Menu

ASSAGGINI (small plates)

OSTRICHE - SYDNEY ROCK OYSTERS (A) $7 each
Yuzo - Apple - Cucumber Mignonette (min 3)

CAPESANTE (A) $9 each
Burro all' aglio e prosciutto, WA scallop, garlic butter & prosciutto

OLIVES $12
Italian marinated olives, fennel, orange & chilli

PAN DI CASA $9
Ciabatta, olive oil & balsamic

ANCHOVY ON TOAST (I) $18
Cantabrian anchovies, toasted ciabatta & butter (4 pcs)

SALAME FELINO $18
Hand cut Felino salami & pickles

MORTADELLA SKEWER $14
Truffled stracciatella & pistachio

ANTIPASTI (to share)

PROSCIUTTO SAN DANIELE $32
San Daniele prosciutto, buffalo mozzarella & grissini

SARDELLE AGRO DOLCE (A) $30
SA sardines, red onions, pinenuts, raisins, stracciatella & nduja mayo

ARANCINI QUATTRO FORMAGGI (3 pcs) $26
Four cheese arancini, tomato sugo, basil & parmigiano
Add extra arancino $9

CRUDO OF THE DAY (A) $33
Today's raw fish - see blackboard

BURRATA $33
Roast pears, hazelnuts, aged balsamic & mint

CALAMARI FRITTI (I) $27
Fried calamari, rocket, lemon & aioli

TRIPPA ALLA ROMANA $28
Tomato, chilli, mint & pecorino

TORTELLINI IN BRODO $31
Pork-mortadella-prosciutto tortellini in meat broth

GAMBERI (A) $43
Crumbed king prawns, tartare sauce, cos lettuce, lemon
Add extra prawn $12

SECONDI

NONNA'S EGGPLANT PARMIGINA $38
Fried eggplant, mozzarella, red sauce, basil, parmesan & rocket

WAGYU MEATBALLS $42
In red sauce & old school garlic bread

POLLO AL FORNO $44
Half roasted chicken, crispy potatoes, sumac, pecorino, rosemary & salsa verde

PASTA

RIGATONI VODKA SAUCE $37
Tomato, Calabrian chilli, cream, shallot & parmigiano

SPAGHETTI PUTTANESCA (I) $39
With prawns, tomato sugo, Ligurian olives, capers, spicy nduja, chilli & parsley

MAFALDINE BOLOGNESE $38
Mafaldine slow braised wagyu bolognese, rosemary & parmigiano

Menu

TAGLIATELLE ALLA TROTA (A) $39
Local smoked trout, prosecco,
shallots, cream, chives & salmon roe

RAVIOLI ALL SCARPARIELLO $38
Ricotta-parmigiano ravioli, cherry tomatoes,
fermented chilli, pinenuts,
crispy basil & pecorino

GNOCCHI LAMB $39
Potato dumpling, lamb shoulder ragu,
Sicilian green olives, mint, & pecorino Romano

FREGOLA AL FRUTTI $49
DI MARE (M)
Moreton bay bug, vongole,mussels, prawns,
calamari, tomato sugo & Calabrian chilli

GLUTEN FREE PASTA $4

PIZZA

MARGHERITA $29
San Marzano tomatoes, fior di latte,
basil & parmigiano

HAWAIANA $30
Shaved ham, pineapple, pickled jalapeno,
tomato, fior di latte & parmigiano

SONNYBOY $31
San Marzano tomato, salami, Ligurian olives,
oregano, fior di latte & pecorino

DIAVOLINA $33
Hot salami, nduja, jalepeno, fior di latte,
san marzano tomato, pecorino & hot honey

TRUFFULINA $36
Fior di latte, truffled-stracciatella,
san danielle prosciutto & parmigiano reggiano

RIP TONY SOPRANO $33
Hot soppressata, pork sausage, nduja, bacon,
San Marzano tomato, fior di latte,
ricotta & parmigiano

POPEYE $33
Spinach, ricotta crema, garlic, fior di latte,
parmigiano & fermented chilli

HOLY SMOKE $31
Potato, cream, scamorza, rosemary, red onion,
parmigiana & chives
Add extra streaky bacon *$4*

MR GAMBERO (I) $36
Marinated prawns, spicy vodka sauce,
Calabrian chilli, fior di latte, shallot,
pecorino & prosciutto bits

GLUTEN FREE BASE $5
VEGAN CHEESE $5

CONTORNI (sides)

MIXED LEAF SALAD $17
mixed leaves, pickled red onion,
orange-balsamic vinaigrette

RUCOLA $18
Rocket, roast pear, hazelnuts,
parmigiano & balsamic vinaigrette

PERROTTA'S CAESAR $24
Baby cos, radicchio, white anchovies,
chilli croutons & parmigiano dressing

CHIPS $15
Rosemary salt on chips & aioli

BAMBINI (kids <12) $17
Spaghetti bolognese
Rigatoni parmesan & butter
Chicken schnitzel & chips
Add vanilla ice-cream & topping *$6*

A = AUSTRALIAN SEAFOOD I = IMPORTED SEAFOOD M = MIXED ORIGIN
Surcharges applicable | 10% Sunday | 15% public holidays | 1.6% on all EFT transactions