



BENEVENUTO A IL PIATTO, WELCOME TO IL PIATTO!

I AM EXCITED TO INTRODUCE A MENU THAT SHOWCASES THE DIVERSE FLAVOURS OF ITALY. RATHER THAN FOCUSING ON JUST ONE REGION, WE CELEBRATE THE CULINARY TRADITIONS FROM ALL OVER ITALY.

MY PHILOSOPHY ON FOOD IS SIMPLE – TO BRING OUT THE NATURAL FLAVOURS OF EACH INGREDIENT, WHILE USING ONLY THE HIGHEST QUALITY PRODUCE. I BELIEVE THAT ITALIAN COOKING IS ALL ABOUT SHOWCASING THE QUALITY OF INGREDIENTS.

THROUGH MY RECIPES, I HAVE CAREFULLY CURATED INGREDIENT COMBINATIONS THAT COMPLEMENT AND ENHANCE EACH OTHER, RESULTING IN DISHES THAT ARE BOTH CLASSIC AND INNOVATIVE, AND WHICH I HOPE YOU AGREE, COMBINE TOGETHER PERFECTLY TO CREATE A CULINARY EXPERIENCE THAT IS SATISFYING TO THE PALATE IN EVERY WAY.

COME TASTE THE TRUE ESSENCE OF ITALIAN CUISINE AT IL PIATTO.

BUON APPETITO, ENJOY YOUR MEAL!

LUCIO, HEAD CHEF



## PER STUZZICARE

### SMALL BITES AND SHARING PLATES

#### SFIZIO MISTO **I**

A SELECTION OF OUR STUZZICHINI  
IDEALLY TO SHARE

45

#### OLIVE MISTE **V LG**

ITALIAN-STYLE MARINATED  
BLACK & GREEN OLIVES

9

#### FOCACCIA ALL'AGLIO E ROSMARINO **V**

FOCACCIA BREAD, GARLIC,  
ROSEMARY, BUTTER

12

#### ARANCINI AL GRANCHIO **I**

SICILIAN RICE BALL, CRAB CLAW MEAT,  
SAFFRON, ASIAGO CHEESE

17

#### BRUSCHETTA MISTA **I**

SELECTION OF BRUSCHETTA BREAD WITH  
TOMATO, PROSCIUTTO AND PARMESAN,  
ANCHOVIES, GRILLED VEGETABLES

16

#### PANZEROTTI AI FUNGHI **V**

POTATO CROQUETTE, WILD MUSHROOMS,  
MOZZARELLA

14

#### MONTANARINE MISTE **I**

GOLDEN FRIED MINI PIZZA, TOMATO SAUCE  
& PARMIGIANO, STRACCIATELLA, MORTADELLA  
& PISTACHIO, LEMON RICOTTA, ANCHOVIES

12

#### OYSTERS **LG**

CHOICE OF NATURAL, MIGNONETTE,  
BALSAMIC OR AMATRICIANA

1/2 DOZEN 35  
1 DOZEN 65

# ANTIPASTI

## ENTRÉE

### AFFETTATO MISTO **I**

SELECTION OF ITALIAN CURED MEAT,  
FOCACCIA BREAD, PEVERADA DIP,  
BAGNA CAUDA

48

### CARPACCIO DI MANZO

BEEF TENDERLOIN SLICES, CRISPY ROCKET,  
PISTACHIO, PECORINO FONDUE,  
LEMON DRESSING

25

### POLIPETTI ALLA LUCIANA **I**

BABY OCTOPUS, TOMATO, CAPERS, &  
OLIVE SAUCE WITH SOURDOUGH BREAD

30

### CAPPESANTE **I LG**

SEARED SCALLOPS, CAULIFLOWER PUREE,  
PUMPKIN, RAISINS, PINE NUTS

35

### CUBI DI PANCIA

CUBE OF PORK BELLY, APPLE & CINNAMON  
SAUCE, FENNEL SALAD

22

### BATTUTA DI VEGETALI **LG V**

SELECTION OF VEGETABLE TARTARE WITH  
LEMON DRESSING & AVOCADO SALSA

17

# PRIMI

## HOMEMADE PASTA & RISOTTO

### CAMPANELLE AI FRUTTI DI MARE **I**

HOMEMADE CAMPANELLE, CLAMS,  
CALAMARI **I**, MUSSELS **I**, PRAWNS **I**,  
GARLIC, CHERRY TOMATO SAUCE

45

### RISOTTO GAMBERI E ZAFFERANO **I**

CARNAROLI RICE, SAFFRON BISQUE,  
PRAWNS, PISTACHIO

40

### SPAGHETTI VONGOLE E ZUCCHINE

HOMEMADE SPAGHETTI, CLAMS,  
ZUCCHINI, GARLIC, MINT, CHILLI

40

### PAPPARDELLE AL RAGU DI AGNELLO

HOMEMADE PAPPARDELLE, AUSTRALIAN  
LAMB RAGU, SHAVED DRY RICOTTA

32

### LASAGNA CLASSICA

FRESHLY BAKED CLASSIC LASAGNA,  
BOLOGNESE, BECHAMEL SAUCE, MOZZARELLA

32

### RAVIOLI RICOTTA E SPINACH **V**

TRADITIONAL RICOTTA & SPINACH RAVIOLI,  
SAGE BUTTER, TOMATO SAUCE

30

### GNOCCHI FUNGHI E TALEGGIO **V**

HOMEMADE POTATO GNOCCHI, PORCINI  
MUSHROOMS, TALEGGIO CHEESE

30



**LG** LOW GLUTEN

**I** IMPORTED SEAFOOD

**V** SUITABLE FOR VEGETARIAN

**Food allergies:** Please note that we take every precaution when accommodating special meal requirements. However, we handle the following known allergens in our kitchens: Wheat (gluten), barley (gluten), oats (gluten), rye (gluten), fish, shellfish, crustaceans, molluscs, soy products, eggs, milk and dairy products, lupin, sesame, peanuts, macadamia, pecan, cashew, hazelnut, pistachio, pine nuts, walnuts, almonds and Brazil nuts.

