

MENU

STUZZICHINI

| | |
|--|-------|
| Crostini con melanzana - confit eggplant, whipped buffalo crumble, pomegranates and black truffle | 7.50 |
| Gamberi e ceci - marinated prawns and chickpea dip with garlic rubbed house made bread | 14.50 |
| 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 |

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 |
| Salsicce - Italian pork and fennel sausage with tomato and basil | 26.00 |

ASSAGGINI

| | |
|--|-------|
| Maiale - cannelloni filled with beer braised pork shoulder, with a cherry tomato Napoli sugo | 17.00 |
| Carpaccio - torched tuna belly, fried capers, mayo, smoked tomato petal and wasabi roe | 16.00 |
| Caprese - rosemary-smoked cherry tomatoes, buffalo mozzarella, EVOO compressed cucumber, beetroot, asparagus, raspberry vinegar | 16.00 |
| Calamari - risotto filled baby calamari with garlic, chilli and rocket | 15.50 |
| Fiori di zucchini - fried zucchini flowers, roast pumpkin, peppitos & mustard fruits (2 ea) | 19.00 |
| Fritto misto - a selection of local seafood with house made aioli | 22.00 |

PASTA

made in house daily

| | |
|--|-------|
| Spghettini - lemon spghettini with blue swimmer crab, basil pesto and pistachio | 33.00 |
| Ravioli - open ravioli with prawns, scallops and corn reduction | 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 |
| Cavolfiore - heirloom cauliflower with smoked ricotta and mandarin dressing | 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

(all served with complimentary rosemary and garlic salted patate)

| | |
|--|-------|
| 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 |

Please ask for our dairy/gluten-free menu

M28 Mid Level Southgate
www.tuttobene.com.au

(03) 9696 3334

