

SARINO'S



@sarinosrestaurantandbar

SARINO'S *Story*



Introducing Executive **Head chef** of Sarino's, **Alex Keene** whose passion for food was nurtured from an early age. Being raised in a family of horticulturalists meant he was certain to grow up appreciating fresh produce.

Coming from a generation of chefs who undertook strenuous apprenticeships, Alex has perfected his skills from the ground up to become the chef he is today. His training in an Italian kitchen fostered a love of traditional dishes, and a standard of work ethic that gave him the opportunity to work alongside a list of highly regarded chefs.

Visa and Mastercard incur a 0.90% surcharge, American Express incur a 1.50% surcharge and Eftpos incur a 0.40% surcharge. Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish and gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.

ANTIPASTO

antipasto

Pane | Clarified **butter candle** infused with kalamata olive 4.5pp
Served with freshly baked **focaccia** | rosemary | sea salt

SARINO'S OWN MARTINATED VEGETABLES

Pickled **green beans** | garlic | chilli 11
Warm marinated olives | rosemary | citrus peel 12
Roasted **Portobello mushroom** | balsamic reduction 12
Josper roasted **capsicum** | parsley 13
Woodfired **eggplant** | garlic | basil | EVO 13
Vegetarian board | selection of Sarino's Own Josper roasted vegetables | warm ciabatta 34

SARINO'S SELECTION OF CURED SALUMI

Mortadella e pistachio 14
Salami classico picante 15
Wagyu beef bresaola 16
Prosciutto san danielle 16
Salumi board | selection of all our cured meats 36

CHEF BANQUET

Showcasing Sarino's favourites, guests will enjoy a true Italian culinary experience with the tradition of coming together and sharing a sumptuous feast.

\$120 per person

PRIMI

Antipasto board

Italian cured meats and Sarino's own pickled vegetables | cheeses
roasted pumpkin arancini | condiments | warm ciabatta

PASTA

Fresh fusilli

Slow cooked pork & veal ragu | San Marzano tomato fresh basil | parmegiano reggiano

Ravioli

Buffalo mozzarella | ricotta | pistachio | burnt butter | sage

SECONDI

Crispy skin market fish

Chargrilled market steak

Served with Chef's selection of sides and condiments

DOLCE

Chef's selection

À LA CARTE

PRIMI / *to start*

Stuffed portobello mushroom smoked eggplant cashew nut garlic rosemary parmigiano reggiano	26
Woodfired Yamba king prawns garlic butter chilli lemon thyme charcoal mayonnaise	36
Bruschetta nduja salami stracciatella confit cherry tomato basil oil	24
Burrata e prosciutto san danielle prosciutto caramelized plum fresh burrata house made grissini	26
Swordfish carpaccio fresh apple citrus emulsion fennel	27
Roasted quail stuffed with chestnuts barley risotto pancetta mixed mushrooms	28
Freshly shucked Sydney rock oysters selection of vinaigrettes lemon	half dozen 27 / full dozen 52

PASTA FRESCA / *fresh pasta*

Ravioli buffalo mozzarella ricotta pistachio burnt butter sage	39
Spaghetti Tasmanian rock lobster cherry tomato garlic chilli saffron crustacean butter	48
Casarecce mixed mushrooms crispy guanciale white wine parmigiano reggiano black truffle	39
Fusilli pork and veal ragu San Marzano tomato fresh basil parmigiano reggiano	39

SECONDI / *main course*

Eggplant parmigiana buffalo mozzarella San Marzano tomato basil parmigiano reggiano	41
Poached snapper clams mussels cherry tomato Sicilian olive white wine mixed herbs	45
Woodfired salmon prosciutto pumpkin broccolini silver beet	43
Pan seared lamb rump mixed vegetable caponata cannellini bean purée red wine jus	45
Slow braised beef cheek roasted celeriac purée mixed wild mushrooms gremolata	46
Sarino's chargrilled steak pomme purée mustard cress red onion madeira jus	52

CONTORNI / *sides*

Shoe string fries truffle pecorino	12
Baby gem salad white balsamic vinaigrette parmegiano reggiano	12
Sautéed greens preserved lemon almonds	13
Pomme purée balsamic eschalots	13

DEGUSTATION

Our degustation menu is the best way to indulge yourself in an Italian culinary experience. Venture out of your comfort zone and try five of our authentic Italian petite dishes which you can pair with wine hand-picked by Richard, our awarded Sommelier.