**Please be aware that not all ingredients are listed in the dish description.** If you have an allergy, kindly inform our friendly staff so that we can assist you in making a suitable meal choice. We will do our best to accommodate customer requests, but please be advised that the decision to consume a meal rests on personal responsibility as we cannot guarantee that the food is entirely free from any known allergens.

# SECONDI

## MAINS

### AGNELLO **LG**

24-HOURS SLOW-COOKED AUSTRALIAN LAMB, MINTED CRISPY POTATO, PEA SAUCE, LAMB NATURAL JUS

52

### TAGLIATA DI MANZO **LG**

350GM GRILLED ANGUS SCOTCH FILLET, SAFFRON POTATO, ROASTED BROCCOLINI, RED WINE JUS

62

### SCALOPPINA DI VITELLO

VEAL ESCALOPE, CREAMY MUSHROOMS SAUCE, TRUFFLE MASH POTATO, ROASTED BABY VEGETABLES

52

### GALLETTO

MEDITERRANEAN HERB MARINATED SPATCHCOCK, GRILLED VEGETABLES, ROASTED POTATO, CHICKEN JUS

50

### BISTECCA DI MAIALE ALLA SICILIANA

350GM GRILLED MURRAY VALLEY PORK CHOP, AROMATIC ITALIAN BREADCRUMBS, VEGETABLE CAPONATA, MARSALA JUS

42

### PESCE AL FORNO **LG**

BAKED BARRAMUNDI FILLET, CAPERS, OLIVE, CHERRY TOMATO, POTATO

54



# INSALATE

## SALADS

### INSALATINA DI MARE **I**

OCTOPUS, CALAMARI **I**, PRAWNS **I**, CELERY, POTATO, FRISÉE, LEMON DRESSING

32

### PERE E GORGONZOLA **LG V**

PEAR, GORGONZOLA, WALNUT, ROCKET, LOLLO ROSSO, ENDIVE, FRISÉE, BABY SPINACH, CUCUMBER, RED ONION, BALSAMIC DRESSING

20

### INSALATA SFIZIOSA **LG V**

LOLLO ROSSO, ENDIVE, ROCKET, BABY SPINACH, FRISÉE, ARTICHOKE, CUCUMBER, CHERRY TOMATO, RED CAPSICUM, ONION, OLIVES, ALMONDS, BROCCOLI, BALSAMIC DRESSING

20

# PIZZA

## TRADITIONAL HANDMADE NAPOLI-STYE PIZZA

### MARGHERITA **V**

TOMATO SAUCE, MOZZARELLA, BASIL, PARMESAN

22

### CAPRICCIOSA

TOMATO SAUCE, MOZZARELLA, HAM, ARTICHOKE, MUSHROOMS, OLIVES

27

### FRUTTI DI MARE **I**

TOMATO SAUCE, MOZZARELLA, CALAMARI **I**, PRAWNS **I**, OCTOPUS, MUSSELS, PARSLEY

38

### DIAVOLA

TOMATO SAUCE, MOZZARELLA, SPICY SALAMI, OREGANO PARMESAN

26

### QUATTRO FORMAGGI **V**

MOZZARELLA, PARMESAN CHEESE, ASIAGO CHEESE, RICOTTA, GORGONZOLA, MASCARPONE

28

### VALTELLINA

TOMATO SAUCE, MOZZARELLA, BRESAOLA, ROCKET, TALEGGIO CHEESE

32

**EXTRAS** BLACK OLIVES, MOZZARELLA, SPICY SALAMI 3  
PROSCIUTTO CRUDO, BRESAOLA 7

# DOLCI

## DESSERT

### IL PIATTO TIRAMISÙ **V**

COFFEE-SPONGED LADYFINGER BISCUIT,  
MASCARPONE & COFFEE MOUSSE  
IN A CHOCOLATE SHELL

20

### CASSATINA SICILIANA **V**

RICOTTA MOUSSE, CHOCOLATE DROPS,  
CANDIED ORANGE, ROASTED PISTACHIO,  
GREEN MARZIPAN

18

### LA NOSTRA CRÈME BRÛLÉE **V LG**

ASK YOUR WAITER FOR THE  
FLAVOUR OF THE DAY  
SERVED WITH ICE CREAM

18

### DELIZIA AL LIMONE **V**

LEMON-SOAKED SPONGE DOME,  
LEMON CREAM, LEMON CHANTILLY

18

### AFFOGATO

CAFÉ ESPRESSO, TIA MARIA LIQUEUR,  
VANILLA ICE CREAM,  
ITALIAN BISCOTTI CRUMBLE

18

### GELATO

GELATO, WHIPPED CREAM, STRAWBERRIES,  
ITALIAN BISCOTTI CRUMBLE

1 SCOOP \$8

2 SCOOPS \$16

### I FORMAGGI 3 **V**

SELECTION OF 3 ITALIAN CHEESES,  
TOASTED NUTS, HONEY, DRUNKEN PEAR,  
VINCOTTO, HOMEMADE CRACKERS

20

### I FORMAGGI 5 **V**

SELECTION OF 5 ITALIAN CHEESES,  
TOASTED NUTS, HONEY, DRUNKEN PEAR,  
VINCOTTO, HOMEMADE CRACKERS

30

