

# MARIOSARTI



## *Pane - Bread*

<b>PANE</b> TODAY'S BAKE, EV OLIVE OIL, SICILIAN SEA SALT	5.5
<b>ANTIPASTI E CIABATA</b> PROSCIUTTO, PECORINO, WARM MARINATED ARBEQUINA SPANISH OLIVES AND CIABATA	17.9
<b>BRUSCHETTA AL MELANZANE</b> TWO SLICES OF CRUNCHY CIABATA, CHAR-GRILLED EGGPLANT AND MINT	8.9
<b>SCHIACCIATA AL ROSMARINO</b> PIZZA BREAD WITH EV OLIVE OIL, FRESH ROSEMARY AND SAGE	8.9
<b>SCHIACCIATA ALLA NAPOLI</b> PIZZA BREAD WITH NAPOLI SAUCE AND FRESH BASIL	8.9

## *Primi Piatti - Entree*

<b>INSALATA CAPRESE</b> SLOW ROASTED ROMA TOMATOES, FRESH BASIL AND BABY MOZZARELLA WITH A BALSAMIC REDUCTION	18.9
<b>POLPO MARINATI E FAGIOLI BORLOTTI</b> MARINATED TASMANIAN OCTOPUS, CELERY AND LEMON, WITH DRESSED BORLOTTI BEANS	17.9
<b>QUAGLIE CON UVA</b> BUTTERFLIED PAN-FRIED QUAIL, RED GRAPES, WHITE MUSCAT WINE REDUCTION, RADICCHIO AND SHAVED PARMESAN	19.5
<b>FUNGI TRIFOLATI AI NOCCIOLE E FORMAGGIO RICOTTA</b> SWISS BROWN MUSHROOMS SAUTÉED IN GARLIC, PARSLEY AND HAZELNUT OIL, SERVED WITH FRESH RICOTTA CHEESE	19.9
<b>BIANCHETTI FRITTI</b> PAN-FRIED TASMANIAN WHITEBAIT FRITTER, BOUND WITH PARMESAN AND EGG	19.9
<b>CALAMARI FRITTI</b> LIGHTLY FLOURED QUEENSLAND SQUID, DEEP-FRIED AND SERVED WITH LEMON	18.5

ALL PRICES INCLUDE GST  
BYO WINE ONLY – CORKAGE \$5.00 PER PERSON  
ONE BILL PER TABLE

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## *Pasta e Ricotto*

<b>SPAGHETTI ALLA MARINARA</b> QUEENSLAND PRAWNS, SCALLOPS, CALAMARI, MUSSELS AND WHITE FISH, WITH GARLIC, MILD CHILLI, WHITE WINE AND NAPOLI SAUCE	29.9
<b>BAVETTE AL GRANCHIO E GAMBERETTI</b> LINGUINI TOSSED WITH QUEENSLAND PRAWNS AND CRABMEAT, ONION, ZUCCHINI, WHITE WINE, SAFFRON AND CREAM	29.9
<b>ORECHIETTE CON SPAGLI DI AGNELLO</b> "LITTLE-EARS" PASTA TOSSED IN A RAGU OF LAMB SHOULDER, WHITE WINE, SAGE AND PARMESAN	28.9
<b>GNOCCHI DI PATATA, FUNGI E FORMAGGIO DE CAPRA</b> POTATO DUMPLINGS, SWISS-BROWN MUSHROOMS, GOAT'S CHEESE, CHIVES, WHITE WINE, CREAM AND PARMESAN	27.9
<b>PENNE AL PESTO GENOVESE</b> TUBULAR PASTA WITH FRESH BASIL PESTO, POTATO, GREEN BEANS AND PARMESAN CHEESE	26.9
<b>RISOTTO CON POLLO, POMODRINO E RUCOLA</b> ARBORIO RICE, CHICKEN, ROASTED CHERRY TOMATOES, ROCKET, WHITE WINE AND PARMESAN	28.0



## *Secondi Piatti - Main Course*

<b>POLLO FARCITO AL PECORINO CON SALSA VERDE</b> CORN-FED FREE RANGE CHICKEN BREAST, FILLED WITH PECORINO AND SEMI-DRIED TOMATOES, SERVED WITH BROCCOLINI, POTATO PUREE AND SALSA VERDE	29.9
<b>SCALOPPINE MARSALA E FUNGHI</b> SCALOPPINE OF KILCOY VEAL, SWISS BROWN MUSHROOMS, MARSALA, GREEN BEANS AND POTATO MASH	29.9
<b>VITELLO CON CAPPENSANTE E GAMBERETTI</b> PAN-SEALED KILCOY VEAL MEDALLIONS WITH QUEENSLAND PRAWNS, SCALLOPS, SILVERBEET, POTATO GRATIN AND A BRANDY, BASIL AND CREAM	33.5
<b>VITELLO COSTOLETTE AL PIZZAIOLA</b> PAN ROASTED NORTHERN RIVERS VEAL CUTLET SERVED WITH BAKED SEMOLINA, PEAS, PANCETTA AND PIZZAIOLA SAUCE	33.5
<b>FILLETTO PANCETTA E ASPARAGI CON FONTINA GRATIN</b> PANCETTA WRAPPED EYE-FILLET OF NEW ENGLAND BEEF, PORCINI MASH, ASPARAGUS AND FONTINA GRATIN, WITH A PORT WINE JUS	33.9
<b>AGNELLO ARROSTO CON CAPONATA</b> ROASTED ROSEMARY AND BLACK PEPPER CRUSTED RUTHERGLEN LAMB RUMP, CAPONATA, CONFIT POTATOES AND VINO COTTO	32.5



