

# SARINO'S

## Pranzo Espresso

### ASSAGINI / snacks

<b>Freshly baked sourdough</b> V	4.5pp
clarified butter candle infused with garlic   rosemary and thyme	
<b>Mixed marinated olives</b> GF VE	9
Sambuca   citrus peel   mixed herbs   chilli	
<b>Pane carasau</b> V	14
toasted Sardinian flatbread   whipped buffalo ricotta   truffle honey	
<b>'Sarde in saor'</b> GF N	16
traditional fried sardines   caramelised onion   sultanas   pine nuts   white balsamic	
<b>Freshly shucked pacific oysters</b> GF	half dozen 27
eschalot vinaigrette   lemon	full dozen 52

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### PRIMI / to start 19

<b>Insalata caprese</b> V
heirloom tomato   stracciatella   vincotto   basil   toasted ciabatta
<b>Fritto misto</b>
semolina fried calamari   school prawns   dill lemon mayo
<b>San Danielle prosciutto</b>
buffalo mozzarella   ciabatta   compressed melon   basil oil
<b>Grilled octopus salad</b> GF
rocket   tomato   kalamata olive   potato   roasted capsicum   crispy prosciutto
<b>Beef carpaccio</b> GF
rocket, parmegiano reggiano   pinenuts   fried capers   lemon dressing

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### PASTA FRESCA / fresh pasta 25

<b>Cassarecce</b>
slow braised lamb ragu   red wine   pecorino
<b>Spaghetti</b>
cacio e pepe sauce   parmegiano reggiano
<b>Fussili</b>
prawn   basil pesto   cherry tomato   pangrattato
<b>Sarino's 100-layer lasagne</b>
San Marzano tomato   buffalo mozzarella
GF Available +3

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### SECONDI / main course 30

<b>Veal saltimbocca</b> GF
veal tenderloin wrapped in prosciutto and sage   cavalo nero   zucchini   sweet potato   red wine jus
<b>Pork cotaletta</b>
herbed grissini crumb   fennel and celeriac remoulade   lemon   red wine jus
<b>Crispy skin barramundi</b> GF
mixed beans   cauliflower   asparagus   mixed herb gremolata
<b>Chicken scallopini</b> GF
sautéed mixed mushroom medley   marsala sauce   cime di rapa
<b>Chargrilled striploin +\$10</b> GF
potato gratin   black truffle   onion gel   red wine jus

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## Pranzo Espresso

### FROM THE DRY AGER

25c per gram

*please ask our waitstaff for available weights*

#### Woodfired rib eye GF

our premium rib eyes are aged for a minimum of 4 weeks and cooked over hot coals, served with your choice of side sauce

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### CONTORNI / sides

13

#### House cut chips GF

rosemary salt | garlic aioli

#### Baby gem salad GF

white balsamic vinaigrette | parmigiano reggiano

#### Sautéed greens GF

garlic | chilli | lemon

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### DOLCE / dessert

15

#### Traditional tiramisu V

mascarpone mousse | coffee sponge

#### Chocolate delice V GF

dark chocolate budino | amaretti crumb | salted caramel | gelato

#### Torta di frutta V

seasonal fruits | chantilly cream | Italian meringue | toasted almond | vanilla sponge

#### Selection of Sorbets VE GF 8

please ask waitstaff for available flavours

#### Cheeseboard

Individual 14 | Selection of all four 36

Gorgonzola dolce | soft & blue | cow's milk | *Lombardy*

Double cream bri | soft | cow's milk | *Tasmania*

Testun al Barolo | hard | cow & goat's milk | *Piedmont*

Truffle pecorino | semi hard | sheep's milk | *Tuscany*

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### DOLCE LIQUIDO / liquid dessert

#### Strega & Chocolate

22

dark rum | strega | dark cacao | Mr Black | sweet vermouth | cream

#### To The Hellfire

23

cognac | spiced rum | rye | coffee | dark cacao | PX sherry

#### HSE Vintage Eggnog

23

russel reserve private selection | Jamician rum | cognac | port | egg | dairy | sugar

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*Available for lunch service 12pm - 3pm*

*Visa and Mastercard incur a 0.90% surcharge, American Express incur a 1.50% surcharge and Eftpos incur a 0.40% surcharge. 10% surcharge applies on Public Holidays. 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.*