

PRIMI STARTERS

- Zuppa di Carciofi alla Giudea** 22
Jerusalem artichoke soup with seared Atlantic scallops served with crispy leek.
- Fiori di Zucchini** 15
Two zucchini flowers filled with scamozza cheese (smoked mozzarella) and ricotta, fried in a tomato base.
- Carpaccio di Manzo** 18
Thinly sliced raw eye fillet topped with truffle mayonnaise, rocket and Parmesan crisps.
- The Lobby Board for Two** 28
An antipasto board, with a selection of Pino's salumi with condiments.

INSALATA SALADS

- Poached Chicken Salad** (GF) (DF) 18
Roasted cauliflower and brussel sprouts, snowpea tendrils, lentils, kale and poached chicken topped with toasted almonds and lemon tahini dressing.
- Vegan Heirloom Carrot & Quinoa Salad** (GF) (DF) 16
Roasted heirloom carrots and sweet potato, tri-coloured quinoa, baby spinach leaves, and a creamy beetroot hummus.
Add poached chicken ... 4
- Miso Prawn Salad** (GF) (DF) 24
Purple cabbage, roasted corn, carrot and cucumber ribbons, pepita seeds, edamame, and snow pea tendrils served with succulent BBQ prawns topped with a miso sesame white balsamic dressing.

PASTA PASTA

entrée | main

- Risotto Nero di Seppia** 25 | 32
Black risotto cooked with braised cuttlefish, prawns and zucchini.
- Bucatini all'Amatriciana** 20 | 26
Hollow spaghetti with guanciale (cured pork) and tomato sugo, topped with black pepper and grated pecorino cheese.
- Spaghetti alla Marinara** 27 | 34
Spaghetti tossed with a chef's selection of seafood, white wine, and juicy cherry tomatoes.

- Pappardelle Con Sugo di Spezzatino** 23 | 29
Handmade ribbon pasta tossed with slowed braised beef and tomato, seasoned with aromatics and topped with Parmesan cheese.
- Ravioli ai Funghi** 23 | 29
Handmade ravioli filled with mixed mushrooms and ricotta served in a creamy truffle hazelnut sauce.

SECONDI MAINS

- Filetto di Angus Nero** 36
Black Angus eye fillet medallions served with a rosemary eschallot reduction, paired with chef's choice of sides.
- Pollo alla Saltimbocca** 28
Sliced chicken fillet pinned with sage and prosciutto, deglazed with white wine, served with chef's choice of sides.
- Osso Buco** 28
Slow-braised veal osso bucco cooked with white wine and tomato seasoned with aromatics, served with chef's selections of sides.
- Scampi alla Griglia** MP
Oven-baked Western Australian scampi dizzled with extra virgin olive oil, seasoned with garlic, parsley, and lemon, served with chef's sides.
- Pesce del Giorno** MP
Fish of the day with chef's selection of sides and condiments.

CONTORNI SIDES

- Rucola** 10
Wild rocket, radicchio and fennel tossed with a lemon dressing topped with shaved Parmesan.
- Broccolini** 10
Steamed broccolini topped with buttered almonds.
- Patatine** 10
Crispy sweet potato fries topped with sea salt.

(GF) - Gluten Free (DF) - Dairy Free MP - Market Price

Ask our friendly staff about other gluten-free, vegetarian, dairy-free and vegan options available.

No alterations to the menus. Menu items may contain traces of nuts. We will endeavour to meet guests allergy requirements.

Group bookings of 10 to 25 guests will be served as a set menu. Please enquire with our staff about pricing and menu selections. Set Menu bookings essential.