STAMPA!

@STAMPA.PERTH

ANTIPASTI
Entree

OSTRICHE 1/2: 38 DOZ: 72
Freshly shucked oysters, lemon sage granita ***(GF) (A)***

FOCACCIA 9
House baked focaccia, evoo, aceto balsamico di Modena
(V, VG)

FETT'UNTA E BURRATA 28
'La Delizia' burrata, cherry tomatoes, Tuscan garlic sourdough ***(V)***

PROSCIUTTO E COCCOLI 26
20 month cured prosciutto di Parma, golden pizza dough fritters, rocket

ANTIPASTO DELLA CASA 58
20 month cured prosciutto di Parma, squid ink truffle salami, mortadella, traditional Sicilian ragout and green pea arancini, pecorino cheese soufflé, marinated olives

MELANZANE ALLA PARMIGIANA 25
Layers of roasted eggplant, slow-cooked tomato sugo, fior di latte, basil, parmigiano ***(GF, V)***

CESTINO DI FINFERLI E SALSICCIA 27
Golden puff pastry filled with chanterelle mushrooms, Italian style sausage, smoked scamorza

TATAKI DI TONNO 29
Fremantle caught tuna, black pepper, lime, orange, mint, scapece zucchini, apple balsamic dressing
(GF) (A)

CAVIALE ALL'ITALIANA 220
30gr Kaviari Kristal caviar, 'La Delizia' stracciatella, carta musica bread ***(GFO) (I)***

CAPESANTA GRATINATA 13EA
Gratin Abrolhos Island scallop, Mediterranean herbs, lemon zest, crumbs ***(GF) (A)***

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
Traditional potato gnocchi, Neapolitan tomato salsa, fresh basil, burrata ***(GFO, V, VGO)***
1 SERVE: 38
2 SERVES: 69

GNOCCHI FUNGHI E TARTUFO
Traditional potato gnocchi, wild mushrooms, cream, truffle oil ***(GFO, V)***
1 SERVE: 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

AFFOGATO 13
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.