

APERITIVO

Rosso Veneziano	
Select red bitter, prosecco veneto, aranciata rossa	\$19
10g Cru Italian Caviar, brioche roll, stracciatella	\$79
Selection of marinated Italian olives	\$10
Arancini, four cheese	\$12
Grilled focaccia, classic beef tartare	\$16
Smoked trout cannolo	\$16

MOZZARELLA BAR

Buffalo mozzarella, 18 months parma prosciutto	\$34
Smashed burrata, wagyu bresaola, baby artichokes, herb oil	\$29
Hay smoked fior di latte, cantabrian anchovies, lemon zest, chilli	\$28

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
- Salumi Misti
- Your Favourite Pizza
- Spicy Vodka Rigatoni
- Roasted Porchetta
- Garden Leaf Salad
- Chocolate Doughnuts

Buon Appetito !

ANTIPASTI

Da Orazio Daily Bread Selection	\$11
Wood fire pan focaccia, tomino cheese, honey	\$24
Grilled Fremantle octopus, whipped chickpeas dip	\$30
Tuna tartare alla puttanesca, local stracciatella	\$30
Calamari and prawns fritti, chilli aioli	\$29
Oven roasted (WA) scallops, finger lime butter, fresh chives	\$27
Terracotta baked eggplant parmigiana	\$26
Margra Lamb arrosticini abruzzesi 5pc	\$27

PRIMI

**Gluten free pasta available*

Orazio spicy vodka rigatoni	\$38
Saffron tagliatelle, braised ossobuco ragu	\$39
Fresh linguini, blue swimmer crab	\$46
Calamarata, roasted South Australia calamari, cherry tomato, garlic, fresh basil. (serve 2)	\$65

SECONDI

Pan fried barramundi, sicilian caponatina	\$48
Grilled MBS5+ 300gr, Westholme F1 Wagyu Sirloin	\$65
Veal rib eye cotoletta alla Milanese	\$45
Slow cooked whole lamb shoulder	\$80

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, eschalots, 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
PARMIGIANA Fior di latte, baked eggplant parmigiana, fresh basil, parmigiano reggiano, E.V.O.O	\$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, eschalots, 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 puree	\$30
MASANIELLO Hand crushed san marzano tomato, wood smoked fior di latte, fresh ground pepper, basil (finished with grana padana fondue on your table)	\$29
PASTRAMI Fior di latte, taleggio cheese , wagyu brisket pastrami , rocket , ricotta dura	\$31
FOCACCIA CON PORCHETTA Porchetta from the roisserie, chilli marinated grilled eggplant, cos lettuce, mayonnaise, served in schiacciata bread	\$45

BAMBINI

**Kids only*

Spaghetti Bolognese	\$20
Penne Pomodoro	\$18
Penne Burro	\$17
Mickey Mouse Pizza Margherita	\$18
Mickey Mouse Pizza Prosciutto	\$20