## *Insalate e Contorni - Salads & Sides*

MESCALIN LEAVES, EV OLIVE OIL, SWEET CHARDONNAY VINEGAR	6.9
ROCKET, PECORINO, EV OLIVE OIL & BALSAMIC	8.9
CREAMY MASHED POTATO	6.5
GREEN BEANS WITH GREMOLATA	7.9
BUTTERED ASPARAGUS WITH PARMESAN	8.5



## *Formaggio - Cheese*

ALL CHEESES ARE SERVED AS 50G SERVES  
AND ACCOMPANIED WITH  
MARIAN SOUTH AUSTRALIAN VINE DRIED MUSCATELLES,  
WILLABRAND AUSTRALIAN FIG JAM,  
& SARDINIAN CRISPBREAD

- TARAGO RIVER TRIPLE CREAM** 6.5  
A 'WHITE MOULD', COW'S MILK CHEESE FROM GIPPSLAND, VICTORIA.  
A RICHER 'BRIE STYLE', VERY BUTTERY IN TEXTURE, LIGHT LACTIC FLAVOUR.
- QUESTO VALDEON** 8.5  
A 'BLUE' COW'S MILK (90%) AND GOAT'S MILK (%10) CHEESE FROM  
"PICOS DE EUROPA", NORTHERN SPAIN. THE TRADITIONAL MATURATION PROCESS IN  
LIMESTONE CAVES GIVES THIS CHEESE ITS DISTINCTIVE BLUE MOULD AND IS THEN  
TRADITIONALLY WRAPPED IN SYCAMORE LEAVES. VERY RICH TASTE.
- LE CAVISTE DE SCEY** 7  
A 'SEMI-FIRM SMEAR RIPENED' COW'S MILK CHEESE FROM JURA MOUNTAINS, FRANCE,  
TRADITIONALLY WITH A HORIZONTAL BAND OF WOOD ASH AND SALT THROUGH THE  
MIDDLE. FRUITY AND SWEET BUT WITH A PUNGENT AROMA.
- MILAWA KING RIVER GOLD** 7  
A 'WASHED RIND' COW'S MILK CHEESE FROM MILAWA, NORTH-EAST VICTORIA.  
THIS IS A FIRM FAVOURITE AND A GREAT INTRODUCTION TO THE 'FAMILY' OF  
WASHED RIND STYLES. CHARACTERISED BY A RUSTY-GOLDEN COLOURED RIND.  
THE WASHING OF THE RIND DEVELOPS A 'PIQUANT' NOSE, WHICH AS IT MATURES  
BECOMES STRONGER. MUCH RICHER STYLE THAN A BRIE/CAMEMBERT ALTHOUGH  
THEY BEGIN LIFE IN A SIMILAR FASHION.

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## *Dolce - Dessert*

<b>AFFOGATO</b> VANILLA ICE-CREAM AND GIANCARLO ESPRESSO WITH FRANGELICO LIQUEUR	13.5
<b>TORTA DI CIOCCOLATA</b> HOMEMADE CHOCOLATE AND HAZELNUT TART WITH VANILLA ICE CREAM	13.9
<b>TIRAMISU</b> CLASSIC ITALIAN SPONGE FINGER AND COFFEE CAKE, FLAVOURED WITH AMARETTO LIQUEUR	13.5
<b>PANNACOTTA</b> VANILLA BEAN PANNACOTTA WITH FRESH STRAWBERRY MARSALA FLAMBÉ	13.9
<b>SEMIFREDDO DI NOUGA E MANDORLE</b> A FROZEN MIXTURE OF CREAM, VANILLA, NOUGAT & ALMONDS IN WHITE CHOCOLATE	14.9
<b>LIQUEUR COFFEES</b>	
CAFFÉ MARIOSARTI – FRANGELICO, D.O.M. BENEDICTINE & COURVOISIER	15
CAFFÉ CAPRI – KAHLUA, GRAND MARNIER & COURVOISIER	15
ROMAN – GALLIANO	12
IRISH – TULLAMORE DEW WHISKY	12
MEXICAN – KAHLUA	12
ST. TROPEZ – COINTREAU	12
JAMAICAN – TIA MARIA	12