

FOCACCE

GARLIC FOCACCIA [ve] [vg] garlic, oregano, salt and EVO oil **15**
buffalo mozzarella – **add 7**

ROSAMARINO FOCACCIA [ve] [vg] rosemary, sea salt and EVO oil **14**

BLACK OLIVES & MOZZARELLA FOCACCIA [veo] [vg] **17**

BRUSCHETTA [ve] [vg] ripened tomatoes and fresh basil **19**
buffalo mozzarella – **add 7**

SYDNEY ROCK OYSTERS [gl] 1/2 dozen with mignonette sauce **26**

INSALATA CAPRESE [vg] [gl] a selection of seasonal tomatoes,
buffalo mozzarella and basil, drizzled with EVO **20**

MARINATED OLIVES [ve] [gl] selection of mount zero marinated mixed olives **12**

TUNA TARTARE [gl] topped with chilli mayo, avocado, crunchy red onion,
crostini and green oil **24**

EGGPLANT CHIPS [veo] [vg] with honey glaze and gorgonzola fondue **15**

ARANCINI QUATTRO FORMAGGI [vg] parmesan, mozzarella, pecorino and
gorgonzola cheese, with mushroom, served on a tallegio and truffle cream **21**

GRILLED PRAWNS [gl] skull island tiger prawns topped with salmoriglio **21**

DUCK & PORK CROQUETTES with prune jam **24**

PORK BELLY [gl] crispy skin pork belly on a pumpkin puree topped with
chimichurri **22**

POLPETTE [gl] beef and pork meatballs in tomato sugo **21**

CALAMARI dusted in semolina with rocket and aioli **24**

BEEF SPIEDINI [gl] slow cooked and grilled intercostal beef skewers
topped with salmoriglio **18**

BURRATA served on smoked sundried tomato and chilli pesto served
with homemade grilled foccacia **24**

PROSCIUTTO & BUFFALO [glo] 24 month aged Devodier Prosciutto
crudo di Parma, rocket, buffalo mozzarella, grissini and EVO oil **30**

FRIES [veo] [vg] with aioli **12**

TO SHARE

***ve** - vegan, **veo** - vegan option, **gl** – gluten low, **glo** – gluten low option
vg - vegetarian, **vgo** - vegetarian option

10% SURCHARGE ON SUNDAYS | 15% SURCHARGE ON PUBLIC HOLIDAYS
CREDIT CARD SURCHARGE 1.76% | WE DO NOT SPLIT BILLS

Please make us aware of any dietary requirements you may have.
We cannot guarantee completely allergy free meals. This is due to the potential allergens
in the working environment and supplied ingredients.

HOMEMADE PASTA

RISOTTO [gl] [veo] with taleggio cheese, pumpkin purree and porcini mushrooms **30**

PAPPARDELLE [glo] with slow cooked tomato and red wine lamb ragu **30**

GNOCCHI SORRENTINA [veo] [glo] [vg] oven baked handmade gnocchi with tomato sugo and mozzarella **25**

RIGATONI [glo] with pork sausage ragu and mushrooms, cooked in white wine **28**

TONNARELLI PESCATORA [glo] mussels, clams, prawns, calamari, cherry tomatoes, garlic, chilli in a white wine sauce **35**

SQUID INK LINGUINE blue swimmer crab, garlic, chilli, cherry tomatoes and lobster bisque **33**

gluten-low penne – **add 5**

ALL OUR PASTA IS MADE FRESH DAILY

MAINS

BARRAMUNDI [gl] pan fried with dutch carrots on cauliflower puree **36**

POLLO IN BIANCO [gl] pan fried half chicken in mustard sauce with white wine, shallots, and parsley pesto topped with mushrooms **36**

SCOTCH FILLET [gl] 250g, grass fed, MBS 3+ on asparagus, served with peppercorn sauce and topped with salmoriglio **57**

RIB EYE [400g] little joe's, grass fed black angus, MBS 4+ on asparagus, served with peppercorn sauce and topped with salmoriglio **67**

SIDES AND SALADS

FRIES [veo] [vg] with aioli **12**

INSALATA MISTA [gl] [vg] [veo] cos lettuce, watercress and black russian tomatoes with honey dressing, shaved parmesan, capers and garlic sauce **16**

INSALATA CAPRESE [gl] [vg] a selection of seasonal tomatoes, buffalo mozzarella and basil, drizzled with EVO **20**

BROCCOLINI [gl] [veo] EVO, chilli and garlic **16**

FUNCTIONS

ARE YOU LOOKING FOR AN EVENT SPACE OR DINING FOR
A LARGE GROUP?

CONTACT US
BOOKINGS@PENNYOUNG.COM.AU

PIZZA

gluten free pizza base - **add 5**

vegan cheese - **add 5**

ROSSA

MARGHERITA (vg) san marzano tomatoes, fior di latte, EVO and fresh basil **22**

DIAVOLA san marzano tomatoes, fior di latte, hot salami and nduja **25**

SAN DANIELE san marzano tomatoes, buffalo mozzarella, prosciutto San Daniele, rocket **30**

BUFFALO (vg) buffalo mozzarella, pecorino cheese, cherry tomato and fresh basil **26**

CAPRICCIOSA san marzano tomatoes, fior di latte, leg ham, mushroom, olives and oregano **28**

ORTOLANA (vg) san marzano tomatoes, fior di latte, EVO, eggplant, mushroom, olives, zucchini **25**

BIANCA

SALSICCIA in bianco, fior di latte, Italian sausage, friarielli and chilli oil **26**

CALABRESE in bianco, fior di latte, spicy pork sausage, roasted potatoes and rosemary **26**

GOURMET

GAMBERI local marinated prawns, pesto, fior di latte, lemon **30**

PENNY YOUNG (veo) (vg) pumpkin cream, fior di latte, caramelised onion, rocket and goat's cheese **25**

TARTUFATA (veo) (vgo) mushroom cream, fior di latte, porcini mushroom, rocket, parmesan and truffle oil **27**

PEPERONE roasted capsicum paste, fior di latte, pork sausages, kalamata olives topped with parmesan **27**

ADD ONS

rocket **3**
prawns **6**
olives **3**

anchovies **4**
prosciutto **7**
leg ham **5**

buffalo mozzarella **7**
hot salami **5**

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DESSERT

- AFFOGATO** vanilla ice cream and coffee **11**
- TIRAMISU** traditional coffee tiramisu **13**
- NUTELLA CALZONE** strawberries and vanilla ice cream **16**
- VANILLA SLICE** with black cherries **14**
- CHOCOLATE FONDANT** (gf) with white chocolate heart and vanilla ice cream **14**

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DIGESTIVES BY THE GLASS

- PEDRO XIMENEX SHERRY** Spain **14**
- AVERNA** Italy **14**
- LIMONCELLO PALLINI** Italy **14**
- OPAL BIANCA OR NERA SAMBUCA** Italy **14**
- FRANGELICO** Italy **14**
- GALWAY PIPE 12 YO PORT** Australia **14**
- MONTENEGRO** Italy **14**
- 2022 CHATEAU CAPINESSE SAUTERNES** France **14**
- HENNESSY VS** France **15**
- PENFOLDS 20 YO GRANDFATHER PORT** Australia **16**
- HENNESSY VSOP** France **17**

**Vintages and Beverage items Subject to Change*

COFFEE

- | | |
|----------------------------|------------------------------|
| ESPRESSO 4 | CAPPUCINO 5 |
| FLAT WHITE 5 | LONG BLACK 5 |
| LATTE 5 | OAT MILK + 1 |
| MACCHIATTO 5 | ALMOND MILK +1 |