

LET US FEED YOU
For tables of 4 guests or more

PULCINELLA

Antipasto misto

Pizza and salad

\$38pp

SAN GENNARO

Spuntini

Antipasto misto

Pasta / Risotto

Pizza and Salad

\$47pp

+ dessert \$7pp

ANTIPASTO

MISTO mario,s selection plate of salumi, mozzarelle e pickled veg 14pp
BURRATA fermented cucumber, parsley oil and roasted mango 19
CAPRESE mozzarella di bufala, heirloom tomato and basil 17
PROSCIUTTO free-range, with rockmelon 18
KINGFISH fresh with macadamia, lemon and dill 19
WATERMELON carpaccio with fermented strawberry and horseradish 16
PEPERONI AL FORNO charred capsicum, peeled, with garlic and parsley 15
CROCHETTE di patate with horseradish and watercress 13
HERB BREAD dried oregano and fresh parsley, with onion and olive oil 16

PRIMO

SPAGHETTI handmade pasta with almond basil pesto and p.reggiano 24 month 25
RISOTTO AI FRUTTI DI MARE boston bay muscles and spencer gulf prawns 35

PIZZA NAPOLETANA

MARINARA san marzano DOP / dried oregano / fresh garlic / olive oil 18
MARGHERITA san marzano DOP / fior di latte / olive oil / fresh basil 25
MARGHERITA EXTRA san marzano DOP / mozz di bufala / olive oil / basil 28
BUFALINA mozzarella di bufala / cherry tomato / olive oil / basil 28
ZUCCHINI purée / eggplant / cherry tomato / basil pesto / cashew ricotta 28
MELANZANA san marzano DOP / fior di latte / eggplant / ricotta 28
PEPPERONI san marzano DOP / fior di latte / sopressa salame 29
MORTADELLA carrot purée / fior di latte / p.reggiano / tomato / basil 30
GAMBERO fior di latte / lemon / spencer gulf prawn / zucchini / hazelnut 32

+ anchovy 9

+ mixed ngeringa leaf salad with peach and almond 14

sparkling water gratis

13 - 17 JANUARY 2021