

OPEN 7 DAYS
12 PM–LATE



11/33 BARANGAROO AVENUE
BARANGAROO 2000

ANTIPASTI

OLIVE ... 11

Marinated Ligurian Olives

ARANCINI ... 12 / ea

Gorgonzola, Peas

CROSTINI ... 14 / ea

Tuna Tonnato

PANE ... 6 / slice

Focaccia, Rosemary, Sea Salt, Olive Oil

PIZZETTA ... 14

Wood Fired Bread, Olive Oil, Oregano

RICOTTA ... 23

Whipped Ricotta, Grapes, Pistachio Pesto

STRACCIATELLA DI BUFFALA ... 24

Fire Roasted Peppers, Anchovies, Lemon Oil

CAVOLFIORE ... 19

Cauliflower, Capers, Cannellini Puree

CRUDO ... 29

Scallop Crudo, Blood Orange, Bagna Cauda

SARDINE FRITTE ... 23

Fried Sardines, Smoked Salt, Cod Roe Dip

CALAMARI ... 26

Soppressata XO, Chives

SALUMI

LINGUA ... 24

Beef Tongue, Salsa Verde

PROSCIUTTO ... 18

Rump Cut Prosciutto di Parma

MORTADELLA ... 18

LP's Mortadella

SALAMI ... 22

Wild Venison and Botanical Gin Salami

PASTA FRESCA

All Our Pasta is Made Daily In House

BUCATINI ... 29

Cacio e Pepe, Pecorino Romano, Black Pepper

CALAMARATA ... 34

Wild Mushrooms, Ricotta, Hazelnuts

CAVATELLI ... 38

Grass Fed Lamb Ragu, Rosemary, Parmesan

PAPPARDELLE ... 55

Moreton Bay Bug, Cherry Tomato

TORTELLINI ... 39

Beef Wagyu Skirt, Nutmeg

GRIGLIA

All Steaks Served with House Made Mustard

RUMP CAP ... 39

Stockyard Angus Beef Rump Cap 250 gr

CHUCK EYE ... 46

Stockyard Angus Beef Chuck Eye 250 gr

SIRLOIN ... 56

Stockyard Angus Beef Sirloin 250 gr

SWORDFISH ... 43

Lupini Beans, Vine Ripened Tomatoes, Cavolo Nero

CONTORNI

PATATE ... 14

Chips, Aioli

INSALATA ... 15

Seasonal Leaves, Persimmon, Walnuts, Balsamic

FAGIOLINI ... 16

Roman Beans, Confit Garlic, Almonds



SET MENUS

min 2 people - applies to whole table
please advise our staff for dietaries

MENU FISSO ... 69 PP

ARANCINI

Gorgonzola, Peas

CROSTINI

Tuna Tonnato

PANE

Focaccia, Rosemary, Sea Salt, Olive Oil

RICOTTA

Whipped Ricotta, Grapes, Pistachio Pesto

CAVOLFIORE

Cauliflower, Parsley, Cannellini Puree

CAVATELLI

Grass Fed Lamb Ragu, Rosemary, Parmesan

MENU GRANDE ... 99 PP

OLIVE

Marinated Ligurian Olives

ARANCINI

Gorgonzola, Peas

PANE

Focaccia, Rosemary, Sea Salt, Olive Oil

RICOTTA

Whipped Ricotta, Grapes, Pistachio Pesto

CRUDO

Scallop Crudo, Blood Orange, Bagna Cauda

BUCATINI

Cacio e Pepe, Pecorino Romano, Black Pepper

RUMP CAP

Stockyard Angus Beef Rump Cap 250 gr

PATATE

Chips, Aioli

INSALATA

Seasonal Leaves, Persimmon, Walnuts, Balsamic

DOLCI

TIRAMISU ... 19

Hazelnut Praline

CROSTATA AL CIOCCOLATO ... 24

Chocolate Tart, Cream

PANNA COTTA ... 19

Bee Pollen, Chamomile, Honey

BACIO DEL SOLE

11/33 BARANGAROO AVENUE BARANGAROO 2000

10% Sunday Surcharge - 20% Public Holiday Surcharge