

FOLLOW US ON INSTAGRAM
@GRAPPA_RESTAURANT



267-277 NORTON STREET
LEICHHARDT 2040

Menu

grappa

Stuzzichini & Crudi

Freshly shucked Sydney rocks oysters (A), red wine vinaigrette
1/2 Dozen 30 Dozen 58

Pan fried mixed olives, orange zest, chilli house made grissini and taralli	9	Focaccia, EVOO, sea salt, rosemary	11
Pizza crust, selection of salsa	19	Tinned Angelachu anchovies (I), whipped Copper Tree Farms butter, crostini	50g 36 115g 51
Berkel sliced 18th month Principe San Daniele Prosciutto	31	Yellow fin tuna carpaccio (NSW) (A), olive oil, chilli, soy sauce, parsley	32
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: 28 For 4: 44 16	Hiramasa kingfish (SA) (A) tartare, extra virgin olive oil, cucumber gel, pickled shallot, chilli, espallette pepper, sesame cracker	31

Antipasti

Insalata caprese, tomatoes, mozzarella di bufala, basil, EVOO	19	"Calamari Fritti" fried Port Lincoln calamari (SA) (A) chilli, basil, garlic, semi-dried tomatoes	29
Eggplant parmigiana, mozzarella di bufala, basil, tomato salsa	24	1/2 shell scallops (WA) (A), leek, chilli, soy sauce	39
Zucchini flowers, four cheese, parmigiano, ricotta, pecorino romano, taleggio	25	King prawns (QLD) (A) hot pot, tomato, basil, chilli, garlic	39
Fresh figs wrapped in San Daniele Prosciutto, warm gorgonzola, pistachio, balsamic reduction	30	Veal meatballs (NSW), tomato, parmigiano, basil	29
		Wood fired house made chilli Calabrese sausages, cime di rapa, provolone	28

Pasta

House made potato gnocchi, Napolitana, fresh cherry tomatoes, garlic, basil, burrata	35	"Mancini" spaghettiini, vongole (SA) (A), white wine, garlic, parsley	41
Pumpkin ravioli, sage, butter, parmigiano	34	Rigatoni, beef ragu (NSW), parmigiano	37
Tagliolini, Shark Bay crab meat (WA) (A), lemon, breadcrumbs, garlic, chilli, parsley	45	"Mancini" spaghettiini: live Southern Rock Lobster (WA) (A), cherry tomato, garlic, chilli, parsley	MP Half or Whole

Pesce

Wood fired scampi (A)	Entree Main	57 102	Long line snapper (NZ) (I)	164
			baked in rock salt crust (approx 40 mins)	
Mixed seafood grill (A)		61	Grilled live Southern Rock Lobster (WA) (A)	MP Half or Whole
Cone Bay barramundi fillet (WA) (A) hot pot, cherry tomatoes, olives, chilli, basil		44	Salmoriglio, lemon or Garlic, butter, lemon	

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

Carne

400g Slow cooked Sovereign lamb shoulder (VIC), Giusti 12 year aged balsamic glazed eggplant millefoglie, pickled carrots, herbs	49	1kg Fiorentina Portoro MBS4+ (NSW) grain fed (45min)	167
Wood fired spatchcock (NSW), salsa rossa, kale, parsley	44	FULLBLOOD WAGYU Mayura Station MBS 9+ :	
Slow cooked 1.2 KG Sovereign lamb shoulder (VIC), pickled fennel, salsa verde (45 minutes)	97	Striploin	250g 137 300g 162 350g 187
200g Riverina Angus beef fillet (NSW) Mbs 2+ "tagliata", endive salad, ligurian olives, caper dressing, pickled onion	61	Tomahawk	25.00/100g
800g Little Joe grass fed Rib Eye (VIC) MBS 4+	127	Add: Mushroom, green peppercorn, salmoriglio	7
		Add: Yankiniku, red wine	9

Contorni

Salad of witlof, pear, gorgonzola dolce latte, walnut, pomegranate	21	Radicchio, fennel, olives, Giusti 6 year aged balsamic	18
Baby cos, cucumber, red radish, chives, lemon dressing	18	Greens, aglio, olio, chilli	16
Rocket, parmesan, Giusti 6 year aged balsamic, extra virgin olive oil	17	Roast potatoes, herbs	13
		Potato chips	12

Pizza

ROSSE			
MARGHERITA: Tomato, mozzarella, basil with mozzarella di bufala	23 28	PROSCIUTTO: Tomato, mozzarella, San Daniele Prosciutto, rocket, parmesan	33
ROSSA: Tomato, garlic, oregano, basil	21	ACCIUGHE (I): Tomato, mozzarella, Ortiz anchovies, capers, olives, oregano, chilli	36
CAPRICCIOSA: Tomato, smoked ham, mozzarella, mushrooms, olives, artichokes	29	VEGETARIANA: Tomato, mozzarella, roasted capsicum, zucchini, eggplant, basil	26
DIAVOLA: Tomato, mozzarella, salame piccante, olives, habanero chilli, basil	29	WAGYU SALAMI: Tomato, mozzarella, Pino's wagyu salami, mushrooms	31
CALABRIA: Tomato, mozzarella, Pino's 'nduja Calabrese, eggplant, ricotta salata, basil, olives	29	PRAWN (A): Tomato, king prawn, chilli, garlic, basil	41
BIANCHE			
4 CHEESE: Mozzarella, provolone, gorgonzola, parmesan	26	TRUFFLE: Mushrooms, goats cheese, rosemary, truffle oil	28
SALSICCIA: House made italian sausage, potato, rosemary, chilli	29	INFERNO: Carolina Reaper chilli, hot salami, 'nduja, basil * WARNING "SUPER HOT"	30

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