

MENU

STUZZICHINI

Olive - marinated Sicilian green and Ligurian olives with chilli rosemary grissini	7.00
Arancini - carrot arancini	8.00
Polpette - beef meatballs with parmesan and San Marzano tomato	13.50
Ostriche - freshly shucked oysters with peach Bellini granita (3 pce)	13.00
Anguria - watermelon bites wrapped in San Daniele prosciutto, with black fig vincotto	15.00
Carciofo - confit Jerusalem artichoke, honey and black truffle	14.00

ASSAGGINI

Gamberi e ceci - marinated prawns and chickpea dip with garlic rubbed house made bread	14.50
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
Sardine - fried Port Phillip Bay sardines with Sicilian copanata	16.00

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
Tartufo - black truffle and aged Parmigiano Reggiano (24 months)	27.00
Scampi - roast Australian scampi and Koo Wee Rup asparagus	33.00
Zafferano - saffron with buffalo mozzarella and balsamic	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 tomato and chilli	31.00
Cervo - grilled venison, zucchini and hazelnut with reduced balsamic	27.00
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

PASTA

made in house daily

Spghettini - lemon spghettini with blue swimmer crab, basil pesto and pistachio	33.00
Tortellini - scallop and roast fennel tortellini with cauliflower puree and chilli	29.00
Gnocchi - alla Napoletana with fresh baby burrata and basil	28.00
Lasagna - with Barrowdale pork and Flinders Island lamb	30.00

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 di melanzane - eggplant chips with chervil aioli	11.00
Zucca - roast pumpkin with whipped marscarpone 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

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

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