

FOCACCE

GARLIC FOCACCIA [ve] [vg] garlic, oregano, salt and EVO oil **15**
buffalo mozzarella – **add 6**

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 6**

POLPETTE traditional beef and pork meatballs in tomato sugo **18**

INSALATA CAPRESE [vg] [gl] selection of seasonal tomatoes, buffalo mozzarella, capers and basil drizzled with EVO **19**

MARINATED OLIVES [ve] [glo] selection of marinated mixed olives **11**

CARPACCIO [gl] cured sworfish with grapefruit, chilli and dill viniagrette **24**

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

ARANCINI [vg] rice balls with tomato and scamorza on pea puree topped with ricotta salata **18**

CHARGRILLED WHOLE PRAWNS [gl] marinated in garlic, chilli and lemon zest **22**

PORK BELLY [gl] crispy skin pork belly served with pumpkin cream and chimichurri **20**

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

FRIES [ve] [vg] **12**

ANTIPASTI

BURRATA served on smoked sundried tomato and nduja pesto with toasted sourdough **24**

CHEESE BOARD selection of soft and hard cheeses, flat bread crackers and dried fruit **38**

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

SALUMI BOARD [glo] selection of Italian cured meats and grissini **38**
buffalo mozzarella – **add 6**

***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
AMEX CARDS INCUR 3% SURCHARGE | WE DO NOT SPLIT BILLS

While we endeavor to accommodate requests for special meals for customers who have food allergies or intolerances, we cannot guarantee completely allergy free meals. This is due to the potential trace allergens in the working environment and supplied ingredients.

HOMEMADE PASTA

ORECCHIETTE [glo] pork and fennel sausage with broccoli pesto **27**

PARPPADELLE [vg] [veo] [glo] porcini mushrooms and truffle butter **28**

GNOCCHI SORRENTINA [veo] [glo] [vg] pan tossed in tomato sugo and served with fior di latte and fresh basil **25**

SAFFRON RISOTTO [gl] [veo] shaved zucchini and moreton bay bugs **34**

TONNARELLI PESCATORA [glo] mussels, clams, prawns, calamari, cherry tomatoes, garlic, chilli in a white wine sauce **33**

SQUID INK LINGUINE blue swimmer crab, garlic, chilli, cherry tomatoes and lobster bisque **31**

TAGLIATELLE [glo] slow braised lamb ragu in tomato sugo **27**

RAVIOLI ricotta and prawn half-moon squid ink ravioli with lemon thyme butter and aromatic chilli breadcrumbs **30**

gluten-low penne – **add 5**

ALL OUR PASTA IS MADE FRESH DAILY

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MAINS

CRISPY SKIN BARRAMUNDI [gl] cauliflower puree and roasted asparagus **34**

POLLO [gl] crispy skin chicken supreme, caponata, thyme and garlic roasted chat potatoes **32**

BISTECCA [gl] 300g scotch fillet with red wine jus and roast potatoes **52**

CAPRETTO [gl] slow braised baby goat served with kipfler potato and peas **34**

SIDES AND SALADS

FRIES [ve] [vg] **12**

SILVERBEET [gl] with garlic, chilli and olives **15**

INSALATA MISTA [gl] [vg] [veo] tomatoes, pickled fennel, mixed leaves, orange segments, mixed herbs drizzled with a honey, mustard, champagne vinaigrette **16**

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

FUNCTIONS

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

CONTACT US
BOOKINGS@PENNYOUNG.COM.AU

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PIZZA

ROSSA

MARGHERITA [vg] san marzano tomatoes, fior di latte, EVO and fresh basil **21**

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, artichokes, olives and oregano **27**

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 **25**

CALABRESE in bianco, fior di latte, spicy pork sausage, roasted potatoes and rosemary **24**

MARGHERITA SBAGLIATA in bianco, fior di latte, basil pesto, cherry tomatoes and sundried tomato **25**

GOURMET

GAMBERI local marinated prawns, pesto, fior di latte, lemon **29**

PENNY YOUNG [veo] [vg] pumpkin cream, fior di latte, caramelised onion, rocket and goat cheese **25**

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

ADD ONS

rocket **2**
prawns **5**
olives **2**

anchovies **3**
prosciutto **5**
leg ham **4**

buffalo mozzarella **6**
hot salami **4**

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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**
- DECONSTRUCTED VANILLA SLICE** with fresh strawberries **14**
- CHOCOLATE MOUSSE** (gl) with mixed berries and crumbed biscuit **14**

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DIGESTIVES BY THE GLASS

- PEDRO XIMENEX SHERRY** Spain **12**
- AVERNA** Italy **12**
- VILLA MASSA LIMONCELLO** Italy **12**
- OPAL BIANCA OR NERA SAMBUCA** Italy **12**
- FRANGELICO** Italy **12**
- GALWAY PIPE 12 YO PORT** Australia **13**
- MONTENEGRO** Italy **13**
- HENNESSY VS** France **13**
- 2019 CHATEAU CAPINESSE SAUTERNES** France **13**
- 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 |
| MACHIATTO 5 | ALMOND MILK +1 |