

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 **15**

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

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

FRESH OYSTERS (gl) with mignonette sauce **ea 5 / half doz 26 / doz 48**

INSALATA DI POMODORO (vg) (gl) vine ripened tomatoes, caper berries and pickled onions drizzled with EVO **15**

MARINATED OLIVES (ve) (gl) selection of mount zero marinated mixed olives **12**

EGGPLANT CHIPS (veo) (vg) with honey glaze and gorgonzola fondue **15**

ARANCINI FUNGHI (vg) rice balls with porcini mushrooms, scamorza cheese and truffle oil on parmesan and truffle cream **21**

GRILLED PRAWNS (gl) char-grilled lemon, garlic and chilli skull island tiger prawns **21**

PORK BELLY (gl) crunchy skin pork belly on a potato and rosemary cream **22**

POLPETTE FRITTE (gl) traditional fried meatballs on a rich capsicum and tomato sauce **21**

CALAMARI (gl) tossed with lemon and pepper, served with radicchio, rocket and aioli **24**

BURRATA served on sun-dried tomato pesto with cherry tomatoes **24**

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

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

***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

PORCINI RISOTTO (gl) (vg) (veo) carnaroli rice, porcini mushrooms and truffle butter **32**

PAPPARDELLE (glo) slow cooked lamb ragu with green peas and potato **32**

GNOCCHI SORRENTINA (veo) (glo) (vg) oven baked handmade gnocchi with tomato sugo and mozzarella **27**

RIGATONI (glo) slow cooked tomato and pork ragu with nduja, topped with burrata **30**

TONNARELLI PESCATORA (glo) mussels, clams, prawns, calamari, cherry tomatoes, garlic, chilli in a white wine sauce **38**

SQUID INK LINGUINE prawns, garlic, chilli, cherry tomatoes in a prawn bisque **35**

gluten-low penne – **add 5**

ALL OUR PASTA IS MADE FRESH DAILY

MAINS

SALMON (gl) pan fried with green beans, asparagus and sugar snap peas on parsnip puree **36**

POLLO ARROSTO (gl) roast half chicken with roast potato and truffle chicken jus **36**

SCOTCH FILLET (gl) 300g, grass fed, MBS 3+ 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 (veo) (vg) with aioli **12**

CLASSIC MASH (vg) mash potato with cream and butter **14**

RUCOLA (veo) (vg) (gl) red wine pears, parmesan and a balsamic dressing **15**

INSALATA DI POMODORO (vg) (gl) vine ripened tomatoes, caper berries and pickled onions drizzled with EVO **15**

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 **24**

DIAVOLA san marzano tomatoes, fior di latte, hot salami and nduja **27**

SAN DANIELE san marzano tomatoes, buffalo mozzarella, prosciutto San Daniele, rocket **32**

BUFFALO (vg) buffalo mozzarella, pecorino cheese, cherry tomato and fresh basil **28**

CAPRICCIOSA san marzano tomatoes, fior di latte, leg ham, mushroom, olives and oregano **30**

ORTOLANA (vg) san marzano tomatoes, fior di latte, EVO, eggplant, mushroom, olives, 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 local marinated prawns, pesto, fior di latte, lemon **32**

PENNY YOUNG (veo) (vg) pumpkin cream, fior di latte, caramelised onion, rocket and goat's cheese **27**

TARTUFATA (veo) (vgo) mushroom cream, fior di latte, porcini mushroom, rocket, parmesan and truffle oil **29**

PEPERONE roasted capsicum paste, fior di latte, pork sausages, kalamata olives topped with parmesan **29**

ADDONS

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

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

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

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AFFOGATO vanilla ice cream and coffee **12**

TIRAMISU traditional coffee tiramisu **15**

NUTELLA CALZONE strawberries and vanilla ice cream **16**

DIPLOMATICA puff pastry and strega soaked sponge layered with vanilla custard **15**

DECONSTRUCTED CHEESECAKE (gl) lemon and vanilla cheesecake with salted crumble and macerated berries **15**

DESSERT

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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

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