

APERITIVO

Rosso Veneziano	
Select red bitter, prosecco veneto, aranciata rossa	\$19
10g Cru Italian caviar, brioche roll, stracciatella	\$79
Marinated Italian olives	\$10
Arancini quattro formaggi	\$12
Focaccia bruschetta, beef tartare	\$16
Eggplant fritti, ricotta, Cetara anchovies	\$16

CELEBRATE THE HOLIDAYS

Our Private Dining Room is an intimate coastal escape perfect for family feasts, special occasions with friends or long festive lunches with your team.

Celebrate the flavours of the summer and let Orazio and his team curate a memorable private dining experience with the soul of Italian hospitality.

enquiries: reservations@daorazio.com.au

DA ORAZIO FAVOURITES

DON'T FEEL LIKE CHOOSING? LET US DO IT FOR YOU.
MINIMUM FOR 2 PEOPLE

TO SHARE (\$85pp)

Woodfired Schiacciata
Burrata
Salumi Misti

Your Favourite Pizza

Spicy Vodka Rigatoni
Roasted Porchetta
Garden Leaf Salad

Chocolate Doughnuts

ANTIPASTI

Da Orazio daily bread selection	\$11
Wood fired pan focaccia, tomino cheese, honey	\$24
Terracotta baked eggplant parmigiana	\$26
Panzanella salad, burrata, heirloom tomatoes, croutons, roasted capsicum, Sicilian olives, Spanish onions	\$29
Grilled Freemantle octopus, whipped chickpeas dip	\$30
Tuna tartare alla puttanesca, local stracciatella	\$30
Calamari and prawn fritti, chilli aioli	\$29
Oven roasted W.A. scallops, finger lime butter, chives	\$27
Parma prosciutto e mozzarella di bufala	\$34
Margra lamb arrosticini Abruzzesi 5pc	\$27

PRIMI

**Gluten free pasta available*

Orazio's spicy vodka rigatoni	\$38
Saffron risotto Milanese, braised ossobuco, gremolata	\$39
Linguini, blue swimmer crab, cherry tomato, chives	\$46
Tagliatelle alla Burina (Serves 2)	\$65
Pepe Saya butter, 24mth Parmigiano Reggiano, lemon scent	
Add Armatore Italian anchovies \$20	

SECONDI

Grilled tuna tagliata, Sicilian caponatina	\$48
Herb-crusted barramundi, cherry tomato salsa	\$48
300g Kidman premium sirloin MBS5	\$65
Veal rib eye cotoletta alla Milanese	\$45
Roast chicken alla Cacciatora: half / whole	\$35 / \$65

CONTORNI

Baby butter lettuce, red wine vinegar dressing	\$14
Green pea salad, mint, eschallot, goat's cheese	\$16
Broccolini, garlic, chilli	\$16
Shoestring fries	\$12

PIZZA

**Vegan mozzarella available*

SCHIACCIATINA	\$16
Wood fired flatbread, Sea salt, fresh herbs, e.v. olive oil	
Add local whipped ricotta \$7	
MARGHERITA San Marzano tomato, fior di latte, basil	\$24
MARINARELLA San Marzano tomato, oregano, black olives, Cetara anchovies, garlic, salsa erbe	\$27
BUFALINA San Marzano tomato, buffalo mozzarella, basil	\$28
PARMIGIANA Fior di latte, baked eggplant parmigiana, fresh basil, Parmigiano Reggiano, e.v. olive oil	\$27
CAPRICCIOSA San Marzano tomato, fior di latte, mushroom, artichoke, ham, black olives, basil	\$28
DIAVOLA San Marzano tomato, fior di latte, hot salami	\$29
PROSCIUTTO Fior di latte, truss tomatoes, basil, parma prosciutto, rocket, shaved Parmigiano Reggiano	\$31
GAMBERO Cherry tomatoes, eschallot, prawns, capers, black olives, basil, garlic, chilli, prawn oil	\$30
CALZONE San Marzano tomato, fior di latte, fresh ricotta, mild salame, black pepper, basil	\$28
FRIARIELLI Pork sausage ragu, smoked fior di latte, chilli, friarielli puree	\$30
FIOR DI MARE Smoked fior di latte, ricotta-filled zucchini flowers, Cetara anchovies, zucchini puree, basil	\$29
PASTRAMI Fior di latte, taleggio cheese, wagyu brisket pastrami, rocket, ricotta dura	\$31
GORGONZOLA Fior di latte, chilli eggplant, mushroom, coppa, basil, creamy gorgonzola mascarpone	\$31
FOCACCIA CON PORCHETTA	\$45
Porchetta from the rotisserie, chilli marinated grilled eggplant, cos lettuce, mayonnaise, served in schiacciata bread	

BAMBINI

**Kids only*

Spaghetti Bolognese	\$20
Penne Pomodoro	\$18
Penne Burro	\$17
Mickey Mouse Pizza Margherita	\$18
Mickey Mouse Pizza Prosciutto	\$20
Crumbed chicken tenderloin, shoestring fries	\$25