



## CHEF'S SET MENU

\$99 pp

**Sourdough Olives Focaccia with EVOO**

**6 pcs Sydney Rock Oyster 36**

2021 *Cipriani Prosecco Rose, Millesimato-Treviso, Italy, \$19*

### STARTER

#### "Trota di Mare"

NZ Ocean Trout, "Salamoreci" Sauce, Panzanella & Caper Leaves

#### Polipo +12

Triple-Cooked Octopus, Sweet Potato Salad, Spicy Saffron Sauce

#### Beef Carpaccio

Wagyu Beef Carpaccio With Black Truffle Aioli, Pecorino Cheese, Pickled Roots

#### Burrata

Smoked Burrata With Roasted Cashews, Sundried Tomato, Basil & Dukka Vinaigrette

2022 *Vicoletto Catarratto, Sicily, Italy \$15*

2022 *Grant Burge, Chardonnay, WA \$15*

### MAINS

#### Tonnarelli

Squid Ink Pasta With Spanner Crab, Spicy Pork Nduja & Shellfish Sauce

#### Catch of the Day

Fish Fillet, Sicilian Caponata, Pistachio Cream

#### Wagyu +18

Charred Blackmore Wagyu Mbs 7, Grilled Cos, Spiced Apple Lemongrass & Sesame Sauce

#### Pork

Palermo Style Grilled Pork Chop Served With Roasted Potatoes And Green Sauce

2022 *Wangolina, Pinot Grigio, Limestone Coast, SA \$15*

2021 *Artigiano, Nero D'Avola, Sicily, Italy \$15*

### DESSERTS

#### Affogato +6

Artisanal Vanilla Ice Cream, Espresso, Baileys

#### Tiramisu

Our Traditional Coffee & Mascarpone Cake

#### Crème Caramel

Sicilian Almond Custard With Almond Chantilly

#### Cheese with Black Olives Jam & Crackers

Ask Staff For Today's Selections

*Cos Zibibbo, Sicily, Italy \$24*



## MENU

### NIBBLES

#### Olives 10

baked Sicilian mix

#### Panelle (V) 12

Sicilian chickpeas fritters

#### Focaccia 10

warm sourdough rosemary & olives focaccia & Olio EVOO

#### Acciughe 22

consorcio cantabrian anchovies in olive oil

#### Oysters ½ dozen 36

with mignonette & lemon

#### Caviar 30g 140

Italian imperial Oscietra caviar served with condiments

### ANTIPASTI

#### Sardine 29

stuffed, rolled & baked with cheese, bread, pinenuts, raisins, herbs, orange

#### Trota di Mare 36

NZ ocean trout "salamoreci" sauce, panzanella & capers leaves

#### Beef Carpaccio 34

wagyu beef, black truffle aioli, pecorino cheese, pickled roots

#### Polipo 39

triple-cooked octopus, sweet potatoes salad, spicy saffron sauce

#### Burrata 26

smoked burrata with roasted cashews, sundried tomato, basil & dukka vinaigrette

#### Beetroot Carpaccio (V) 28

green sauce, berries, vegan mayo, roasted hazelnuts, EVOO

#### Arancini (4 pcs) 24

crispy saffron rice arancini with pecorino cheese in tomato sauce

#### Olio's Cold Platter

the best of Italian cold cuts & cheeses

• 48 for 2 people

• 88 for 4 people

• 108 for 6 people

### PASTA

#### Squid Ink Tonnarelli 42

spanner crab, spicy pork nduja & shellfish sauce

#### Red Prawns Ravioli 39

burnt lemon butter cream, wild fennel sauce

#### Pasta al Coccio 39

calamarata with swordfish, pistachio, stracciatella, chili & lemon

#### Seafood Fettuccine Carbonara 39

prawns, squid, smoked eel, salted egg sauce, Murray River caviar

#### Australian Bay Lobster Mafalde 49

cherry tomato & brandy sauce

#### Spaghetti alla puttanesca (V) 32

spicy tomato sauce, garlic, olives & capers

#### Wagyu Pappardelle 36

pulled wagyu beef brisket ragu, aged ricotta cheese

### FISH & MEAT

#### Catch of the Day 52

Fish Fillet, Sicilian Caponata, Pistachio Cream

#### Wagyu 78

blackmore wagyu MBS 7+ grilled cos, spiced apple, lemongrass & sesame sauce

#### Zuppa di Pesce 39

Lino's signature spicy Sicilian seafood stew

#### Agnello 42

48hrs lamb neck with pumpkin puree, kale, black truffle jus, blood plum gel

#### Pork 39

Palermo Style Grilled Pork Chop Served With Roasted Potatoes And Green Sauce

#### Seafood Platter 128

tonnarelli, grilled prawns, Australian bay lobster & fish fillet

#### Pesce al Sale MP

signature salt baked fish of the day served with condiments

### SIDES

Cherry Tomato, Fennel, Olives & Orange Salad 16

Sauteed Broccoli with Aromatic Bread 14

Roasted Truffle Cocktail Potatoes 14

Charred Cos Lettuce, Nuts & Herb Vinaigrette, Shaved Parmesan 16

Please note groups of 6 people or more will incur a 10% service charge  
A 10% surcharge will apply on Sundays and a 15% surcharge will apply on Public Holidays