

◦ PASTA ◦

NORMA

Half Rigatoni with Tomato Sauce, Fried Eggplant and Aged Ricotta Cheese

26

SPAGHETTI

Spaghettoni 'Mancini' with 'Arriminati' Cauliflower, Ragusano Cheese and Black Pepper

26

RAVIOLI

Homemade Ravioli with Scarlet Prawns, Black Truffle and Burrata Sauce

32

BUCATINI

Traditional Sicilian Semolina Pasta with Fresh Sardines, Wild Fennel, Raisins and Pine Nuts

30

TONNARELLI

Homemade Squid Ink Tonnarelli, QLD Spanner Crab and Spicy Pork 'Nduja'

32

PAPPARDELLE

Homemade Pappardelle with Wagyu Beef Ragu

29

FREGOLA

Toasted Sardinian Semolina Pasta in Red Pepper Cream, Mussels and Bottarga

30

◦ STARTER ◦

OSTRICHE

A Half Dozen Freshly Shucked Seasonal Oysters, served natural or with Kombucha Vinaigrette

30

ARANCINI

Deep Fried Saffron "Arancini" Rice Ball with Primo Sale Cheese and Tomato Sauce

18

BURRATA

Fresh Burrata Curd, Beets Confit, Pickles & Dried Fruit and Almond Pesto

26

RICCIOLA

Kingfish Hiramasa, Colatura, 'Cucunci' Capers, Pickles and Prickly Pear

29

POLIPO

Spicy Charred Fremantle Octopus, Lemon Crushed Potato Salad, Mint Roasted Capsicum and Bottarga Mayo

29

CALAMARI

Grilled Southern Australian Calamari with Spicy Breadcrumbs and Green Tomato Relish

28

SGOMBRO

Ginger Vinegar Marinated Mackerel, Red Onion & Orange Salad and Horseradish Cream

28

◦ MEAT & FISH ◦

ZUPPA

Signature Gattopardo Spicy Seafood Stew in a Terracotta Pot

40

DENTICE

Pan Seared Pink Snapper Fillet, Sicilian Caponata and Pistachio Sauce

39

PESCE SPADA

Chargrilled Atlantic Swordfish, Tarragon Butter and Fresh Hazelnuts

39

PESCE AL SALE

Signature Salt Baked Fish of the Day (ask our staff)

GAMBERONI

Chargrilled Larded King Prawns and Pearl Couscous Salad

42

CONTROFILETTO

Chargrilled Dolby Wagyu Sirloin with Portobello Mushroom and Beef Jus

48

CHEF'S MENU

(Min 2pax)

3 Course Chef's Menu \$68pp

5 Course Chef's Menu \$88pp

◦ SIDES DISHES ◦

**SEASONAL MIXED SALAD
WITH CHERRY TOMATOES
& PICKLED ONION**

8

**BAKED BROCCOLI WITH
ANCHOVY BREADCRUMBS
& CHILLI**

8

**ROSEMARY AND
GARLIC ROASTED
POTATOES**

8

**SWEET FENNEL,
ORANGE & OLIVE
POWDER**

8

*We are able to accommodate Vegetarian, Vegan and Gluten free dietary requirements

Please note that a 10% surcharge applies on Sundays & Public Holidays

◦ DESSERT ◦

TIRAMISU

The Classic Italian

16

CANNOLO SICILIANO

Crispy Wafer Filled with Ricotta Cream & Candied Citrus, Blood Orange Sauce and Bronte Pistachio Gelato

16

70% DARK CHOCOLATE TART

Cuban 70% Dark Chocolate Sabayon, Amarena Cherries & Praline Dust

16

LEMON TART

Sorrento Lemon Curd, Fiordilatte Ice Cream and Meringue

16

BRIOCHE E GRANITA

Seasonal Fruit Granita, Brioche Gelato and Poached Nectarines

16

SEMIFREDDO

Organic Almond 'Semifreddo', Goats Cheese & White Chocolate Cream and Mixed Berries

16

FORMAGGI

Ocello Selection of Cheese
(Ask our friendly staff for today's selection)

Selection of 1 - **16** / Selection of 3 - **32**

◦ TEA ◦

Loose leaf 'Dilmah'

5

English Breakfast, Earl Grey

Chamomile, Peppermint, Green Tea

Italian Almond, White Lychee

◦ COFFEE ◦

Locally roasted by Locale Espresso

5

Espresso, Macchiato, Ristretto, Piccolo

Flat White, Cappuccino, Mocha,

Long Black, Hot Chocolate

◦ DIGESTIF ◦

Amari

Averna Sicila

10

Bràulio Lombardia

10

Montenegro Emilia Romagna

10

Grappa

Francoli Moscato

10

Francoli Limousin (barrel aged)

14

Liqueurs

Kahlúa

8

Luxardo

12

Limoncello

12

St Germain (elderflower)

14

Molinari Sambuca (liquorice)

12

Chambord (black raspberry)

12

Baileys Irish Whiskey & Cream

10

Disaronno Originale Amaretto

10

Frangelico (hazelnut)

10

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