

STAMPA!

ANTIPASTI

Entree

OSTRICHE

Freshly shucked oysters, lemon sage granita (GF) (A)

1/2: 38

DOZ: 72

FOCACCIA

House baked focaccia, evoo, aceto balsamico di Modena (V, VG)

9

FETT'UNTA E BURRATA

'La Delizia' burrata, cherry tomatoes, Tuscan garlic sourdough (V)

28

PROSCIUTTO E COCCOLI

20 month cured prosciutto di Parma, golden pizza dough fritters, rocket

26

ANTIPASTO DELLA CASA

20 month cured prosciutto di Parma, squid ink truffle salami, mortadella, traditional Sicilian ragout and green pea arancini, pecorino cheese soufflé, marinated olives

58

MELANZANE ALLA PARMIGIANA

Layers of roasted eggplant, slow-cooked tomato sugo, fior di latte, basil, parmigiano (GF, V)

25

CESTINO DI FINFERLI E SALSICCIA

Golden puff pastry filled with chanterelle mushrooms, Italian style sausage, smoked scamorza

27

TATAKI DI TONNO

Fremantle caught tuna, black pepper, lime, orange, mint, scapece zucchini, apple balsamic dressing (GF) (A)

29

CAVIALE ALL'ITALIANA

30gr Kaviari Kristal caviar, 'La Delizia' stracciatella, carta musica bread (GFO) (I)

220

CAPESENTA GRATINATA

Gratin Abrolhos Island scallop, Mediterranean herbs, lemon zest, crumbs (GF) (A)

13EA

PRIMI PIATTI

Pasta main courses

CASONCELLI ALLA BERGAMASCA	39
Traditional ravioli from Lombardy, filled with Italian style sausage, amaretti biscuit crumbs, pear sauteed in sage infused brown butter (N)	
RAVIOLI DI PESCE E ASPARAGI	42
Traditional ravioli, filled with white market fish, asparagus, saffron velouté, green peas (A)	
TAGLIATELLE CON RAGÙ DI SALSICCIA	38
Tagliatelle, Tuscan sausage ragout, pecorino cheese (GFO)	
RISOTTO AL NERO E SCOGLIO	43
Carnaroli rice, squid ink, ragout of calamari, prawns, snapper, mussels (GF) (M)	
ORECCHIETTE DEL SUD	38
Orecchiette, broccoli, Skull Island prawns, prosciutto (GFO, VO) (A)	
SPAGHETTI AL GRANCHIO	43
Traditional Gragnano spaghetti, Shark Bay blue swimmer crab, smoked zucchini, cherry tomatoes, lemon zest (GFO) (A)	

GNOCCHERIA

GNOCCHI AL POMODORO FRESCO E BURRATA	1 SERVE:
Traditional potato gnocchi, Neapolitan tomato salsa, fresh basil, burrata (GFO, V, VGO)	38
	2 SERVES:
	69
GNOCCHI FUNGHI E TARTUFO	1 SERVE:
Traditional potato gnocchi, wild mushrooms, cream, truffle oil (GFO, V)	39
	2 SERVES:
	75

SECONDI PIATTI DAL MARE

Main courses from the ocean

DENTICIOTTO ALL'ACQUA PAZZA	51
Line caught pink snapper fillet, tomato and oregano crust, slow cooked in a light broth of tomatoes, garlic, extra virgin olive oil, white wine, soffritto (GF) (A)	
CUBI DI PESCE SPADA E PROSCIUTTO	47
Rottnest Island swordfish wrapped in Parma prosciutto, black olive dust, cannellini bean sauce, Roma tomato confit (GF) (A)	

SECONDI PIATTI DALLA GRIGLIA A CARBONE

Main courses from our chargrill

ENTRECOTE DI MANZO 280GR	71
S. Kidmann Wagyu marble 3 Scotch fillet, leek and potato cake, cavolo nero, Chianti Classico jus (GF)	
BISTECCA ALLA FIORENTINA	\$16 PER 100G
Harvey Beef Reserve 100-day grain fed 4cm thick T-Bone Steak, 900 to 1300 grams, evoo, salt flakes selection (GF)	
TAGLIATA DI CONTROFILETTO DI MANZO 300GR	63
S. Kidmann Wagyu marble 3 Sirloin, Parmigiano Reggiano, rocket, roast chat potatoes, extra virgin olive oil, aceto balsamico di Modena (GF)	
AGNELLO ALLA SCOTTADITO	54
Lamb cutlets, caponata of capsicum, zucchini, eggplant, lemon (GF, DF)	
GAMBERONI ALLA MEDITERRANEA	53
WA tiger prawns, cherry tomatoes and garlic guazzetto, basil, parsley (GF) (A)	

CONTORNI

Sides

ROCKET, PEAR, GORGONZOLA, WALNUT SALAD	(V, N, NFO, GF) 17
ROASTED CHAT POTATOES, GARLIC, ROSEMARY	(VGO, V, GFO) 15
BROCCOLINI, GARLIC, CHILLI	(GF, V, VG) 15

DOLCI

Desserts

FORMAGGI ITALIANI

Selection of prime Italian cheeses, coccoli, sourdough, truffle infused honey, seasonal jam, walnuts
(V, GFO, N, NFO)

2 CHEESE:

29

3 CHEESE:

39

13

AFFOGATO

Double espresso, fior di latte gelato (GF, V)

ADD FRANGELICO 11

TIRAMISU TRADIZIONALE (V, N, GFO)

18

CRÈME BRULEE AI MIRTILLI

21

Blueberry crème brulee, chardonnay gelato (GFO, V)

MILLEFOGLIE SCOMPOSTA

18

Puff pastry, strawberries, shaved Belgian chocolate, chantilly cream

CANNOLI SICILIANI

11EA

Traditional ricotta, orange and chocolate shavings
cannolo, Ivory Coast chocolate custard cannolo
(V, N, NFO)

E PER FINIRE...

Finish off in style

MONTE TONDO RECIOTO DI SOAVE DOCG 100ML

23

MARCARINI BAROLO CHINATO 100ML

21

LIMONCELLO 60ML

15

CANTINA DEL VERMENTINO MIRTO DI GALLURA 60ML

15

SILVIO CARTA LIQUORE DI LIQURIZIA 30ML

15

SIBONA GRAPPA DI MOSCATO 30ML

15

SIBONA GRAPPA DI BAROLO 30ML

16

AMARO NONINO 30ML

15

AMARO CITRANGE 'ETNA' LEMONS 30ML

16

AMARO MONTENEGRO 30ML

15

V - VEGETARIAN | VO - VEGETARIAN OPTION | VG - VEGAN | VGO - VEGAN OPTION

GF - GLUTEN FREE | GFO - GLUTEN FREE OPTION | DF - DAIRY FREE

N - CONTAINS NUTS | NFO - NUT FREE OPTION

SEAFOOD ORIGIN: A - AUSTRALIAN | I - IMPORTED | M - MIXED

PLEASE ADVISE OUR STAFF OF ANY ALLERGIES

15% PUBLIC HOLIDAY SURCHARGE APPLIES



@STAMPA.PERTH