

Bar Taralli



Antipasti

Fave e Cicoria

broad bean puree, chicory, garlic and chili

\$25

Caciocavallo

pan seared cheese, spicy honey, lemon
wedge

\$26

Polpo Alla Luciana

chargrilled octopus, puttanesca salsa

\$28

Quaglia

deboned and pan fried quail, bbq corn,
barley risotto

\$30

Cotechino

pork sausage served with lentils and
fried capers

\$26

Beccafico

batter fried sardines, chardonnay whipped
ricotta, nduja mayo, sweet olive dust

\$26

Burratina

heirloom tomatoes, cucumber, finger limes,
blood orange and basil oil

\$28

Frittura

batter fried calamari, mayo, lemon wedge

\$27

Affettati

Italian and local salumi, focaccia frita

\$36

Primi

Tortelli di Zucca

pumpkin ricotta, butter sage, walnuts

\$35

Assassina

the mistake that become a legend

\$35

Orecchiette

pork and beef ragu, grana
padano cheese

\$37

Scialatielli

hand cut noodle pasta,
seafood, garlic and chili

\$39

Lasagna

besciamella, pork and
beef ragu, grana

\$38

Pappardelle

home-made egg pasta,
red wine duck ragu

\$37

Carbonara

guanciale, pecorino, egg yolk creamy
sauce, mezze maniche pasta

\$35

Secondi

Pesce del Giorno

market fish and pairing of the day
MP

Bistecca alla Brace

grilled 400g Rib Eye steak

\$79

Bombette Pugliesi

pork scotch stuffed with caciocavallo
and herbs, wrapped in pancetta

\$44

Capretto

aromatic slow cooked goat on the bone,
carrots, potatoes, peas and capra sarda cheese

\$46

Parmigiana di Melanzane

layered eggplant, tomato salsa, fior di
latte, provolone and basil

\$33

Contorni

Bieta

sauteed silverbeet, butter and grana

\$14

Patate

twice cooked potatoes, butter and rosemary

\$14

Rucola

wild roquette, fennel, lemon
dressing, shaved grana

\$16

Funghi Trifolati

lion's mane mushroom sauteed in
garlic and parsley

\$20

10% surcharge on Sunday, 15% Public
Holidays & 1.65% Card Payments