# grappa

## STUZZICHINI

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|---|---|
| Pan-Fried Mixed Olives | 9.50 |
| Pizza Crust selection of salsa | 18.00 |
| Berkel Sliced 24th Months Galloni Prosciutto | 30.00 |

**SALUMI PLATE**
Salame di Norcia De Palma, Carolina Reaper salami, 2GR full blood wagyu bresaola, 24 months Galloni prosciutto di Parma, prosciutto cotto, Pino's 'nduja Calabrese, Pino's mortadella, house made pickle

for 2: 27.00 for 4: 42.00

*ADD: 24 Month aged Parmigiano Reggiano PDO G.Cravero 15.00*

**TINNED ANGELACHU ANCHOVIES**
whipped Copper Tree Farms butter, crostini

50g 35.00 115g 50.00

## PRIMI

| | |
|---|---|
| Pork and Veal Meatballs tomato, parmigiano | 22.00 |
| Salad of Witlof, Pear, Gorgonzola Dolce Latte, Walnut, Pomegranate | 20.00 |
| **Eggplant Parmigiana** mozzarella di bufala, basil, tomato salsa | 23.00 |
| **"Calamari Fritti"** fried local baby calamari (NSW), chilli, basil, garlic, semi-dried tomatoes | 27.00 |
| **1/2 Shell Scallops (WA)** Leek, chilli, soy sauce | 36.00 |
| **Insalata Caprese** vine-ripened tomatoes, mozzarella di bufala, basil | 18.50 |
| **Zucchini Flowers** four cheese, parmigiano, ricotta, pecorino romano, taleggio | 24.00 |
| **Fresh figs Wrapped in Prosciutto di Parma** warm gorgonzola, pistachio, balsamic reduction | 29.00 |
| **Wood fired House Made Chilli Calabrese Sausages** red capsicum, olives, rocket | 26.50 |
| **King prawns (QLD) Hot Pot** tomato, basil, chilli, garlic, crostini | 38.00 |

## CARNE

**200g Riverina Angus beef fillet (NSW) Mbs 2+ "tagliata",**
kipler potatoes, pickled wood ear mushroom, herbs

58.00

**400g Slow Cooked Great Southern Lamb Shoulder (VIC)**
almond, pistachio crust, rainbow chard, pickled red onion

46.00

**Wood Fired Spatchcock (NSW)**
cannellini beans, sage

42.00

**Slow Cooked 1.2 KG Sovereign Lamb Shoulder (VIC)**
**FOR 2 PEOPLE**
pickled fennel, salsa verde (45 minutes)

95.00

**“FIORENTINA”**
**1 kg Portoro grain fed T-Bone (NSW) Mbs 4+ FOR 2 People**
condiments (45 minutes)

155.00

ADD SAUCES 5.00: green peppercorn, mushrooms
8.00: red wine

## CRUDO

**Freshly Shucked Sydney Rock Oysters (NSW),**
red wine vinaigrette

½ dozen 29.50 dozen 54.50

**Yellow Fin Tuna Carpaccio**
lemon, olive oil, chilli, soy sauce

31.00

**Hiramasa King fish tartare (NSW)**
extra virgin olive oil, shallots, fermented chilli, finger lime

29.50

## PASTA

**Tagliolini, Shark Bay Crab Meat (WA)**
lemon, breadcrumbs, garlic, chilli, parsley

e: 36.50 m: 43.00

**Rigatoni, Beef Ragu** parmigiano

e: 29.00 m: 34.00

**Mancini Spaghetti, Vongole (SA)**
white wine, garlic, parsley

e: 35.00 m: 39.00

**Pumpkin Ravioli**
sage, butter, parmigiano

e: 27.00 m: 32.00

**House Made Potato Gnocchi**
Napolitana, fresh cherry tomatoes, garlic, basil, burrata

e: 29.50 m: 35.50

*All pastas are house-made, except spaghetti*
*Vegetarian options available*

ASK ALSO FOR THE SPECIALS OF THE DAY

## PESCE

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|---|---|
| **Wood-Fired Scampi** (WA) | e: 55.00 m: 100.00 |
| **Mixed Seafood Grill** | 58.00 |
| **Cone Bay Barramundi Fillet (WA) Hot Pot** cherry tomatoes, olives, chilli, basil | 39.50 |

