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@GRAPPA\_RESTAURANT



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

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

## Antipasti

<b>Calamari Fritti</b> fried Port Lincoln calamari (SA) chilli, basil, garlic, semi-dried tomatoes	<b>27</b>	<b>Veal meatballs</b> , tomato, parmigiano reggiano	<b>29</b>
<b>Prawns alla Diavola</b> east coast king prawns, tomato, garlic, chilli, basil	<b>40</b>	<b>Wood fired housemade calabrese sausages</b> chicory, chilli, lemon	<b>28</b>
<b>Half shell scallops (WA)</b> , leek, chilli, soy sauce	<b>45</b>	<b>Salad of witlof</b> , pear, gorgonzola dolce latte, walnut, pomegranate	<b>20</b>
<b>Zucchini flowers</b> , four cheese, parmigiano, pecorino romano, taleggio	<b>26</b>	<b>Burrata</b> , woodfired roasted chestnut, pickled mushrooms, almonds	<b>31</b>
<b>Fresh figs</b> wrapped in prosciutto di parma, warm gorgonzola, pistachio, balsamic reduction	<b>32</b>	<b>Buffalo mozzarella</b> , heirloom tomatoes, basil, extra virgin oil	<b>19</b>
<b>Eggplant parmigiana</b> , mozzarella di bufala, basil, tomato salsa	<b>25</b>	<b>Cucumber</b> , whipped ricotta, pistachio, pinot grigio vinegar	<b>19</b>

## Pasta

<b>Tagliolini</b> , Shark Bay crab meat (WA), lemon, breadcrumbs, garlic, chilli, parsley	<b>44</b>	<b>Potato gnocchi</b> , four tomato, basil, garlic, chilli, straciattella	<b>33</b>
<b>Rigatoni Grappa</b> , Grappa, tomato, cream, parsley	<b>32</b>	<b>Spaghetti</b> alla chitarra, live Southern Rock lobster (WA), cherry tomato, garlic, chilli	<b>Half 105</b> <b>Whole 210</b>
<b>Pappardelle</b> , veal ragu, parmigiano reggiano	<b>37</b>	<b>Pumpkin ravioli</b> sage, butter, parmigiano	<b>32</b>

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

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

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

## Contorni

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

## Pizza

### ROSSE

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

### BIANCHE

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