

L NOSTRO PANE QUOTIDIAN

Foccacia Bread 17

Imported Balsamic vinegar, Green olive olives & Epicurean olive oil with selection of dips *6

ASSAGGI AND INSALATE

Focaccia Aglio e Rosmarino 20

Mozzarella, Asiago, smoked Scamorza, braised garlic, fresh rosemary

Prosciutto Board 25

Imported prosciutto, olives, cornichons, grissini

Epicurean Vegetarian Antipasto Misto 24.5

Mixed marinated and grilled vegetables, cheese, toast, crackers

Insalata di Rucola 19

Rocket, balsamic dressing, parmesan

Barbabietola 21

Beetroot, BoatShed goat curd, fennel, candied walnuts, herbs addition of The Melbourne Pantry smoked salmon +6

FRITTO MISTO

Calamari 22/39

Salt & pepper calamari, lemon aioili, mayonnaise

Patatine Frittes 15

Thin fries

with selection of mayonnaises +4

Cavoletti di Bruxelles 15

Crisp Brussels sprouts, kale, parsley, paprika, mayonnaise

PIZZE; NAPOLITANA STYLE!

Our authentic, wood oven pizzas are prepared and served according to the traditional Napolatana style. This style means that our bases are cooked thin and 'soft crusted' rather than crispy, and may arrive in its own time. Buon Appetito!

Classic Margherita (vegan option available) 21

Tomato sauce, mozzarella, basil, olive oil

Epicurean Margherita

Basil pesto, heirloom tomatoes, mozzarella, olive oil 23

Buffalo mozzarella / Prosciutto / Mushrooms +6
Anchovies / Olives +4

Piccante 30

Tomato sauce, mozzarella, hot salami, olives

Beef 33

Asiago, beef fillet, porcini mushroom paste, friarielli

Forest (vegan option available) 29

Caciocavallo, mixed mushrooms, parsley, pecorino

Maiale 31

Pork rillette, caciovallo, mozzarella, red cabbage, parsley, truffle paste

Gamberetto 32

Mozzarella, prawns, braised garlic, rocket, angel hair chili

PASTA E RISOTTO

Risotto 33

White rice, zucchini flowers, mascarpone, chives, parmesan addition of The Melbourne Pantry smoked salmon *6

Gnocchi Patata 31.5

Potato & ricotta gnocchi, Roma tomato sauce, heirloom tomatoes, basil

Wagyu Gnocchi 34

Wagyu bolognese, potato & ricotta gnocchi, parmesan

Spaghetti Carbonara 33

Mixed salumi, cream sauce, parmesan, chives

Rigatoni Pollo 33.5

Chicken, hot salami, house pesto, tomato & cream sauce

Squid Ink Linguini 38

Spanner crab, prawn meat, green chilli, seafood sauce

Ravioli al vitello 34

Veal & caramelized onion ravioli, Romanesco cauliflower, cream sauce, parmesan

SPECIALITA

Petto di Manzo - to share 55

 4×11 gm grilled beef medallions, scorched tomatoes, balsamic

Agnello 38.5

Slow roasted lamb shank, honey carrot puree, red wine sauce

Pesce Fresco; Fish of the day 38.5

CONTORNI

Broccolini 15

Steamed broccolini, Green Olive lemon oil

Garlic & Rosemary Roast Potatoes 15

Butternut Pumpkin 14

Slow roast butternut pumpkin, seeds, parsley

FORMAGGERIA

Formaggi Misti 26

Italian cheese, quince paste, muscatels, fruit bread, honey Parmesan/Gorgonzola, 70g each

DOLCE FAR NIENTE

Apple Pie 17

Johnny Ripe apple pie, lemon cream, vanilla ice cream

Sticky Date Pudding 16

Red Hill Mud sticky date pudding, caramel sauce, vanilla ice cream

Mixed Gelato 12

That's Amore gelato

Vegan Dairy Chocolate Mousse 17

with Red Hill Seed & Weed crumble, marinated strawberries and raspberries, vegan vanilla ice cream

Affogato Vergine or Ubriaco 10/16

Vanilla ice cream, espresso (Amaretto/Baileys/Frangelico) Little Rebel Coffee, Rickett's Point ice cream

1% credit card & 1.5% amex surcharge applies. 15% surcharge applies on public holidays.

The Epicurean Group will endeavour to accommodate food allergies, however we cannot guarantee allergy free meals due to the potential of cross contamination in the working environment and supplied ingredients.

We are very sorry that we cannot split bills!







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