

The background of the image consists of vertical stripes of varying widths in two colors: a light beige and a medium brown. The stripes are slightly irregular in their edges, giving the background a hand-drawn or textured appearance.

SARINO'S

# Menu

## SALUMI & FORMAGGI BOARD

21 Piccola *select 2* | 29 Media *select 3* | 39 Grande *select 4*

### Formaggi

'Testun' al barolo, parmigiano 36 months,  
pecorino romano, taleggio

### Salumi

mortadella, prociutto di parma,  
sopressa calabrese, wagyu bresaola

## STUZZICHI

Warm marinated olives <i>GF, DF, VE</i>	7
Rosemary focaccia <i>GF+, DF+, VE+</i> <i>add butter candle +2</i>	5
Sopressa croquette, rosemary aioli <i>DF</i>	6
Butter, anchovies, preserved lemon <i>GF</i>	18
Mortadella mousse, crisps	16
Pizza fritta, 'aglio & olio', almond pesto <i>V, N</i>	16

## GLI ANTIPASTI

Seafood crudo, tomato dressing, basil oil <i>GF, DF</i>	27
Swordfish & nduja sausage roll, baked carrot, chives	23
Wagyu tonnato, eschalots rings, parsley <i>GF, DF</i>	26
Eggplant, 4 cheeses <i>V</i>	22

## LE PASTE

Casarecce, frutti di mare, fresh peas <i>DF</i>	32
Fusilli, Italian sausage bolognese	31
Spaghetti 'cacio e pepe'	24
Risotto, porcini, smoked scamorza <i>GF</i>	29
Gnocchetti 'alla Sarino's'	24
Anolini, spinach & ricotta, brown butter emulsion <i>GF</i>	28

## SECONDI

Berkshire pork cotoletta, grilled cos lettuce <i>DF</i>	46
28 days dry aged sirloin on the bone 350g <i>GF, DF</i>	59
Split king prawns, herb butter, bottarga <i>GF</i>	48
Chicken thigh skewer 'alla cacciatora' <i>GF, DF</i>	39
Market fish, grilled asparagus, 'acquapazza' <i>GF, DF</i>	MP
Charred cauliflower, salsa verde, pecorino crumb <i>GF+, DF+</i>	32
Butcher's cut <i>GF, DF</i>	MP

## CONTORNI

Fries, shaved parmigiano <i>GF</i>	12
Green beans, kalamata olives, almonds <i>GF, N</i>	12
Radicchio salad, chardonnay vinaigrette <i>GF, DF, VE</i>	12
Tomato salad, feta crumb, Spanish onion <i>GF</i>	12

# Let Sarino's feed you

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## STUZZICHI

Warm marinated olives *GF, DF, VE*

Rosemary focaccia, butter candle *GF+, DF+, VE+*

Burrata, heirloom tomatoes, olive oil *GF*

Sopressa croquette, rosemary aioli *DF*

## GLI ANTIPASTI

Seafood crudo, tomato dressing, basil oil *GF, DF*

Wagyu tonnato, eschalots rings, parsley *GF, DF*

## LE PASTE

Risotto, porcini, smoked scamorza *V, GF*

Gnocchetti 'alla Sarino's *V*

## I SECONDI

Chicken thigh skewer 'alla cacciatora' *GF, DF*

## CONTORNI

Fries, shaved parmigiano *GF*

Radicchio salad, chardonnay vinaigrette *GF, DF*

## DESSERTS

Tiramisu *GF+ N*

# Dolce

## DESSERT

#2TimesTiramisu <i>GF+ N</i>	16
Affogato <i>GF</i> <i>add frangelico +4</i>	14
Vanilla & white chocolate cheesecake, myrtle ice-cream <i>GF</i>	16
Strawberry mousse, blackberry compote, crunch	16
Hazelnut frangipane, basil & lime curd, olive oil ice-cream <i>N</i>	16
Sorbet of the day <i>GF, DF, VE</i>	8

## FORMAGGI BOARD

21 Piccola select 2 | 29 Media select 3 | 39 Grande select 4  
'Testun' al barolo, parmigiano 36 months,  
pecorino romano, taleggio

## VINA DA DESSERT

2021 Robert Stein Harvest Gold Botrytis Semillon <i>Mudgee NSW</i>	12
2019 Dom de la Pigeade, Muscat Beaumes de Venice <i>France</i>	12
2003 Tenute Rossetti Vin Santo <i>Tuscany</i>	14
2014 Ramos Pinto, Late Bottles Port, Duoro Valley <i>Portugal</i>	14
Ramos Pinto Quinta do Bom-Reti 20 year old Tawny Port <i>Portugal</i>	16
Betrance Mard d' Alsace Gewürztraminer Grappa <i>France</i>	14
Serego Alighieri Grappa <i>Valpolicella</i>	18
Castello di Fonterutolli Grappa <i>Valpolicella</i>	18

## COCKTAILS

Espresso Martini <i>Vodka, coffee, liqueur, espresso, sugar</i>	20
Tropic Thunder <i>White rum, pandan, coconut water, lime, banana, black pepper</i>	22
Speakeasy Old Fashioned <i>Cognac, banana, cacao, dark rum, Italian Amaro</i>	22