ORAZIO'S FAVOURITES

DON'T FEEL LIKE CHOOSING? LET ORAZIO DO IT FOR YOU.
FOR THE WHOLE TABLE TO SHARE - MIN 2 PEOPLE

65 per person

Lamb arrosticini

Panzanella salad & burrata

Orazio's spicy vodka rigatoni

Your favourite pizza

Tiramisu

ATTENZIONE RAGAZZI!...

WE ARE VERY PROUD TO ANNOUNCE THE OPENING OF OUR NEW RESTAURANT...

30 McLACHLAN AVE
TRATTORIA DA ORAZIO
RUSHCUTTERS BAY

THIS LATEST VENTURE FOR ORAZIO AND THE CREW WILL BE DEVOTED TO THE REGIONALITY OF ITALY. REPRESENT BY BOTH FOOD AND WINE

YOU CAN SIGN UP FOR OPENING NEWS UPDATES AT
www.daoraziotrattoria.com.au

da_orazio_trattoria

ANTIPASTI

Marinated Italian oilives	10
Wood fired pane cafone	10
Wood fired pan focaccia, tomino cheese, honey	24
Prosciutto crudo croquettes	14
Grilled focaccia, beef tartare	16
Pane fritto, tomato concasse, Cetara anchovies	14
Panzanella salad: burrata, tomato, roasted capsicum	30
San Daniele prosciutto, smoked burrata	35
Tuna tartare alla puttanesca, local stracciatella	30
Grilled Fremantle octopus, spicy cannellini guazzetto	35
Calamari and prawn fritti, chilli aioli	30
Roasted scallops, lemon and almond butter	27
Terracotta baked eggplant parmigiana	26
Margra lamb arrosticini Abruzzesi 5pc	27
Roasted spicy pork sausage, scamorza and friarielli	32

PRIMI

**Gluten free pasta available*

Orazio's spicy vodka rigatoni	38
Orecchiette alla Barese, broccoli, garlic, chilli	36
Lasagna, porcini mushroom, fontina cheese	38
Sicilian busiate ai frutti di mare, cherry tomato	45
Tagliatelle alla Genovese, veal brisket ragù	40

SECONDI

Crispy skin Barramundi, fioretto, salsa verde	48
250g black angus scotch fillet, grilled baby gem	65
Veal cotoletta alla Milanese, broad leaf rocket, Parmigiano Reggiano	55

PIZZA

**Vegan mozzarella available*

SCHIACCIATINA Wood fired flatbread, Sea salt, fresh herbs, e.v. olive oil Add local whipped ricotta 7	16
MARGHERITA San Marzano tomato, fior di latte, basil	24
NAPOLETANA 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, cherry tomato, rocket, basil, Parma prosciutto, 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
ROT E' CARRETT - SPECIALITÀ NAPOLETANA Smoked fior di latte, black pepper, oregano, fresh basil, yellow cherry tomatoes	28
FOCACCIA CON PORCHETTA Porchetta from the rotisserie, chilli marinated grilled eggplant, cos lettuce, mayonnaise, served in schiacciatina bread	45

CONTORNI

Baby butter lettuce, red wine vinegar dressing	14
Spinach, burro e Parmigiano	16
Broccolini, garlic, chilli	16
Shoestring fries	12

Our menu may contain allergens and is prepared in a kitchen that handles nuts, shellfish and gluten. Whilst all reasonable efforts are taken to accommodate guests' dietary needs, we cannot guarantee our food will be allergy free.
Tables of 8 and over incur a 10% discretionary service charge. Eftpos Visa Mastercard cards incur a 1.76% surcharge, Amex 2.2 % surcharge | Sunday 10% Surcharge, Public Holiday surcharge 15%