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107-109 GEORGE ST
THE ROCKS, NSW 2000

Menu

grappa

Stuzzichini & Crudi

Freshly shucked Sydney rocks oysters, red wine vinaigrette

1/2 Dozen 36

Dozen 72

Olives	10	Focaccia	12
Wood fired pizza crust , olive tapenade	18	Yellow fin tuna carpaccio (NSW) lemon, olive oil, chilli, soy sauce	31
Berkel sliced 24 months Galloni Prosciutto , grissini	36	Kingfish (SA) tartare extra virgin olive oil, shallots, fermented chilli, finger lime	29
Angelachu anchovies	50g 35		
whipped Copper Tree farms butter, crostini	115g 65		
Giardiniera Plate of house made pickles	15	Salumi plate 2GR fullblood wagyu bresaola MB9+, 24 months Galloni Prosciutto, Pino nduja calabrese, De Palma mortadella, De Palma capocollo, De Palma salame norcia	For 2: 28 For 4: 45
Ars Italica caviar , gnocco fritto, mascarpone, chives	10g 90 50g 300		

Antipasti

Calamari Fritti fried Port Lincoln calamari (SA) chilli, basil, garlic, semi-dried tomatoes	27	White rocks veal meatballs , tomato, parmigiano reggiano	29
Prawns alla Diavola east coast king prawns, tomato, garlic, chilli, basil	40	Wood fired housemade calabrese sausages chicory, chilli, lemon	28
Half shell scallops (WA) , leek, chilli, soy sauce	45	Salad of witlof , pear, gorgonzola dolce latte, walnut, pomegranate	20
Zucchini flowers , four cheese, parmigiano, pecorino romano, taleggio	26	Burrata , braised rapa, dried chilli	29
Fresh figs wrapped in prosciutto di parma, warm gorgonzola, pistachio, balsamic reduction	32	Buffalo mozzarella , heirloom tomatoes, basil, extra virgin oil	22
Eggplant parmigiana , mozzarella di bufala, basil, tomato salsa	25	Cucumber , whipped ricotta, pistachio, pinot grigio vinegar	19

Pasta

Tagliolini , Shark Bay crab meat (WA), lemon, breadcrumbs, garlic, chilli, parsley	44	Potato gnocchi , four tomato, basil, garlic, chilli, straciattella	33
Mancini spaghetti vongole (SA) , white wine, garlic	40	Spaghetti alla chitarra, live Eastern Rock lobster (WA), cherry tomato, garlic, chilli	Half 105 Whole 210
Rigatoni Grappa , Grappa, tomato, cream, parsley	32	Pumpkin ravioli sage, butter, parmigiano	32

1.5% surcharge applies to all credit cards
10% surcharge applies to group reservations of 10 guests and over

10% surcharge on Sundays
15% surcharge applies to public holidays

Secondi

Wood fired scampi (WA)	Entree 60 Main 120	Charcoal grilled butterflied Spatchcock (NSW) prosciutto, sage	45
Mixed seafood grill (A)	65	200g Riverina Angus beef fillet MBS2+ (NSW) grass fed	65
Cone Bay Barramundi Fillet (WA) Hot Pot cherry tomatoes, olives, chilli, basil	43	800g ribeye Little Joe MBS4+ (VIC) grass fed	135
<i>Grappa signature: Long line snapper (NZ)</i> baked in rock salt crust	160	1kg Fiorentina Porter MBS4+ (NSW) grain fed	170
Grilled live Eastern Rock lobster (NSW) with salmoriglio and lemon or garlic butter	Half 105 Whole 210	Mayura station full blood wagyu striploin MBS9+ (SA) chocolate fed	250g 145 350g 195
400g Sovereign lamb shoulder (VIC) , smoked onion, woodfired roasted vegetables	46	Limestone Ridge full blood wagyu tomahawk MBS9+ (SA), grain fed	25.00/100g
1.2kg Sovereign lamb shoulder (VIC) to share , pickled fennel, salsa verde	110	Add: Mushroom, pepper, bearnaise sauce	6

All steaks cooked over charcoal and Ironbark wood. Served with lemon and extra virgin olive oil.

Contorni

Baby cos , cucumber, red radish, chives, lemon dressing	16	Potato chips	12
Radicchio , fennel, olives, Giusti 6 years aged balsamic, extra virgin oil	18	Roast potatoes , garlic, rosemary	14
Rocket , parmesan, Giusti 6 years aged balsamic, extra virgin oil	17	Seasonal greens , aglio, olio, chilli	15

Pizza

ROSSE

Margherita tomato, mozzarella, basil Add: buffalo mozzarella	23 28	Prosciutto tomato, mozzarella, prosciutto di Parma, rocket, parmesan	31
Rossa tomato, garlic, oregano, basil	19	Wagyu Salami tomato, mozzarella, Pino's wagyu salami, mushrooms	34
Capricciosa tomato, mozzarella, smoked ham, mushrooms, olives, artichokes	27	Romana Roman pesto, anchovies, tomato sauce, garlic, chilli	28
Diavola tomato, mozzarella, salame piccante, olives, chilli, basil	27	Prawn tomato, king prawns, chilli, garlic, basil	39
Calabria tomato, mozzarella, eggplant, olive, nduja, ricotta, salata	27	Acciughe Tomato, mozzarella, Ortiz anchovies, capers, olives, oregano	34

BIANCHE

Salsiccia house made Italian sausage, cream of broccoli, chilli	28	Portafoglio (folded pizza) mortadella, burrata, pistachio	34
Truffle mushrooms, potato, rosemary, truffle	26	Nduja 'nduja, zucchini flowers, buffalo mozzarella	30