

P E R S O N E

— *by Gambero* —

"Anni e bicchieri di vino non si contano mai"
(Age and glasses of wine should never be counted)

- Italian Proverb

PERSONE

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BAR MENU

OLIVE MARINATE, GRISSINI

marinated australian olives, grissini (DF) (V) \$12.5

NATURAL PACIFIC OYSTERS

with limoncello granita (DF) (GF) \$5 ea

ARANCINI

with beef and pork ragu, fontina cheese (GF) \$18

POLPETTE

beef, pork and fennel meatballs with Napoli sauce, parmesan, basil, chargrilled bread (GF) \$19.5

FRIED SQUID

with fennel salad, aioli (DF) \$19.5

BRUSCHETTA

with pumpkin, goats cheese, peanuts, fried sage (V) \$14.5

HAND CUT CHIPS

with aioli (V) (GF) (DF) \$9.5

V: Vegetarian | GF: Gluten Free | DF: Dairy Free

PERSONE.COM.AU |  @PERSONERESTAURANT

Our produce is delivered fresh and is subject to availability and change. Please be aware that our products either contain or are produced in kitchens which contain and/or use allergens. For allergen free options, please speak with your waitperson. 15% surcharge applies on public holidays.

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PIZZE

CAMPANIA

tomato, buffalo mozzarella, basil (v) \$19.5

PARMA

tomato, mozzarella, prosciutto crudo, rocket, parmesan \$24.5

SICILY

hot salami, tomato, mozzarella, caramelised onions, goats cheese, parsley \$24.5

TUSCANY

tomato, mozzarella, asparagus, pumpkin, capsicum, zucchini, rocket (v) \$23.5

PUGLIA

prawns, fish, squid, tomato, mozzarella, garlic, chilli, parsley \$29.5

ROME

potato, gorgonzola, rosemary (v) \$19.5

BOLOGNA

mozzarella, Italian pork and fennel sausage, taleggio cheese \$23.5

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WINES BY THE GLASS

SPARKLING

120ml

16	Astoria Lounge Prosecco DOC	Treviso, ITA	\$13
NV	Chandon Blanc de Blancs	Various, VIC	\$15
NV	Moet & Chandon 'Imperial'	Reims, FRA	\$25

WHITE WINE

150ml

16	Tiefenbrunner Pinot Grigio	Alto Adige, ITA	\$15
16	Kanta Riesling	Adelaide Hills, SA	\$13
17	Fire Gully Chardonnay	Margaret River, WA	\$14
16	Unico Zelo 'River Sand Fiano	Riverland, SA	\$16
16	Funaro pinzeri Grillo	Sicily, ITA	\$14
17	Crowded House Sauvignon Blanc	Marlborough, NZ	\$12

RED WINE

150ml

16	Santa Cristina Rosato	Tuscany, ITA	\$12
17	Gathering Field by Thousand Candle	Yarra Valley, VIC	\$16
16	Frescobaldi Chianti Castiglioni	Tuscany, ITA	\$15.5
15	Tscharke Shiraz Shiraz Shiraz	Barossa Valley, SA	\$14
16	Hay Shed Hill Shiraz / Tempranillo	Margaret River, WA	\$14
17	Ring-Bolt Cabernet Sauvignon	Margaret River, WA	\$13
15	Adelina Nebbiolo	Adelaide Hills, SA	\$12
17	Funaro Nero d'Avola	Sicily, ITA	\$13

SWEET WINE

90ml

17	Ca' D'Gal Moscato d'Asti 750ml	Piedmont, ITA	\$18.5
17	Frogmore Creek Iced Riesling 375ml	Coal River, TAS	\$14

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É DI NOSTRA PRODUZIONE

ESPRESSO MARTINI

Vodka, Frangelico, Liquor 43, Coffee \$18

AMARETTO SOUR

Amaretto, Lime juice, Lemon Juice, Sugar Syrup \$18

BELLINI

Peach Puree, Prosecco \$13

OLD FASHION AL CIOCCOLATO

Kraken Rum, Chocolate Bitter \$18

CARAMEL APPLE MARTINI

Butterscotch, Vodka, Fresh Apple Juice \$20

LYCHEE MARTINI

Lychee, Vodka, White Vermouth \$20

CLASSICI

MARTINI

Martin millers, Vermouth, Olives \$16

NEGRONI:

