CRUDO

MARE-TINI 30
Manly Spirits Co. Distillery Oyster Shell Vodka..
A delicious seaside riff on a classic martini.
Served super chilled with a freshly shucked Albany Rock Oyster

Tasmania scallops, salmon pearls 2pc	24
Yellowfin tuna, stracciatella	32
Kingfish, finger lime, smoked avocado	30
Beef tartare, focaccia 2pc	16

FRITTI

Salt & pepper calamari	30
King prawns, cocktail sauce	24
Zucchini flowers, ricotta, mozzarella	18
Beef lasagna bites	14

SALUMI

N'Dujella by Orazio x Salumi Australia	14
Salame Milanese	12
Culatello Emiliano	18
Wagyu Bresaola	16

FORMAGGI

Local fresh ricotta	10
Treccia di bufala, Ligurian style	24
Smoked burrata, tomato conserva	18
Goat cheese, beetroot, fig vincotto	20

PANE

Woodfired pane cafone	10
Woodfired schiacciatina	16
Pan foccacia, Tomino cheese, honey	24
Gluten free foccacia	10

ANTIPASTI

Mixed Italian olives	10
Antipasto Italiano (for 2 guests)	45
Burrata, panzanella salad	30
Roasted capsicum, salsa tonnata, anchovies	24
Eggplant parmigiana	26
Lamb arrosticini 5pc	27

LA TAVOLATA

A SHARING STYLE MENU...
SERVING ALL THE DA ORAZIO HITS

85 PER PERSON - MIN 2 GUESTS

Woodfired schiacciatina

Antipasti Italiani

Lamb arrosticini

Select 2 mains - Served with Shoestring Fries

Pizza Margherita

Vodka Rigatoni

Porchetta alla Romana

Bomboloni

PASTA

**Gluten free pasta available*

Spicy vodka rigatoni	38
Spaghetti, anchovies, lemon butter	37
Tubetti, baby octopus ragu	45
Reginette, pomodoro, ricotta	36
Spinach tagliatelle, beef bolognese	42

PESCE

King prawns, Sardinian fregola	47
Grilled swordfish, caponatina	50
Barramundi, butter, spinach	48

CARNE

Spatchcock alla diavola	48
Veal cotoletta alla Milanese	60
Chargrilled 300g scotch fillet	65
600g Bone in sirloin	100
Riverina 1kg T-bone steak	160

PORCHETTA

OUR FAMOUS FOCCACIA CON PORCHETTA
Orazio's traditional roasted porchetta, chilli marinated eggplant, cos lettuce, mayonnaise served in shciacciatina bread
45

NO BREAD? TRY OUR PORCHETTA ALLA ROMANA
Roasted porchetta sliced and served in it's own pork jus
38

PIZZA

**Vegan mozzarella available*

MARGHERITA 24
San Marzano tomato, fior di latte, basil

GIRELLA 29
Ham, fior di latte, mushrooms, basil

BUFALINA 28
San Marzano tomato, buffalo mozzarella, basil

PUGLIESE 31
Smoked fior di latte, potato puree, mussels, parsley, pecorino

CAPRICCIOSA 28
San Marzano tomato, fior di latte, mushrooms, artichoke, ham, black olives, basil

DIAVOLA 29
San Marzano tomato, fior di latte, HOT salami

PROSCIUTTO 31
Fior di latte, tomato, Parma prosciutto, rocket, basil, shaved Parmigiano Reggiano

VODKA + GAMBERO 30
Vodka sauce, fior di latte, prawns, chilli, garlic, grated Parmigiano Reggiano, basil

PARTENOPEA 33
Napoletan style pizza filled with endive, walnuts, garlic, black olives, chilli, provolone, sultanas, smoked fior di latte

FRIARIELLI 30
Pork sausage ragu, smoked fior di latte, chilli, friarielli puree

ROT E' CARRETT - SPECIALITÀ NAPOLETANA 28
Smoked fior di latte, black pepper, capsicum, black olives, anchovies, basil

CONTORNI

Broccolini, garlic, chilli	16
Mixed leaf salad	14
Grilled eggplant, chilli, garlic	16
Zucchini a'scapece	16
Shoestring fries	13

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 (5% on Sunday) | Sunday 10% Surcharge, Public Holiday surcharge 15%