

RISTORANTE ITALIANO
OPEN 7 DAYS 12 PM-LATE



11/33 BARANGAROO AVENUE
BARANGAROO 2000

CICCHETTI

OLIVE ... 11 [GF, DF, V, VG]
Marinated Olives

ARANCINI ... 12 / ea [V]
Gorgonzola, Peas

CROSTINI ... 14 / ea [DF]
Fresh Tuna, Tonnato Sauce, Bottarga on Crispy Bread

ANTIPASTI

FOCACCIA ... 6 / slice [DF, V, VG]
Rosemary, Sea Salt, Olive Oil

RICOTTA ... 23 [GF, V]
Whipped Ricotta, Pistachio Pesto

STRACCIATELLA DI BUFFALA ... 25
Fire Roasted Peppers, Pangrattato, Lemon Oil

SARDINE FRITTE ... 23
Fried Sardines, Smoked Salt, Cod Roe Dip

CALAMARI FRITTE ... 27 [GF, DF]
Fried Calamari, Herb Aioli, Lemon

SALUMI

Sliced to order

PROSCIUTTO ... 19 [DF]
Rump Cut Prosciutto di Parma, Grissini

MORTADELLA ... 18 [GF]
LP's Mortadella, Caperberries

SALAMI ... 21 [GF]
Wild Venison and Botanical Gin Salami

PASTA FRESCA

All Our Pasta is Made Daily In House

BUCATINI ... 29 [V]
Cacio e Pepe, Black Pepper, Pecorino Romano

REGINETTE ... 34 [V]
Wild Mushrooms, Hazelnuts, Ricotta

CAVATELLI ... 35 [V]
Pomodoro, Basil Oil, Pink Peppercorn, Burrata

CONCHIGLIE ... 39
Ground Beef Brisket, Ragu Bianco, Rosemary, Grana Padano

PAPPARDELLE ... 44
Prawns, Cherry Tomatoes, Garlic, Chives

GRIGLIA

Steaks Served with House Made Mustard

RUMP CAP ... 39 [GF, DF]
Stockyard Angus Beef Rump Cap 250 gr

SIRLOIN ... 58 [GF, DF]
Stockyard Angus Beef Sirloin 250 gr

SWORDFISH ... 44 [GF]
Lupini Beans, Vine Ripened Tomatoes, Cavolo Nero

CONTORNI

PATATE ... 14 [GF, DF, V, VG]
Chips, Aioli

INSALATA ... 15 [GF, V]
Seasonal Leaves, Lemon Dressing, Parmesan

PISELLI MANGIATUTTO ... 16 [GF, DF, V, VG]
Snap Peas, Preserved Garlic, Almonds

CAVOLFIORE ... 19 [GF, DF, V, VG]
Cauliflower, Cannellini Puree, Capers

SET MENUS

Min 2 people - Applies to whole table
Please advise our staff for dietaries

MENU FISSO ... \$69/PERSON

PANE [DF, V, VG]

Focaccia, Rosemary, Sea Salt

RICOTTA [GF, V]

Whipped Ricotta, Pistachio Pesto

ARANCINI [V]

Gorgonzola, Peas

CAVATELLI [V]

Pomodoro, Basil Oil, Pink Peppercorn, Burrata

CONCHIGLIE

Ground Beef Brisket, Ragu Bianco, Rosemary, Grana Padano

INSALATA [GF, V]

Seasonal Leaves, Lemon Dressing, Parmesan

\$35 PASTA E VINO AVAILABLE MONDAYS ONLY

Selection of One Pasta:

Bucatini Cacio e Pepe or Conchiglie Beef Ragu

+

Selection of A Glass of Wine:

Cantina di Gambellara 'Monopolio' Pinot Grigio or
Tenuta Ulisse Montepulciano d'Abruzzo Único

BAMBINI

PASTA ... 15 [V]

Plain Bucatini with Butter

STEAK ... 20 [GF, DF]

Kids steak and side of chips

MENU GRANDE ... \$99/PERSON

OLIVE [GF, DF, V, VG]

Marinated Olives

PROSCIUTTO [DF]

Rump Cut Prosciutto di Parma

MORTADELLA [GF]

LP's Mortadella, Caperberries

PANE [DF, V, VG]

Focaccia, Rosemary, Sea Salt

RICOTTA [GF, V]

Whipped Ricotta, Pistachio Pesto

ARANCINI [V]

Gorgonzola, Peas

BUCATINI [V]

Cacio e Pepe, Black Pepper, Pecorino Romano

RUMP CAP [GF, DF]

Stockyard Angus Beef Rump Cap, Mustard

PATATE [GF, DF, V, VG]

Chips, Aioli

DOLCI

DARK CHOCOLATE TART ... 24

TIRAMISU ... 21

GELATO OF THE DAY ... 10

BACIO DEL SOLE

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10% Sunday Surcharge - 20% Public Holiday Surcharge