

APERITIVO

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, 2 GR Wagyu pastrami, pickles	\$14
Crispy chicken wings, nduja mousse	\$12
Pane fritto, scarlet prawns crudo, lemon mayo	\$14
Millefoglie sausages and friarielli	\$18

CRUDI DI MARE

Sydney rock oysters, yuzu mignonette dressing	\$38/\$72
Ora King salmon, mango, lime, spicy mint dressing	\$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

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
Napolitan style octopus and potatoes salad	\$25
Salt and pepper calamari fritti, chilli aioli	\$29
Terracotta baked eggplant parmigiana	\$26
Bombette pugliesi - provolone and pork neck rolls	\$27
Pan roasted smoked diavoletti cheese	\$25
Margra Lamb arrosticini abruzzesi 5pc	\$27

PASTA

**Gluten free pasta available*

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

Fish of the day grilled or pan roasted alla Nerano served with yellow squash and zucchini	MP
Grilled South Australia calamari tagliata, capsicum agrodolce	\$34
Chargrilled MBS5 Rangers Valley sirloin steak 300gr / 600 gr	\$60 / \$115
Veal rib eye cotoletta alla Milanese	\$45
Chick frites - Grilled spicy spatchcock	\$40

CONTORNI

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*

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 Fiordilatte, 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*

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