

## Piatti

Marinated Sicilian olives · 10 *gf · vg*

House focaccia · 12

+ oil & balsamic, chilli *· v ·*  
+ nduja butter

Vitello tonnato, rocket, fried capers, shaved parmesan · 32 *· gf ·*

Potato skins, kewpie · 14 *· v ·*

Calamari e zucchini fritti, lemon, kewpie · 22 *· gf ·*

Arancini, seasonal flavour (3) · 24

Wild mushroom bruschetta, truffle mascarpone · 18 *· v ·*

Burrata, roasted red peppers, almond, hot honey, crostini · 26 *· v ·*

Pickled cucumber, stracciatella, basil oil, nigella, crostini · 24 *· v ·*

Fish fingers, beer battered flathead, house tartare, lemon · 25

Prosciutto crostini, whipped ricotta, hot honey (2) · 18

## Housemade Gnocchi

*also available with housemade gluten free gnocchi*

Rosé sauce, guanciale, chilli, cherry tomato · 30

Napolitana, olive oil, basil, stracciatella · 28 *· v ·*

+ add nduja \$6

Basil pesto, confit garlic, chilli, stracciatella · 28 *· v ·*

Cauliflower, leek, guanciale, cream, chilli · 30

Beef cheek ragu, parmesan · 36

Gorgonzola, spinach, sage, pangrattato · 30 *· v ·*

Sage butter, pumpkin crema, macadamias · 30 *· v ·*

Mushroom ragú, porcini, truffle, mascarpone, parmesan · 32 *· v ·*

## Pasta

Rigatoni al forno, spicy vodka sauce, fior di latte, hot honey · 30 *· v ·*

Linguini gamberi, prawns, zucchini, nduja · 36

Linguini puttanesca, olive, chilli, anchovy, capers · 30

Rigatoni salsicce, tomato sugo, fried eggplant, parmesan · 34

## Meat

250g Scotch Fillet, vine tomato, kale, potatoes, romesco, nduja butter · 46 *· gf ·*

Chicken cotoletta, linguini aglio e olio, cream, pecorino, chilli · 30

Crispy skin barramundi, pesto salad, dill crème fraîche, prosciutto, lemon · 38 *· gf ·*

Fritto misto, prawns, zucchini, calamari, panzanella salad, honey mustard vinaigrette · 38 *· gf ·*

## Sides

Heirloom tomato, stracciatella, basil, olive oil, pangrattato · 16 *· v ·*

Brocolini, green beans, pumpkin, almond, chilli · 16 *gf · vg ·*

Leafy greens, honey mustard vinaigrette 14 *· gf · v ·*

Rosemary salted baby potatoes · 14 *· vg ·*

Parmesan fries · 13 *· v ·*

## Dolce

Tiramisu · 16

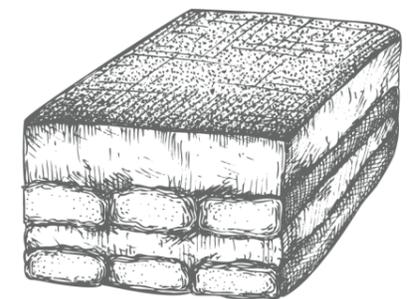
Pistachio panna cotta, cherry, crostoli · 17

Cannoli, ricotta filled · 8.5

Burnt Basque cheesecake, cream, pistachio · 16 *· until sold · gf ·*

Affogato, espresso · 8

Liqueur affogato · 14 · Averna · Montenegro · Frangelico · Baileys · Kahlua · Grappa · Sambuca



*Gluten Free - GF · Vegetarian - V · Vegan - VG*

*Please inform staff of any dietaries before ordering Please be aware that all care is taken when catering for special requirements.*

*It must be noted that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi and dairy products. · Surcharge applies on Saturdays, Sundays & public holidays*

ARTUSI

BY NIGHT

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by night

BY NIGHT

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