

APERITIVO

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| Rosso Veneziano | |
| Select red bitter, prosecco veneto, aranciata rossa | \$19 |
| 10g Cru Italian Caviar , brioche roll, stracciatella, chives | \$79 |
| Selection of marinated Italian olives | \$10 |
| Maritozzo bun sliders, 2 GR Wagyu pastrami, pickles | \$14 |
| Sicilian Cannoli, caponatina | \$12 |
| Pane fritto, scarlet prawns crudo, lemon mayo | \$14 |
| Millefoglie sausages and friarielli | \$18 |

CRUDI DI MARE

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| Sydney rock oysters, yuzu mignonette dressing | \$38/\$72 |
| Kingfish, eschalots, mango, finger lime | \$29 |
| Tuna tartare alla puttanesca, local stracciatella | \$30 |

DA ORAZIO FAVOURITE

*Don't feel like choosing? Let us do it for you.
minimum for 2 people*

TO SHARE (\$85PP)

Wood fire Schiacciata
Burrata Panzanella Salad
Arrosticini Abruzzesi
Your Favourite Pizza
Spicy Vodka Rigatoni
Roasted Porchetta
Garden Leaf Salad
Chocolate Doughnuts

Buon Appetito !

ANTIPASTO

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|---------------------------------------------------------------|------|
| Da Orazio Bread Basket | \$11 |
| Wood fire pan focaccia, tomino cheese, honey | \$23 |
| Prosciutto di parma, bufalo mozzarella | \$34 |
| Selection of cured meat from "Salumi Australia" | \$30 |
| Cantabrian anchovies, lemon zest, chilli, evoo | \$16 |
| Puglia style octopus salad and baby burrata | \$28 |
| Calamari and prawns fritti, chilli aioli | \$29 |
| Grilled South Australia calamari tagliata, capsicum agrodolce | \$32 |
| Terracotta baked eggplant parmigiana | \$26 |
| Pan roasted smoked diavoletti cheese | \$25 |
| Margra Lamb arrosticini abruzzesi 5pc | \$27 |

PASTA

**Gluten free pasta available*

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|-------------------------------------------------------------|------|
| Fresh spaghetti, WA scampi, yellow grape tomatoes and basil | \$45 |
| Hand cut Parsley Scialatielli ai Frutti di mare | \$46 |
| Orazio spicy vodka rigatoni | \$35 |
| Baked Girella, braised beef brisket ragu | \$38 |

SECONDI

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| Fish of the day grilled or pan roasted alla Nerano served with yellow squash and zucchini | MP |
| Chargrilled MBS5 Rangers Valley sirloin steak, 300 gr | \$60 |
| Veal rib eye cotoletta alla Milanese | \$45 |
| Chick frites - Grilled spicy spatchcock | \$40 |

CONTORNI

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| Burrata Panzanella style salad, heirloom tomatoes, roasted capsicum, sicilian olives, spanish onions, croutons | \$29 |
| Baby butter lettuce, red vinegar dressing | \$14 |
| Green peas salad, mint, echalottes, goat cheese | \$16 |
| Broccolini, garlic, chilli | \$16 |
| Shoestring fries | \$12 |

PIZZA

**Vegan mozzarella available*

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| SCHIACCIATINA Sea salt, fresh herbs, extra virgin olive oil Add local whipped ricotta \$7 | \$16 |
| MARGHERITA San marzano tomato, fior di latte, basil | \$24 |
| NAPOLETANA San marzano tomato, garlic, oregano, cetara anchovies, capers, black olives, basil | \$27 |
| BUFALINA San marzano tomato, buffalo mozzarella, basil | \$28 |
| SICILIANA San marzano tomato, smoked fior di latte, eggplant, fresh ricotta, basil | \$27 |
| CAPRICCIOSA San marzano tomato, fior di latte, mushroom, artichoke, ham, black olives, basil | \$28 |
| DIAVOLA San marzano tomato, fior di latte, hot salami, basil | \$29 |
| PROSCIUTTO Fior di latte, truss tomatoes, basil, parma prosciutto, rocket, shaved parmigiano reggiano | \$31 |
| GAMBERO Puttanesca cherry tomatoes, eshallots, prawns, capers, black olives, basil, garlic, chilly, prawn oil | \$30 |
| CALZONE San marzano tomato, fiordilatte, fresh ricotta, mild salame, black pepper | \$28 |
| FRIARIELLI Pork sausages ragu, smoked fior di latte, chilli, friarielli pure' | \$30 |
| MORTAZZA Fior di latte, provolone dolce, Mortadella, La Stella burrata, zucchini alla scapece | \$30 |
| MASANIELLO Hand crushed san marzano tomato, wood smoked fior di latte, fresh ground pepper, touch of pecorino, basil | \$29 |
| COSTA D'AMALFI Fior di latte, creamy ricotta, zucchini, provolone, lemon scent, basil salsa | \$29 |
| FOCACCIA CON PORCHETTA Porchetta from the rotisserie, chilli marinated grilled eggplant, cos lettuce, mayonnaise, served in schiacciata bread | \$45 |

BAMBINI

**Kids only*

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| Spaghetti Bolognese | \$19 |
| Penne Pomodoro | \$17 |
| Penne Burro | \$15 |
| Mickey Mouse Pizza Margherita | \$17 |
| Mickey Mouse Pizza Prosciutto | \$20 |