

**Fresh Italian flavours, grown right here.**

At il Piatto, we believe true Italian cooking begins with ingredients that are alive with aroma, colour, and purity. We have introduced our very own **Farm to Table** concept: a modern micro farm, grown inside the restaurant using our Invertigrow hydroponic system.

We cultivate fresh basil, parsley, and other essential Italian herbs. Every dish you enjoy is enhanced with herbs picked minutes before reaching your table.

## SMALL BITES & ANTIPASTI

### Marinated Olives (VG) (LG)

Warm mixed olives marinated with citrus zest, rosemary, garlic

14

### Ricotta Dip and Bread (V)

Whipped ricotta, pistachio, herbs, focaccia

16

### Bruschetta

#### Roma Tomato (V)

Basil, EVOO, Parmigiano Reggiano

16

#### Prosciutto

Stracciatella, EVOO, baby basil, balsamico

18

### House Baked Focaccia (V)

Balsamic vinegar, EVOO

18



### Arancini

#### Al Funghi (V)

Wild mushrooms, provolone, truffle aioli, Parmigiano Reggiano

22

#### Quattro Formaggi (V)

Italian cheeses, arborio rice, Napolitana sauce

22

### Calamaretti e Gambetti Fritti (I)

Calamari, prawn, lemon, aioli

26

### Crispy Pork Belly (GF)

Balsamic bourbon glaze, apple mostarda, fresh herb dressing, pickled shallots

29

### Wagyu Seared Beef Carpaccio

Rocket leaves, Parmigiano Reggiano, EVOO, capers, aioli, aged balsamic glaze

32

### Sako Tuna Crudo (I)

Ahi tuna, smoky romesco aioli, pickled cucumber, basil oil, micro herbs

34

### Insalatina all' Italiana

Burrata, heirloom cherry tomato, basil pesto, baby basil

34

### Prosciutto e Melone

Stracciatella, melon, rocket leaves, balsamic glaze, pine nuts, Parmigiano Reggiano

36

### SA Oysters (1/2 dozen) (LG) (A)

Natural or Mignonette, lemon wedges

38

## PIZZA

### Regina

Cherry tomato, fior di latte cheese, basil, prosciutto, rocket, Parmigiano Reggiano, stracciatella

30

### Quattro Stagioni

Tomato sauce, fior di latte cheese, artichokes, ham, mushrooms, olives

32

### Mortadella e Pistacchio

Fior di latte cheese, mortadella pistacchio, stracciatella, cherry tomato

32

### Diavola

Tomato sauce, fior di latte cheese, spicy salami, chilli flakes

33

**LG PIZZA OPTION AVAILABLE 10**

Please note that public holiday surcharges may apply.

**(LG) Low Gluten (V) Vegetarian (VG) Vegan | Seafood: (I) Imported (A) Australian (M) Mixed**

Please note that we take every precaution when accommodating your special meal requirements. Please be aware that not all ingredients are listed in the dish description. If you have any dietary needs or allergies, please communicate to server.

# PASTA

## Linguine Caccio e Pepe

Aged DOP Pecorino Romano, cracked pepper, linguine

30

## Creamy Gnocchi, Tomato, Stracciatella

Cherry tomato, basil pesto, semi dried tomatoes

32

## Tortellini Ricotta, Spinach & Mascarpone

Burnt butter, Napolitana sauce, 24-month Parmigiano Reggiano

36

## Risotto alle Capesante (I)

Pan-seared scallops, green pea purée, herb oil, Parmigiano Reggiano

39

## Rigatoni Amatriciana

Guanciale, Napolitana sauce, aged DOP Pecorino Romano, black pepper

32

## Pappardelle Veal Ragu

Veal and pork ragu, pappardelle, shaved aged DOP Pecorino Romano

34

## Spaghetti ai Frutti di Mare (I)

Prawns, mussels, calamari, cherry tomato, garlic, crushed chilli oil

39



LG PASTA OPTION AVAILABLE

# MAINS

## S. Kidman Wagyu Eye Fillet MB 3-4 + 200g

Garlic and herb roasted potato, broccolini and red wine jus

84

## Cotoletta di Vitello alla Palermitana

Veal, rocket, Pecorino & walnut salad, Sicilian capers and lemon butter

56

## Pan Seared Tasmanian Salmon (A)

Green pea puree, orange and fennel salad, tomato gastrique, confit tomato

49

# DESSERT

## Gelato – 2 scoops of your choice

Chocolate | Vanilla | Lemon sorbet | Macadamia | Raspberry sorbet

16

## Sicilian Cannoli

Sicilian pastry filled with pistachio & ricotta

22

## Pannacotta

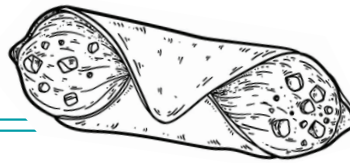
Poached pear, honeycomb

18

## Il Piatto Tiramisu

Mascarpone, savoiardi, espresso

20



# KIDS MENU

## Pappardelle Al Pomodoro, Parmigiano Reggiano

14

## Pizza Margarita

18

## Pizza Pepperoni

20

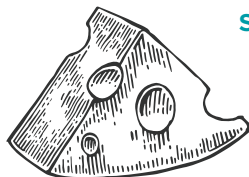
## Spaghetti Meatballs

20

## Gelato – 1 scoop

Chocolate | Vanilla

8



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