI

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| <b>Carpaccio</b> - King fish crudo, Sicilian lemon, pineapple sage and salsa verde   | 17.00 |
| <b>Caprese</b> - rosemary-smoked cherry tomatoes, buffalo mozzarella, EVOO compressed cucumber, beetroot, asparagus, raspberry vinegar | 16.00 |
| <b>Calamari grigliati</b> - grilled calamari with pickled radish, eggplant, chilli and squid ink aioli                                 | 18.00 |
| <b>Sardine</b> - fried Port Phillip Bay sardines with Sicilian caponata  | 16.00 |
| <b>Polpette</b> - beef meatballs with parmesan and San Marzano tomato  | 13.50 |

## PASTA

made in house daily

|   |       |
|---|-------|
| <b>Spaghettini</b> - lemon spaghettini with blue swimmer crab, basil pesto and pistachio  | 33.00 |
| <b>Tortellini</b> - scallop and roast fennel tortellini with cauliflower puree and chilli | 29.00 |
| <b>Gnocchi quattro formaggi</b> - Milawa blue, taleggio, pecorino and aged parmesan       | 28.00 |
| <b>Lasagna</b> - with Barrowdale pork and Flinders Island lamb                            | 30.00 |

## CONTORNI E INSALATE

|  |       |
|--|-------|
| <b>Patate</b> - Chat potatoes, marjoram, parmigiano  | 11.00 |
| <b>Verdi</b> - sauteed seasonal greens, garlic, lemon  | 11.00 |
| <b>Rucola</b> - roquette, 48 month aged Parmigiano Reggiano, walnuts, chestnut honey                         | 11.00 |
| <b>Lattuga Romana</b> - tossed cos leaves with blood orange vinaigrette, Sicilian oregano and cracked pepper | 11.00 |
| <b>Patatine di melanzane</b> - eggplant chips with chervil aioli   | 11.00 |
| <b>Zucca</b> - roast pumpkin with whipped marscapone and toasted seeds                                       | 11.00 |

## SELEZIONE DELLO CHEF

A selection of 4 courses tailored by our kitchen crew

55.00

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

## PIATTI PRINCIPALI

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|--|-------|
| <b>Bistecca</b> - char grilled Cape Grim t-bone, 400g  | 45.00 |
| <b>Pesce del giorno</b> - our fresh fish of the day  | MP    |
| <b>Anatra arrosto</b> - Milawa organic boneless ½ duck, Amarena cherry jus, sage                     | 38.00 |
| <b>Porchetta</b> - roast pork belly with horseradish cream, heirloom vegetables and blood orange jus | 36.00 |
| <b>Abbacchio</b> - braised Flinders Island lamb shoulder, with chilli, broad beans and burrata       | 34.00 |

Please ask for our dairy/gluten-free menu

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