

The background of the image consists of vertical stripes in two colors: a light beige and a medium brown. The stripes are of varying widths and have a slightly irregular, hand-drawn appearance. The text 'SARINO'S' is centered horizontally and vertically on the page.

SARINO'S

Menu

SALUMI & FORMAGGI BOARD

Our selection of charcuterie and cheeses comes with house made marinated vegetables and grissini

Select 2 - 21 | Select 3 - 29 | Select 4 - 39

Formaggi

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

Salumi

Mortadella, prosciutto di parma, sopressa calabrese, wagyu bresaola

STUZZICHI *Bites*

Warm marinated olives <i>V, GF, DF, VE</i>	7
Rosemary focaccia, butter candle <i>V, GF+, DF+, VE+</i>	7
Burrata, tomato, olive oil <i>V, GF</i>	19
Salami croquette, rosemary aioli <i>DF</i>	6
Mortadella mousse, crisps	14
Fried pizza, garlic dip, almond pesto <i>V, N</i>	12

GLI ANTIPASTI *Starters*

Seafood crudo, tomato dressing, basil oil <i>GF, DF</i>	27
Octopus, potato, capsicum <i>GF, DF</i>	28
Wagyu tonnato, eschalots rings, parsley <i>GF, DF</i>	26
Zucchini flowers, four cheeses <i>V</i>	22
Confit duck, sourdough crostini, chives <i>DF</i>	24
Nonna's meatballs, parmesan <i>GF</i>	16

LE PASTE *Pasta*

Casarecce, king prawns, lobster 'sugo' <i>DF+</i>	32
Fusilli, classic beef bolognese <i>DF+</i>	31
Spaghetti 'cacio e pepe' <i>V</i>	24
Hand-made gnocchi, stracciatella basil pesto, tomato <i>V</i>	24
Anolini, spinach & ricotta, brown butter <i>V, N</i>	28

SECONDI *Mains*

Porchetta, roasted potatoes, rosemary <i>DF</i>	44
28 days dry aged sirloin on the bone, rocket <i>GF, DF</i>	59
Fried calamari, black garlic, bottarga <i>DF</i>	S 26 / L 48
Chicken thigh skewer, tomato puttanesca <i>GF, DF</i>	39
Market fish, grilled asparagus, tomato <i>GF+, DF</i>	MP
Roasted eggplant parmigiana <i>V, GF+</i>	32
Butcher's cut <i>GF, DF</i>	MP

CONTORNI *Sides*

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

Let Sarino's feed you

79 per person

STUZZICHI *Bites*

Warm marinated olives *V, GF, DF, VE*

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

Burrata, tomato, olive oil *V, GF*

Salami croquette, rosemary aioli *DF*

GLI ANTIPASTI *Starters*

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

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

LE PASTE E SECONDI *Mains*

Fusilli, classic beef bolognese *DF+*

Chicken thigh skewer, tomato puttanesca *GF, DF*

CONTORNI *Sides*

Fries, shaved parmigiano *V, GF*

Radicchio salad, chardonnay vinaigrette *V, GF, DF*

DESSERTS

Tiramisu *GF, N*

*All cards will incur a processing fee. A 10% surcharge applies on all Public Holidays
GF Gluten Free, DF Dairy Free, V Vegetarian, N Contains Nuts, VE Vegan, + Dietary Available*

Dolce

#2TimesTiramisu <i>GF, N</i>	16
Affogato <i>GF</i> <i>add frangelico +4</i>	14
Ricotta cheesecake, milk ice-cream <i>GF</i>	16
Strawberry mousse, blackberry compote, crunch <i>GF</i>	16
Glazed chocolate pannacotta, amaretti, mango <i>N</i>	16
Sorbet of the day <i>GF, DF, VE</i>	8

FORMAGGI BOARD

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VINO DA DESSERT *Dessert Wine*

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