

SALUMI & FOCACCE**WOOD-FIRED BREAD** (ve) garlic, sea salt and EVO oil **15****BLACK OLIVES & MOZZARELLA FOCACCIA** (vg) (veo) **18****MORTADELLA** (gl) **18****PROSCIUTTO** (gl) **25****FRESH OYSTERS** (gl) with mignonette sauce **ea 5 / half doz 26 / doz 48** (a)**INSALATA CAPRESE** (vg) (gl) a selection of seasonal tomatoes, buffalo mozzarella and basil drizzled with EVO **20****SICILIAN OLIVES** (ve) (gl) **13****EGGPLANT CHIPS** (vg) (veo) with honey glaze and gorgonzola fondue **15****ARANCINI FUNGHI** (vg) rice balls with porcini mushrooms and scamorza cheese, served on parmesan and truffle cream **21****KINGFISH CRUDO** (gl) served with garlic and lemon yoghurt and pickled onion **24** (a)**GRILLED PRAWNS** (gl) Skull Island Tiger Prawns grilled with garlic and chilli, served with lemon **21** (a)**PORK BELLY** (gl) crunchy skin pork belly on a potato and rosemary cream **22****POLPETTE FRITTE** traditional fried beef meatballs on a rich capsicum and tomato sauce, topped with ricotta salata **21****CALAMARI** dusted in rice flour, tossed with lemon and pepper, served with radicchio, rocket and aioli **24** (i)**BURRATA** (vg) (glo) on sundried tomato pesto, served with homemade grilled focaccia **24****FRIES** (vg) (veo) with aioli **14****PORCINI RISOTTO** (gl) (vg) (veo) creamy arborio rice, porcini and wild mushrooms, truffle butter and parmigiano **32****GNOCCHI** (glo) tossed in a slow-cooked traditional ossobuco, topped with ricotta salata **29****BAKED VODKA RIGATONI** (glo) rich vodka sauce with pancetta, parmesan and mozzarella **30****TONARELLI PESCATORA** (glo) with mussels, clams, prawns, calamari, cherry tomatoes, garlic, chilli and white wine sauce **38** (m)**SIGNATURE LOBSTER TAGLIATELLE** (glo) half lobster, chilli, garlic, white wine, cherry tomato and lobster bisque **55** (m)**gluten-low penne – add 5****ALL OUR PASTA IS MADE FRESH DAILY****MARKET FISH** (gl) served with seasonal vegetables and cauliflower puree **38** (a)**ROAST CHICKEN** (gl) half chicken in a creamy truffle sauce with mushrooms **36****SCOTCH FILLET** (gl) 300g grass fed with rocket and parmesan, served with peppercorn or mushroom sauce **65****LAMB SHOULDER** (gl) slow braised lamb in a red wine and rich tomato sauce **38****FRIES** (vg) (veo) with aioli **14****ROASTED POTATOES** (ve) (glo) with rosemary and garlic **14****MIXED LEAF & TOMATO SALAD** (ve) (gl) **15****INSALATA CAPRESE** (vg) (gl) a selection of seasonal tomatoes, buffalo mozzarella and basil, drizzled with EVO **20****BROCCOLINI** (ve) (gl) EVO, chilli and garlic **16**

*ve - vegan, veo - vegan option, gl - gluten low, glo - gluten low option
vg - vegetarian, vgo - vegetarian option, cn - contains nuts

seafood origin: a - australian seafood, i - imported seafood, m - mixed origin seafood

10% WEEKEND SURCHARGE | 15% ON PUBLIC HOLIDAYS
WE DO NOT ACCEPT AMEX

ROSSA

PIZZA

gluten free pizza base - add 5

vegan cheese - add 5

MARGHERITA (vg) (veo) San Marzano tomatoes, fior di latte, EVO and fresh basil **24****DIAVOLA** San Marzano tomatoes, fior di latte, hot salami and nduja **27****SAN DANIELE** San Marzano tomatoes, buffalo mozzarella, prosciutto San Daniele and rocket **32****BUFFALO** (vg) buffalo mozzarella, cherry tomato, parmesan and fresh basil **28****CAPRICCIOSA** San Marzano tomatoes, fior di latte, leg ham, mushrooms, olives and oregano **30****ORTOLANA** (vg) (veo) San Marzano tomatoes, fior di latte, EVO, eggplant, mushrooms, olives and zucchini **27**

BIANCA

SALSICCIA in bianco, fior di latte, Italian sausage, friarielli and chilli oil **28****CALABRESE** in bianco, fior di latte, spicy pork sausage, roasted potatoes and rosemary **28**

GOURMET

GAMBERI (cn) local marinated prawns, pesto, fior di latte and lemon **32 (i)****PENNY YOUNG** (vg) (veo) pumpkin cream, fior di latte, caramelised onion, rocket and goat's cheese **27****TARTUFATA** (vg) (veo) truffle and porcini cream, mushrooms, fior di latte, rocket, parmesan and truffle oil **29****PEPERONE** roasted capsicum paste, fior di latte, pork sausages, kalamata olives, topped with parmesan **29**

ADD ONS

rocket **3** anchovies **4 (i)** buffalo mozzarella **7**prawns **6 (i)** prosciutto **7** hot salami **5**olives **3** leg ham **5**

DESSERT

AFFOGATO vanilla ice cream and coffee **12****TIRAMISU** traditional coffee tiramisu **15****NUTELLA CALZONE** strawberries and vanilla ice cream **16****BAKED NEW YORK CHEESECAKE** with berry coulis and pistachio ice cream **15**

PLANNING A CELEBRATION?

BIRTHDAYS • ENGAGEMENTS • CORPORATE EVENTS • LARGE GROUP DINING
WE'D LOVE TO HELP BRING YOUR EVENT TO LIFE.CONTACT OUR TEAM AT BOOKINGS@PENNYOUNG.COM.AU*ve - vegan, veo - vegan option, gl - gluten low, glo - gluten low option
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