

Mangiamo! Let's Eat.

Antipasti

Warm Marinated Olives (DF, VG, GF)	\$12
lemon zest, garlic cloves, rosemary	
Wood-Fired Focaccia Bread	\$12
whipped garlic butter	
Sydney Rock Oysters	\$5.5 each
with campari granita or natural with mignonette	
Burrata (V)	\$21
caramelised figs, vincotto, crispy flatbread, basil oil	
Watermelon Insalata (V)	\$20
watermelon, heirloom tomatoes, stracciatella, croutons, basil	
Calamari Fritti	\$22
fried calamari & zucchini, aioli	
Saffron Arancini (6) (V)	\$19
parmigiano, paprika mayo	
Gnocco Fritto	\$18
fried dough, mortadella, stracciatella, pistachio	

Pasta

Pappardelle	\$32
slow-cooked lamb ragu, pecorino romano	
Linguine	\$30
squid ink, prawns, cherry tomatoes, lemon zest	
Ravioli (V)	\$32
ricotta, mushrooms, shallots, truffle, parmigiano	

All pasta dishes can be made GF add +\$5

Secondi

Pesce All'Acqua Pazza	\$34
fish of the day, baked with tomatoes, olives, capers	
300g Scotch Fillet	\$44
tagliata grainge silver msa, grilled asparagus, salsa verde	
Cotoletta Milanese	\$32
crumbed veal schnitzel, cabbage slaw, paprika mayo	

Mangiamo, it's time to eat with all our friends!

SUN? FOR BATHING.
FOOD?
FOR SHARING!

Antipasti Misto

*serves 2 - 3

selection of Italian cured meats, cheeses & pesto & pickles

\$39

Sides

Insalata Di Rucola (V, GF)	\$13
toasted walnuts, pear, shaved parmesan	
Roasted Patate (V, VG)	\$12
rosemary, garlic	
Fries & Aioli	\$13
Truffle Fries & Aioli	\$17

AMICI, SOMETHING SWEET?

TIRAMISU \$16
mascarpone, savordi, frangelico, cocoa
SORBETTO AL LIMONE \$18
riverina lemon stuffed with housemade lemon sorbet
RASPBERRY MILLE FOGLIE \$24
puff pastry, pistachio custard, raspberry
NUTELLA PIZZA \$18
strawberries, icing sugar

Allora, Pizza!

MARGHERITA (V) | \$22
tomato, basil, parmigiano, fior di latte

VEGETARIANA (V) | \$27
zucchini, eggplant, mushroom, ricotta, pesto genovese, fior di latte

BURATELLA | \$32
burrata, mortadella & toasted pistachio, fior di latte

TARTUFO (V) | \$28
truffle manchego, truffle oil, mushroom, parmigiano, fior di latte

MEAT LOVERS | \$32
double smoked ham, spicy salami, pancetta, italian sausage, fior di latte

CAPRICCIOSA | \$29
tomato, ham, mushrooms, olives, artichokes, fior di latte

PROSCIUTTO | \$30
tomato, prosciutto di parma, rocket, parmigiano, fior di latte

DIAVOLA | \$29
tomato, inferno salami, fior di latte

GAMBERI | \$31
tomato, garlic prawns, red onions, cherry tomatoes, basil, fior di latte

Make any vegetarian pizza vegan add +\$5 | GF add +\$6

V: Vegetarian

VG: Vegan

GF: Gluten-Free

DF: Dairy-Free

A 10% surcharge applies on Sundays. A 15% surcharge applies for Public Holidays. A 10% discretionary surcharge applies to groups of 20 and more.

BAR OMBRÉ

Mangiamo!

Feed me

BAR OMBRÉ