— *Degustation \$130 per person* — *Add matching wines \$75 per person*

PANE | *bread* Clarified **butter candle** infused with kalamata olive served with freshly baked **focaccia** | rosemary | sea salt

UNO | *one* **Swordfish carpaccio** | compressed apple | citrus emulsion | fennel | chilli pangrattato
*2017 Weingut Bernhard Ott **Riesling** Austria*

DUE | *two* **Ravioli** | filled with buffalo mozzarella | ricotta | pistachio | burnt butter | sage
*2020 Inama Soave Classico **Garganega**, Veneto Italy*

TRE | *three* **Prosciutto wrapped woodfired salmon** | butternut pumpkin | broccolini | silver beet
*2018 Giovanni Folorane 'Tenuta de Nozzale' **Chianti Classico**, Tuscany Italy*

QUATTRO | *four* **Braised beef cheek** | celeriac purée | mixed wild mushrooms | gremolata
John Glaetzer 'Margarette's Shiraz' Langhorne Creek SA

PALATE CLEANSER Compressed fruit salad | mango sorbet

CINQUE | *five* **Dark chocolate budino** | 64% Amedei chocolate | textures of stone fruit | honeycomb | raspberry gelato
*Valdespino **Pedro Ximenez** 'El Candado'*

DOLCE / *dessert*

Tiramisu mascarpone mousse coffee sponge	22
Dark chocolate budino 64% Amedei chocolate textures of stone fruit honeycomb raspberry gelato	22
Vanilla crème brûlée bitter caramel winter berries double cream	22
Apple crumble baked apple cake caramelized apples cinnamon crumb vanilla gelato warm caramel	22
Affogato vanilla gelato frangelico mixed nut biscotti espresso	20

FORMAGGI / *cheese*

Truffle pecorino truffle honey	15	Testun al Barolo caramelised pear	15
Gorgonzola dolce fig & quince jam	12	Holy goat muscatels	13
Selection of all four cheese			38

VINI DA DESSERT / *dessert wine | fortified | digestive*

2015 Bimbadgen Botrytis Semillon , <i>Hunter Valley</i>	12
2003 Tenute Rossetti Vin Santo , <i>Tuscany</i>	14
Campbells Muscat , <i>Rutherglen</i>	14
Campbells Topaque , <i>Rutherglen</i>	14
All Saints Museum Muscadelle , <i>Rutherglen</i>	14
2014 Ramos Pinto, Late Bottles Port , <i>Duoro Valley, Portugal</i>	14
Ramos Pinto Quinta do Bom-Reti , <i>Portugal, 20 year old Tawny Port</i>	16
Mazzei Castello di Fonterutoli Grappa , <i>Tuscany</i>	18
Serego Alighieri Grappa , <i>Valpolicella</i>	18
Masi Mezzanella di Recioto Amarone Grappa , <i>Valpolicella</i>	20
Penfolds Great Grandfather Rare Tawny , <i>Barossa</i>	30

DOLCE LIQUIDO / *liquid dessert*

Brandy Alexander	20
Revolver rye coffee bitters	22
Café Italiano Galiano orgeat cream	20

DINE AT HOME WITH SARINO'S

Our Head Chef Alex has hand crafted some of Sarino's favourite Authentic Italian dishes for you to enjoy in the comfort of your own home.

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VEGETABLES

at home dining

Pane 9
warm rosetta sourdough | chef's flavoured candle

Josper roasted mushrooms 20
seasonal mushroom | balsamic vinegar | onion | garlic
thyme | basil | olive oil | salt

Pickled green beans 20
green beans | garlic | red chilli | oregano | white
vinegar | olive oil | salt

Roasted red capsicum 20
red capsicum | parsley | garlic | olive oil | salt

Marinated olives 20
mixed olives | orange | lemon | chilli | garlic
rosemary | thyme | olive oil

Josper roasted eggplant 20
eggplant | basil | garlic | parsley | olive oil | salt

FRESH PASTA

at home dining, comes with cooking instructions

Fusilli 20
plain flour | eggs | durum wheat semolina

Rigatoni 20
plain flour | eggs | durum wheat semolina

Ravioli 20
contains plain flour | durum wheat semolina | eggs
buffalo ricotta | buffalo mozzarella | parmegiano Reggiano

PASTA SAUCE

at home dining, comes with cooking instructions

Boscaiola 20
olive oil | mushroom | garlic | bacon | white wine
onion | cream | black pepper | parsley | chives
oregano

Mediterranean vegetable 20
capsicum | zucchini | eggplant | tomato | canola oil
basil | cashew nuts | parmesan | garlic | cream

Pork and veal ragu 20
olive oil | pork belly | veal short rib | onion | garlic
carrot | celery | tomato | basil | rosemary