

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
Ostrica - freshly shucked oysters with peach Bellini granita (3 pce)	13.00
Anguria - watermelon bites wrapped in San Daniella 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 Napolitana 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 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

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