

RISTORANTE ITALIANO
OPEN 7 DAYS 12 PM-LATE



11/33 BARANGAROO AVENUE
BARANGAROO SYDNEY

CICCHETTI

FOCACCIA ... 7 / slice [DF, V, VG]
Rosemary, Sea Salt, Olive Oil

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

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

BABY BURRATA CROSTINI (2 PIECES) ... 18 [V]
Caramelised Onion, Candied Walnuts

SGAGLIOZZE ... 20 / each
Moreton Bay Bug & Bottarga on Pan Fried Polenta

ANTIPASTI

CAPRESE ... 30 [GF, V]
Mozzarella di Bufala, Heirloom Tomatoes, Basil

STRACCIATELLA ... 25 [GF, V]
Nectarin, Lemon Oil, Mint

KINGFISH CRUDO ... 36
Green Apple, Horseradish, Pane Carasau

SARDINE FRITTE ... 24
Fried Sardines, Smoked Salt, Cod Roe Dip

CALAMARI FRITTE ... 28 [GF, DF]
Fried Calamari, Herb Aioli, Lemon

SALUMI

MORTADELLA ... 20 [GF]
LP's Mortadella, Caperberries

PROSCIUTTO E MELONE ... 25 [GF, DF]
Rump Cut Prosciutto di Parma, Rockmelon

SALAMI ... 23 [GF]
Cloth Aged Wagyu Salami

PASTA FRESCA

All Our Pasta is Made Daily In House

BUCATINI ... 29 [V]
Cacio e Pepe, Black Pepper, Pecorino Romano
A thick spaghetti with a hole running through the center

RADIATORI ... 36 [V]
Zucchini, Ricotta, Hazelnuts
Short, squat pasta shape with ruffled edges that resembles old-fashioned radiators

TAGLIATELLE ... 39

Bolognese, Ground Beef, Rosemary, Grana Padano
A traditional pasta notable for long and flat ribbons

CONCHIGLIE ... 44
Prawns, Cherry Tomatoes, Garlic, Chives, Pangrattato
Seashell shaped pasta with ridges on the outside

BOTTONI ... 39
Bottoni alla Panna filled with Veal, Pork & Almonds, Nutmeg
Hand made, stuffed pasta named for their "button" shape, similar to ravioli

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

BISTECCA ALLA FIORENTINA ... 190 [GF, DF]
Stockyard Farm 1 KG (SERVES 2-3 PEOPLE - ALLOW 1 HOUR TO COOK)

SWORDFISH ... 49 [GF]
Lupini Beans, Vine Ripened Tomatoes, Cavolo Nero

CONTORNI

PATATE ... 15 [GF, V]
Chips, Grana Padano, Parsley, Aioli

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

PISELLI MANGIATUTTO ... 17 [GF, DF, V, VG]
Snap Peas, Preserved Garlic, Almonds

CAVOLFIORRE ... 19 [GF, DF, V, VG]
Cauliflower, Cannellini Puree, Capers, Fresh Herbs

SET MENUS

Minimum 2 People
Applies to Whole Table
Please Advise Our Staff For Dietaries

MENU FISSO ... \$69/PERSON

PANE [DF, V, VG]
Focaccia, Rosemary, Sea Salt

CAPRESE [GF, V]
Mozzarella di Bufala, Heirloom Tomatoes, Basil

SALAMI [GF]
Cloth Aged Wagyu Salami

RADIATORI [V]
Zucchini, Ricotta, Hazelnuts

TAGLIATELLE
Bolognese, Ground Beef, Rosemary, Grana Padano

INSALATA [GF, V]
Baby Gem Leaves, Lemon Dressing, Parmesan

MENU GRANDE ... \$99/PERSON

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

PROSCIUTTO E MELONE [GF, DF]
Rump Cut Prosciutto di Parma, Rockmelon

MORTADELLA [GF]
LP's Mortadella, Caperberries

PANE [DF, V, VG]
Focaccia, Rosemary, Sea Salt

CAPRESE [GF, V]
Mozzarella di Bufala, Heirloom Tomatoes, Basil

ARANCINI [V]
Peas, Gorgonzola

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

RUMP CAP [GF, DF]
Stockyard Angus Beef Rump Cap 250 GR

INSALATA [GF, V]
Baby Gem Leaves, Lemon Dressing, Parmesan

\$35 PASTA E VINO AVAILABLE MONDAYS ONLY

Selection of One Pasta:
Bucatini Cacio e Pepe or Tagliatelle Bolognese
+

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 Cooked with Butter

STEAK ... 20 [GF, DF]
Kids Size Rump Steak and Side of Chips

DOLCI

DARK CHOCOLATE TART ... 24

TIRAMISU ... 21

RICOTTA CANNOLI ... 12

GELATO ... 10
Chocolate, Vanilla or Strawberry Sorbet

BACIO DEL SOLE

11/33 BARANGAROO AVENUE BARANGAROO 2000

10% Sunday Surcharge - 20% Public Holiday Surcharge