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267-277 NORTON STREET  
LEICHHARDT 2040

# *Menu*

**grappa**

## Stuzzichini & Crudi

Freshly shucked Sydney rocks oysters, red wine vinaigrette

1/2 Dozen 29

Dozen 54.50

<b>Pan fried mixed olives</b> , orange zest, chilli house made grissini and taralli	<b>9.50</b>	<b>Tinned Angelachu anchovies</b> , whipped Copper Tree Farms butter, crostini	<b>50g 35 115g 50</b>
<b>Pizza crust</b> , selection of salsa	<b>18</b>	<b>Yellow fin tuna carpaccio (NSW)</b> , olive oil, chilli, soy sauce, parsley	<b>31</b>
<b>Berkel sliced 18th month Principe San Daniele Prosciutto</b>	<b>30</b>	<b>Hiramasa kingfish (SA) tartare</b> , extra virgin olive oil, cucumber gel, pickled shallot, chilli, espallette pepper, sesame cracker	<b>29.50</b>
<b>Salumi Plate:</b> Salame di Norcia De Palma, 2GR full blood wagyu bresaola, 18th month Principe San Daniele Prosciutto, capocollo, Pino's 'nduja Calabrese, Pino's mortadella, house made pickles	<b>For 2: 27 For 4: 42</b>		
<b>ADD:</b> 24 Month aged Parmigiano Reggiano for	<b>15</b>		

## Antipasti

<b>Insalata caprese</b> , tomatoes, mozzarella di bufala, basil, EVOO	<b>18.50</b>	<b>"Calamari Fritti" fried Port Lincoln calamari (SA)</b> chilli, basil, garlic, semi-dried tomatoes	<b>28</b>
<b>Eggplant parmigiana</b> , mozzarella di bufala, basil, tomato salsa	<b>23</b>	<b>1/2 shell scallops (WA)</b> , leek, chilli, soy sauce	<b>38</b>
<b>Zucchini flowers</b> , four cheese, parmigiano, ricotta, pecorino romano, taleggio	<b>24</b>	<b>King prawns (QLD) hot pot</b> , tomato, basil, chilli, garlic	<b>38</b>
<b>Fresh figs wrapped in San Daniele Prosciutto</b> , warm gorgonzola, pistachio, balsamic reduction	<b>29</b>	<b>White Rocks veal meatballs</b> , tomato, parmigiano	<b>33</b>
		<b>Wood fired house made chilli Calabrese sausages</b> , cime di rapa, provolone	<b>26.50</b>

## Pasta

<b>House made potato gnocchi</b> , Napolitana, fresh cherry tomatoes, garlic, basil, burrata	<b>33</b>	<b>"Mancini" spaghetti, mussels (SA)</b> , white wine, garlic, parsley	<b>39</b>
<b>Pumpkin ravioli</b> , sage, butter, parmigiano	<b>32</b>	<b>Rigatoni</b> , beef ragu (NSW), parmigiano	<b>35</b>
<b>Tagliolini, Shark Bay crab meat (WA)</b> , lemon, breadcrumbs, garlic, chilli, parsley	<b>43.50</b>	<b>"Mancini" Spaghetti: live Southern Rock Lobster (WA)</b> , cherry tomato, garlic, chilli, parsley	<b>MP Half or Whole</b>

## Pesce

<b>Wood fired scampi (WA)</b>	<b>Entree 55 Main 100</b>	<b>Long line snapper (NZ)</b> <b>42.00 per person</b> baked in rock salt crust min 3 people (approx 40 mins)
<b>Mixed seafood grill</b>	<b>59</b>	<b>Grilled live Southern Rock Lobster (WA)</b> <b>MP Half or Whole</b> Salmoriglio, lemon or Garlic, butter, lemon
<b>Cone Bay barramundi fillet (WA) hot pot</b> , cherry tomatoes, olives, chilli, basil	<b>42</b>	

## Carne

<b>400g Slow cooked Sovereign lamb shoulder (VIC)</b> , leek, potato, rapa, pickled beetroot	<b>47</b>	<b>1kg Fiorentina Portoro MBS4+ (NSW) grain fed</b> (45min)	<b>165</b>
<b>Wood fired spatchcock (NSW)</b> , salsa rossa, kale, parsley	<b>42</b>	<b>FULLBLOOD WAGYU Mayura Station MBS 9+ :</b>	
<b>Slow cooked 1.2 KG Sovereign lamb shoulder (VIC)</b> , pickled fennel, salsa verde (45 minutes)	<b>95</b>	<b>Striploin</b>	<b>250g 135 300g 160 350g 185</b>
<b>200g Riverina Angus beef fillet (NSW) Mbs 2+ "tagliata"</b> , local pickled mushroom, confit garlic, herbs	<b>59</b>	<b>Tomahawk</b>	<b>25.00/100g</b>
<b>800g Little Joe grass fed Rib Eye (VIC) MBS 4+</b>	<b>125</b>	<b>Add: Mushroom, green peppercorn, salmoriglio</b>	<b>6</b>
		<b>Add: Yankiniku, red wine</b>	<b>8</b>

## Contorni

<b>Salad of witlof</b> , pear, gorgonzola dolce latte, walnut, pomegranate	<b>20</b>	<b>Radicchio</b> , fennel, olives, Giusti 6 year aged balsamic	<b>17.50</b>
<b>Baby cos</b> , cucumber, red radish, chives, lemon dressing	<b>16.50</b>	<b>Greens</b> , aglio, olio, chilli	<b>15</b>
<b>Rocket</b> , parmesan, Giusti 6 year aged balsamic, extra virgin olive oil	<b>16</b>	<b>Roast potatoes</b> , herbs	<b>12</b>
		<b>Potato chips</b>	<b>11</b>

## Pizza

<b>ROSSE</b>			
<b>MARGHERITA:</b> Tomato, mozzarella, basil with mozzarella di bufala	<b>21 26</b>	<b>PROSCIUTTO:</b> Tomato, mozzarella, San Daniele Prosciutto, rocket, parmesan	<b>31</b>
<b>ROSSA:</b> Tomato, garlic, oregano, basil	<b>19</b>	<b>ACCIUGHE:</b> Tomato, mozzarella, Ortiz anchovies, capers, olives, oregano, chilli	<b>34</b>
<b>CAPRICCIOSA:</b> Tomato, smoked ham, mozzarella, mushrooms, olives, artichokes	<b>26.50</b>	<b>VEGETARIANA:</b> Tomato, mozzarella, roasted capsicum, zucchini, eggplant, basil	<b>24</b>
<b>DIAVOLA:</b> Tomato, mozzarella, salame piccante, olives, habanero chilli, basil	<b>27</b>	<b>WAGYU SALAMI:</b> Tomato, mozzarella, Pino's wagyu salami, mushrooms	<b>29</b>
<b>CALABRIA:</b> Tomato, mozzarella, Pino's 'nduja Calabrese, eggplant, ricotta salata, basil, olives	<b>26.50</b>	<b>PRAWN:</b> Tomato, king prawn, chilli, garlic, basil	<b>39.50</b>
<b>BIANCHE</b>			
<b>4 CHEESE:</b> Mozzarella, provolone, gorgonzola, parmesan	<b>24</b>	<b>TRUFFLE:</b> Mushrooms, goats cheese, rosemary, truffle oil	<b>26</b>
<b>SALSICCIA:</b> House made italian sausage, potato, rosemary, chilli	<b>27.50</b>		

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

CORKAGE \$8.50 PER PERSON, TUESDAY-THURSDAY  
& FRIDAY/SATURDAY LUNCH ONLY

15% surcharge applies to public holidays