

## ANTIPASTI / appetiser

<b>Freshly baked sourdough</b> V	4.5pp
<i>+\$6 rosemary &amp; garlic infused butter candle</i>	
<b>Sambuca flamed marinated olives</b> V	9
<b>Woodfired capsicum</b> V	9
<b>Pickled green beans</b> V	8
<b>Marinated balsamic portobello mushrooms</b> V	9
<b>Oven baked tomino cheese</b>	14
<b>Fresh burrata</b>	13
<b>Prosciutto San Danielle 18mth</b>	16
<b>Mortadella e pistachio</b> N	10
<b>Wagyu beef bresola</b>	11
<b>Calabrese salami</b>	9
<b>Fried sardines</b> N	16
<b>Kingfish crudo</b>	16
<b>Freshly shucked pacific oysters</b>	half dozen 27 dozen 52

# SARINO'S

## pranzo

## espresso

### lunch menu

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## PRIMI / to start 19

**Tomato bruschetta** V  
heirloom tomato | stracciatella | vincotto | basil | toasted ciabatta

**Semolina fried calamari** GF  
Szechuan pepper | black pepper

**Grilled octopus salad** GF  
rocket | tomato | kalamata olive | potato | roasted capsicum | crispy prosciutto

**Beef carpaccio** GF N  
rocket, parmegiano reggiano | pinenuts | fried capers | lemon dressing

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## PASTA FRESCA / fresh pasta 25

**Cassarecce**  
slow cooked lamb shank | red wine | pecorino toscana

**Spaghetti caccio e pepe** V  
parmesan cream | black pepper

**Fussili**  
prawn | basil pesto | garlic | chilli | cherry tomato | lemon pangrattato

**Lasagne**  
pork & veal ragu | San Marzano tomato | buffalo mozzarella | provolone | parmesan

*GF Pasta Available +3*

**SECONDI / main course** 30

**Woodfired chicken involtini**

stuffed with spinach & ricotta | mixed mushroom sauce

**Veal saltimbocca GF**

veal tenderloin wrapped in prosciutto and sage | cavalo nero | zucchini | sweet potato

**Crispy skin barramundi GF**

Sicilian olives | cherry tomato | capers | white wine | grilled asparagus

**Slow cooked porchetta GF**

fennel & cabbage slaw | roasted pear purée | red wine jus

**Chargrilled beef eye fillet +\$15**

pomme purée | balsamic eschalot | red wine jus

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**FROM THE DRY AGER** 25c per gram

*please ask our waitstaff for available weights*

**Our premium MSB+2 grass fed rib eye are aged for a minimum of 4 weeks and cooked over hot coals, served with your choice of sides and 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**

mascarpone mousse | coffee sponge

**Chocolate delice N**

chocolate cake | caramel | hazelnut praline | sour cherry

**Caramelised apple & pear tart**

cardamon crumb | dulce de leche cream

**Affogato N**

almond biscotti | vanilla gelato | espresso (hazelnut liqueur +\$6)

**House made sorbet** 8

please ask waitstaff for available flavours

**Cheeseboard** 36

selection of Italian cheeses, condiments and lavosh

*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.*