

RISTORANTE ITALIANO
OPEN 7 DAYS 12 PM-LATE



11/33 BARANGAROO AVENUE
BARANGAROO SYDNEY

CICCHETTI

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

OLIVE ... 9 [GF, DF, V, VG]
Marinated Olives

ARANCINI ... 10 / each [V]
Peas, Gorgonzola

BABY BURRATA CROSTINI ... 9 / each [V]
Pesto, Pine Nuts

SGAGLIOZZE ... 18 / each
Moreton Bay Bug & Bottarga on Pan Fried Polenta

ANTIPASTI

CIAMBOTTA ... 22 [GF, V]
Whipped Ricotta, Seasonal Warm Vegetables

CAPRESE ... 25 [GF, V]
Mozzarella di Bufala, Heirloom Tomatoes, Basil

MELANZANE ALLA PARMIGIANA ... 19 [GF, V]
Eggplant, Mozzarella, Pomodoro

SARDINE ... 24
Char Grilled Sardines, Smoked Salt, Cod Roe Dip

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

SALUMI

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

PROSCIUTTO E MELONE ... 24 [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

CONCHIGLIE ... 32 [V]
Zucchini, Ricotta, Hazelnuts
Seashell shaped pasta with ridges on the outside

TAGLIATELLE ... 36

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

SPAGHETTI ... 39
Prawns, Cherry Tomatoes, Garlic, Chives, Pangrattato
Classic thin, long and solid pasta

CAPPELLETTI ... 38 [V]
Ricotta & Leek filled Cappelletti, Peas
Handmade, round, brimmed shaped stuffed pasta, similar to ravioli

GRIGLIA

BURGER & CHIPS ... 29
Angus Beef Burger, Tomato, Cheddar, Aioli, Side Chips

RUMP CAP ... 38 [GF, DF]
Stockyard Angus Beef Rump Cap 250 GR

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

BISTECCA ALLA FIORENTINA ... 185 [GF, DF]
Stockyard Farm 1 KG (SERVES 2-3 PEOPLE - ALLOW 1 HOUR TO COOK)

SWORDFISH ... 48 [GF]
Lupini Bean Puree, Vine Ripened Tomatoes, Cavolo Nero

CONTORNI

PATATE ... 14 [GF, V]
Chips, Grana Padano, Parsley, Aioli

INSALATA ... 14 [GF, V]
Baby Gem Leaves, Lemon Dressing, Parmesan

PISELLI MANGIATUTTO ... 15 [GF, DF, V, VG]
Snap Peas, Preserved Garlic, Almonds

CAVOLFIORE ... 16 [GF, DF, V, VG]
Cauliflower, Cannellini Puree, Capers, Fresh Herbs

SET MENUS & SPECIALS

MENU FISSO ... \$65/PERSON

Minimum 2 People / Applies to Whole Table

FOCACCIA [DF, V, VG]

Oregano, Sea Salt, Olive Oil

CAPRESE [GF, V]

Mozzarella di Bufala, Heirloom Tomatoes, Basil

SALAMI [GF]

Cloth Aged Wagyu Salami

CONCHIGLIE [V]

Zucchini, Ricotta, Hazelnuts

TAGLIATELLE

Bolognese, Ground Beef, Rosemary, Grana Padano

INSALATA [GF, V]

Baby Gem Leaves, Lemon Dressing, Parmesan

MENU GRANDE ... \$95/PERSON

Minimum 2 People / Applies to Whole Table

OLIVE [GF, DF, V, VG]

Marinated Olives

PROSCIUTTO E MELONE [GF, DF]

Rump Cut Prosciutto di Parma, Rockmelon

MORTADELLA [GF]

LP's Mortadella, Caperberries

FOCACCIA [DF, V, VG]

Oregano, Sea Salt, Olive Oil

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 FOR LUNCH MONDAY TO FRIDAY
& MONDAY DINNER 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

2 for \$35 APEROL SPRITZ

ALL DAY MONDAY TO WEDNESDAY

\$99 BOTTOMLESS LUNCH ON WEEKENDS

90 Minutes of Free Flow Spritz, House Wine or Bubbles

Accompanied by Menu Fisso for \$99 per person.

Upgrade to Cocktails for additional \$ 45 pp.

Not Available on Public Holidays.

BAMBINI

PASTA ... 15 [V]

Bucatini Pomodoro

STEAK ... 20 [GF, DF]

Kids Size Rump Steak and Side of Chips

DOLCI

DARK CHOCOLATE TART ... 21

TIRAMISU ... 19

RICOTTA CANNOLI ... 10

GELATO ... 9

Chocolate, Vanilla or Strawberry Sorbet

11/33 BARANGAROO AVENUE BARANGAROO 2000

No Split Bills - 10% Sunday Surcharge - 20% Public Holiday Surcharge