

FOCACCE

GARLIC FOCCACIA (ve) oregano, garlic, sea salt and EVO oil **15**
buffalo mozzarella – add 7

WOOD-FIRED BREAD (ve) garlic, sea salt and EVO oil **15**

BLACK OLIVES & MOZZARELLA FOCCACCIA (vg) (veo) **18**

BRUSCHETTA (ve) vine ripened tomatoes and fresh basil **20**
buffalo mozzarella – add 7

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**

MARINATED OLIVES (ve) (gl) selection of Mount Zero marinated mixed olives **12**

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**

SALUMI BOARD (glo) selection of cured meats, grissini and EVO oil **30**
buffalo mozzarella - add 7

FRIES (vg) (veo) with aioli **12**

HOMEMADE PASTA

PORCINI RISOTTO (gl) (vg) (veo) creamy arborio rice, porcini and wild mushrooms, truffle butter and parmigiano **32**

PAPPARDELLE (glo) slow cooked lamb ragu with green peas and potato, topped with ricotta salata **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

MAINS

MARKET FISH (gl) served with seasonal vegetables and cauliflower puree **36** (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 **57**

LAMB SHOULDER (gl) slow braised lamb in a red wine and rich tomato sauce **36**

SIDES AND SALADS

FRIES (vg) (veo) with aioli **12**

ROASTED POTATOES (ve) (glo) with rosemary and garlic **14**

RUCOLA (vg) (gl) (veo) red wine pears, parmesan and a balsamic dressing **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**

TO SHARE

*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

15% SURCHARGE ON PUBLIC HOLIDAYS & 10% SURCHARGE ON SUNDAYS
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 traces of allergens in the working environment and supplied ingredients.

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

ROSSA

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

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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

PEDRO XIMENEZ SHERRY SPAIN 14

AVERNA Italy 14

LIMONCELLO PALLINI Italy 14

OPAL BIANCO ARNERA SAMBUCA Italy 14

FRANGELICO Italy 14

GALWAY PIPE 12 YO PORT Australia 14

MONTENEGRO Italy 14

HENNESSY VS France 15

PENFOLDS 20 YO GRANDFATHER PORT Australia 17

HENNESSY VSOP France 18

**Vintage and beverage items are subject to change*

COFFEE

ESPRESSO 4 CAPPUCINO 5

FLAT WHITE 5 LONG BLACK 5

LATTE 5 OAT MILK +1

MACCHIATTO 5 ALMOND MILK +1

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