

ANTIPASTI / appetiser

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

SARINO'S *pranzo* *espresso* lunch menu

PRIMI / to start 19

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

Semolina fried calamari GF
Szechuan pepper | herbed aioli

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

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 | broccolini

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

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

CONTORNI / sides

House cut chips GF 12

rosemary | truffle aioli

Steamed greens GF 13

lemon | chilli | parsley

Mixed leaf salad 12

cucumber | heirloom tomato | honey mustard dressing

Tempura cauliflower florets 14

almond cream | prosciutto | basil oil | aged balsamic

Fregola 'risotto' 14

pumpkin | sage | burnt butter

DOLCE / dessert 15

Traditional tiramisu

mascarpone mousse | coffee sponge

Chocolate delice N

chocolate textures | caramel | hazelnut praline | raspberry

Caramelised apple & pear

cardamon crumb | dulce de leche cream | apple & lime compote

Affogato N

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

House made sorbet / ice cream 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.

\$5 per person cakeage when cut and served as petit fours for the table to share (no garnish). If you would like your cake served as a dessert with ice cream and seasonal berries, the cakeage fee is \$10 per person.