**Long Line Snapper (NZ) Baked in Rock Salt Crust**
min 3 people (approx 40 mins)

42.00 per person

## CONTORNI

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|---|---|
| Roast Potatoes, Herbs | 12.00 |
| Potato Chips | 11.00 |
| Rocket, parmesan, balsamic, extra virgin olive oil | 16.00 |
| Radicchio, fennel, olives, Giusti 6 year aged balsamic | 17.50 |
| Greens aglio, olio, chilli | 15.00 |
| Baby Cos, cucumber, red radish,chives, lemon dressing | 16.50 |
| Heirloom Tomato Salad red onions, basil, chilli | 22.00 |

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## PIZZA

**MARGHERITA**
Tomato, mozzarella, basil 21.00
with mozzarella di bufala 26.00

**ROSSA**
tomato, garlic, oregano, basil 19.00

**CAPRICCIOSA**
tomato, mozzarella, smoked ham, mushrooms, olives, artichokes 26.50

**DIAVOLA** *Very Hot*
tomato, mozzarella, salame piccante, olives, habanero chilli, basil 27.00

**CALABRIA**
tomato, mozzarella, Pino's 'Nduja Calabrese, tomato, eggplant, capsicum, ricotta salata, basil 26.50

**PROSCIUTTO**
prosciutto di Parma, tomato, mozzarella, rocket, parmesan 31.00

**ACCIUGHE**
tomato, mozzarella, Ortiz anchovies, tomato, capers, olives, oregano, mozzarella, chilli 34.00

**VEGETARIANA**
tomato, mozzarella, roasted capsicum, zucchini, eggplant, basil, calabrian chilli 24.00

**WAGYU SALAMI**
tomato, mozzarella, Pino's Wagyu Salami, mushrooms 29.00

**SEAFOOD**
tomato, mozzarella, local seafood, parsley, chilli, garlic 39.50

**BIANCHE**
4 Cheeses - Mozzarella, provolone, gorgonzola, parmesan 24.00

**SALSICCIA**
House made Italian sausage, chicory, chilli 27.50

**TRUFFLE**
Mushrooms, goat cheese, rosemary, truffle oil 26.00

**BREASOLA**
wagyu bresaola, mozzarella, rocket, reggiano, evo 31.00

**FIORI**
'nduja, buffalo mozzarella, zucchini flowers 28.00

## DOLCE

**AFFOGATO**
with honeycomb/ honeycomb & frangelico liquor
10.50/16.50

**TRIO OF SORBETTO OR GELATO**
15.50

**AMARELLI LIQUORICE GELATO**
8.00

**TIRAMISU**
18.50

**"BOMBOLONI"**
fried doughnut, cinnamon, crema inglese
16.50

**LIMONE**
limoncello cream, Bergamot, Ricotta Gelato
20.00

**HONEY CAKE**
vanilla caramel, sour cream gelato
22.00

**COCONUT & VANILLA SOUFFLE**
dark chocolate sorbetto
21.00

**CREME BRULEE**
Madagascan vanilla, strawberry and prosecco sorbetto
20.00

**SAMPLE PLATE**
40.00
Grappa's Famous Handmade Chocolate Truffle
3.50 each
Amarelli Liquorice Chocolate Truffle
3.50 each

## KIDS

### PRIMI

**Rigatoni Pasta**
with your choice of: Napoletana sauce, Parmesan & butter, Bolognese
15.00

**Pizza Marghertia, Pizza Ham & Cheese, Pizza Salami**
15.00

**Fried Baby Calamari & Chips**
20.00

**Homemade Meatballs, Tomato Sauce**
16.00

### SECONDI

| | |
|---|---|
| **Crumbed chicken breast** | 18.00 |
| **Crumbed Barramundi fillet** | 22.00 |
| **Grilled Beef eye fillet (100g)** | 25.00 |
| **Grilled Cone Bay Barramundi** | 22.00 |

*All main courses are served with shoe string chips & seasonal vegetables*

### DOLCI

**Vanilla & Chocolate Gelato** 6.50
**Nutella Pizza** 15.00

LEICHHARDT