

# MENU

## STUZZICHINI

<b>Crostini con melanzana</b> - confit eggplant, whipped buffalo crumble, pomegranates and black truffle	7.50
<b>Gamberi e ceci</b> - marinated prawns and chickpea dip with garlic rubbed house made bread	14.50
<b>Arancini</b> - carrot arancini	8.00
<b>Polpette</b> - beef meatballs with parmesan and San Marzano tomato	13.50
<b>Ostriche</b> - freshly shucked oysters with peach Bellini granita (3 pce)	13.00
<b>Anguria</b> - 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.)

<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>Zafferano</b> - saffron with buffalo mozzarella and balsamic	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>Cervo</b> - grilled venison, zucchini and hazelnut with reduced balsamic	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

<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</b> - sauteed calamari with saffron poached potato and chilli	17.00
<b>Finocchio</b> - roast baby fennel, snap fried kholrabi	16.00
<b>Fritto misto</b> - a selection of local seafood with house made aioli	22.00

## PASTA

made in house daily

<b>Spaghettoni</b> - lemon spaghettoni with blue swimmer crab, basil pesto and pistachio	33.00
<b>Ravioli</b> - open ravioli with prawns, scallops and corn reduction	29.00
<b>Gnocchi</b> - alla Napoletana with fresh baby burrata and basil	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 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

<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 Finders Island lamb shoulder, with chilli, broad beans and burrata	34.00

Please ask for our dairy/gluten-free menu

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