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267-277 NORTON STREET
LEICHHARDT 2040

Menu

grappa

Stuzzichini & Crudi

Freshly shucked Sydney rocks oysters (A), red wine vinaigrette
1/2 Dozen 29 Dozen 54.50

Pan fried mixed olives, orange zest, chilli house made grissini and taralli	9	Focaccia, EVOO, sea salt, rosemary	10
Pizza crust, selection of salsa	18	Tinned Angelachu anchovies (I), whipped Copper Tree Farms butter, crostini	50g 35 115g 50
Berkel sliced 18th month Principe San Daniele Prosciutto	30	Yellow fin tuna carpaccio (NSW) (A), olive oil, chilli, soy sauce, parsley	31
Salumi Plate: 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 ADD: 24 Month aged Parmigiano Reggiano for	For 2: 27 For 4: 42 15	Hiramasa kingfish (SA) (A) tartare, extra virgin olive oil, cucumber gel, pickled shallot, chilli, espallette pepper, sesame cracker	30

Antipasti

Insalata caprese, tomatoes, mozzarella di bufala, basil, EVOO	18	"Calamari Fritti" fried Port Lincoln calamari (SA) (A) chilli, basil, garlic, semi-dried tomatoes	28
Eggplant parmigiana, mozzarella di bufala, basil, tomato salsa	23	1/2 shell scallops (WA) (A), leek, chilli, soy sauce	38 38
Zucchini flowers, four cheese, parmigiano, ricotta, pecorino romano, taleggio	24	King prawns (QLD) (A) hot pot, tomato, basil, chilli, garlic	28
Fresh figs wrapped in San Daniele Prosciutto, warm gorgonzola, pistachio, balsamic reduction	29	Veal meatballs (NSW), tomato, parmigiano, basil	27
		Wood fired house made chilli Calabrese sausages, cime di rapa, provolone	

Pasta

House made potato gnocchi, Napolitana, fresh cherry tomatoes, garlic, basil, burrata	33	"Mancini" spaghettiini, vongole (SA) (A), white wine, garlic, parsley	39
Pumpkin ravioli, sage, butter, parmigiano	32	Rigatoni, beef ragu (NSW), parmigiano	35
Tagliolini, Shark Bay crab meat (WA) (A), lemon, breadcrumbs, garlic, chilli, parsley	43	"Mancini" spaghettiini: live Southern Rock Lobster (WA) (A), cherry tomato, garlic, chilli, parsley	MP Half or Whole

Pesce

Wood fired scampi (WA) (A)	Entree Main	55 100	Long line snapper (NZ) (I)	160
		59	baked in rock salt crust (approx 40 mins)	
Mixed seafood grill (A)		42	Grilled live Southern Rock Lobster (WA) (A)	MP Half or Whole
Cone Bay barramundi fillet (WA) (A) hot pot, cherry tomatoes, olives, chilli, basil			Salmoriglio, lemon or Garlic, butter, lemon	

AIM: Seafood origin A: Australia | I: Imported | M: Mixed origin

Carne

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

Contorni

Salad of witlof, pear, gorgonzola dolce latte, walnut, pomegranate	20	Radicchio, fennel, olives, Giusti 6 year aged balsamic	17
Baby cos, cucumber, red radish, chives, lemon dressing	17	Greens, aglio, olio, chilli	15
Rocket, parmesan, Giusti 6 year aged balsamic, extra virgin olive oil	16	Roast potatoes, herbs	12
		Potato chips	11

Pizza

ROSSE			
MARGHERITA: Tomato, mozzarella, basil with mozzarella di bufala	22 27	PROSCIUTTO: Tomato, mozzarella, San Daniele Prosciutto, rocket, parmesan	32
ROSSA: Tomato, garlic, oregano, basil	20	ACCIUGHE (I): Tomato, mozzarella, Ortiz anchovies, capers, olives, oregano, chilli	35
CAPRICCIOSA: Tomato, smoked ham, mozzarella, mushrooms, olives, artichokes	28	VEGETARIANA: Tomato, mozzarella, roasted capsicum, zucchini, eggplant, basil	25
DIAVOLA: Tomato, mozzarella, salame piccante, olives, habanero chilli, basil	28	WAGYU SALAMI: Tomato, mozzarella, Pino's wagyu salami, mushrooms	30
CALABRIA: Tomato, mozzarella, Pino's 'nduja Calabrese, eggplant, ricotta salata, basil, olives	28	PRAWN (A): Tomato, king prawn, chilli, garlic, basil	40
BIANCHE			
4 CHEESE: Mozzarella, provolone, gorgonzola, parmesan	25	TRUFFLE: Mushrooms, goats cheese, rosemary, truffle oil	27
SALSICCIA: House made italian sausage, potato, rosemary, chilli	28		

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