

# LUNCH DINNER ALL DAY

MANGIA TUTTI 12pm-close

## ANTIPASTO

**CUCINA BREAD** Miche + mission + sesame grissini + butter 6  
**OLIVES** Mixed natives + served warm 8  
**PROSCIUTTO "SAN DANIELE"** Grissini + parmigiano 2 year old 17  
**ARANCINI** Four cheese + spinach + lemon 14  
**MINI CALZONE** Chicory + dandelion + cashew cheese 14  
**BEEF CARPACCIO** Pepper crusted + salmoriglio + lemon + reggiano 21  
**NZ SNAPPER CARPACCIO** Blood orange + nora chilli + lemon balm 22  
**FRIED MEATBALLS** Pork-veal-mortadella + celery salad 16  
**FRESH RICOTTA** Mint + dried chilli + garlic bread 14  
**BURRATA** Walnut Pesto 23

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## PANINO

**PRESSED CRISP PIADINA** Prosciutto + tomato + asiago + rocket 19  
**POTATO BUN** Mortadella + green olive-pistachio butter 16  
**RYE BREAD CHICKEN TRAMEZZINO** Celery + walnuts + lemon + black truffle aioli 17

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## PIATTI PRINCIPALI

**OUR INSALATA "CAPRESE"** Mozzarella + Greek yogurt + grape tomatoes + basil 26  
**BABY BEET SALAD** Cashew cheese + sorrel leaves + strawberries 23  
**CALAMARI & ZUCCHINI FRITTI** Lemon 26  
**RIGATONI** 6 hour lamb ragu + peas + pecorino 26  
**LUMACONI PASTA SHELLS** Tomato vodka sauce + mozzarella cheese + chilli 25  
**PARMIGIANA** Lemon crumbed chicken + fresh tomato + mozzarella 31  
**MINUTE STEAK TAGLIATA** Rocket + fresh green peppercorns + vincotto + shallots 35

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## CONTORNI

**BRAISED SPINACH + SILVERBEET** + shaved parmesan 10  
**FLAT LEAF ROCKET** + radicchio + balsamic + parmigiano 10  
**ITALIAN POTATOES** + rosemary + marjoram + garlic 10

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## DOLCI

**TIRAMISU 1988** 16  
**BAKED CHOCOLATE POT** Pure Cacao + salted caramel + sea salt 15  
**MERINGUE** Passionfruit curd + sugar bananas + coconut 16  
**SWEET N SOUR STRAWBERRIES & CREAM** Granita + ricotta cream 18  
**CHOCOLATE CHIP GELATO AFFOGATO** Pedro Ximenez + ground coffee 12  
**CHEESE** Taleggio + reggiano + chilli honey + sesame biscotti + poppy lavosh 19  
**BLACK SESAME BISCOTTI** 7

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# BREAKFAST

Available 6.30am-12pm

**BOMBOLONI** Lemon curd 7  
**SFOGLIATELLE** Orange ricotta cream 12  
**PASTRIES** See counter 6  
**MUFFIN** Berry | Pear and Bran 9

## SIDES

**SEEDED MILLET GRANOLA** Coconut yogurt + berries + steamed fruit + macadamias 16  
**BRAIN FOOD BOWL** Turmeric rice + raw carrots and beetroot + sumac boiled egg + lime avocado + purple sauerkraut 16  
**BERODIER MELT** Comte + ox heart tomatoes + seeded mustard white sauce 17  
**MILAN CLUB** Berkshire organic gypsy ham + cheese 19  
**PANINI DI PATATE** Truffled cheesy eggs + pancetta + lemon spinach + potato bun 16  
**SPINACH + PEA + ZUCCHINI FRITTATA** Sunny side up egg + pickled chili 17  
**POACHED EGG + FUNGI TOAST** Miso mushrooms + basil 19  
**POACHED EGG + AVOCADO TOAST** Ricotta salata + shiso 19

Poached egg 5  
Bacon 7  
Avocado 8  
Miso Mushrooms 7  
Prosciutto 7  
Sourdough bread 5  
Seeded bread 5  
Gluten free bread 6

## DRINKS

### JUICE HIT

Fresh Orange Juice 8  
Green Juice 8

### COFFEE

*A specialty blend exclusively created & locally roasted by The Little Marionette Coffee Co.*

Espresso 3.5  
All Other Coffee 4.5  
Single Origin Batch Brew 4.5

HOT CHOCOLATE 4.5

### EXTRAS

Soy + Macadamia + Almond Add 0.5  
Hemp + Date Milk Add 2

### TEA

*T Totaler are a 100% Australian grown range of herbal teas made locally in Newtown in the heart of Sydney's Inner West*

English Breakfast 4.5  
Earl Grey 4.5  
Australian Sencha Green Tea 4.5  
After Dinner Mint 4.5  
Egyptian Chamomile 4.5  
Lemongrass & Ginger 4.5  
Sticky Native Chai 4.5  
Masala Chai 4.5  
Penelope Sach Petal 6  
Penelope Sach Triple E 6

### FROM THE BAR

Perrier-Jouët Grand Brut, Épernay, France NV 26  
Seasonal Bellini 19  
Parlour Bloody Mary 19

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