Gin, Vermouth, Campari \$16

OLD FASHIONED

Bourbon, Vermouth, Bitters \$16

MOJITO

Barcardi, Lime, Sugar, mint \$16

MARGARITA

Tequila, Cointreau, Lime \$16

GODFATHER

Scotch Whisky, Amaretto Disaronno \$16

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SPRITZERS

IL CLASSICO

Aperol, Prosecco, Soda, Garnished with orange wedges \$13.5

ROSSINI

Fresh home-made raspberry puree and Prosecco \$13.5

FRENCH SPRITZ

Gin, Crème de cassis, Prosecco,
Garnished with rosemary, blueberries \$13.5

IL LIMONCELLO

Limoncello, Prosecco, Garnished
with lemon wedge and twist \$13.5

PESTO MIO

Hendricks Gin, Lime juice, Prosecco,
Garnished with Cucumber peel, basil, lime \$13.5

PIMM'S PRIMAVERA

Pimms, Prosecco, Garnished with
all fruits available in glass \$13.5

ANALCOLICI

RASPBERRY SODA

Raspberry Syrup, Lemon Juice, Soda \$14

BLUEBERRY SODA

Blueberry Syrup, Lemon Juice, Soda \$14

PASSIONFRUIT AND PINEAPPLE SODA

Pineapple Juice, Passionfruit, Simple Syrup, Soda \$14

“VIRGIN MOJITOS”

BLUEBERRY/ RASPBERRY/ PASSION FRUIT

Freshly Made Syrups, Lime Juice, Mint \$14

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VODKA

30ml

Stolichnaya	\$9
Absolut Vanilla	\$9
Belvedere Pure	\$9
Grey Goose	\$11.5
Ketel One	\$10
Sheep Whey Vodka Oak Aged	\$22.81
	\$14

GIN

Tanqueray	\$8.5
Bombay Sapphire	\$10
Hendricks	\$11
Tanqueray No.10	\$11.5
Martin Miller	\$14

TEQUILA & MEZCAL

1800 Silver	\$9
1800 Reposado	\$10
XO Patron Café	\$12.5
Don Julio Añejo	\$12.5
Casamigos Blanco	\$13
Los Danzantes Mezcal	\$15

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WHISKEY BOURBON

30ml

Jim Beam white	\$9
Canadian Club	\$9
Jameson Irish	\$9
Jack Daniels	\$9.5
Maker's Mark	\$10

RUM

Bundaberg	\$8.5
Bacardi	\$8.5
Kraken	\$10
Mount Gay	\$10
Sailor Jerry	\$10
Bundaberg Small Batch	\$11
Ron Zacapa 23 Solera	\$20
Ron Zacapa XO	\$25
Plantation Barbados 01	\$25

LIMONCELLI

Luxardo Limoncello	\$14
Argiolas Limoncello di Sardegna 'Tremontis'	\$20

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WHISKY

30ml

Johnnie Walker Red	\$8.5
Johnnie Walker Black	\$9.5
Talisker 10YO	\$10.5
Ardbeg Ten	\$10.5
Chivas Regal 12 YO	\$10.5
Glenlivet 12 YO	\$11
Glenmorangie 10 YO	\$12
Glenmorangie Lasanta	\$13
Benromach Cask Finish 09 'Sassicaia'	\$16
Glenmorangie Nectar d'Or	\$16
Ardbeg Corryvreckan	\$16.6
Glenmorangie Quinta Ruban	\$16
Jura ' Superstition'	\$18
Lagavulin 16YO	\$18
Glenmorangie 18 YO	\$20
Johnnie walker Platinum	\$25
Glenmorangie Signet	\$25
Johnnie Walker Blue Label	\$35
The Macallan 12YO	\$38

COGNAC

Hennessy VSOP	\$15
Hennessy XO	\$32

GRAPPA

Frescobaldi Grappa di Brunello di Montalcino	Tuscany, ITA	\$20
Argiola Grappa di Turriga	Sardinia, ITA	\$22
Berta 2005 Roccanivo	Piedmont, ITA	\$50

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LIQUEUR & VERMOUTH

30ml

Cinzano Bianco	\$8
Cinzano Extra Dry	\$8
Bailey's Irish Cream	\$8.5
Bailey's Coffee	\$8.5
Campari	\$8.5
Midori Melon	\$8.5
Tia Maria	\$8.5
Kahlúa	\$8.5
Pernod	\$8.5
Pimm's	\$8.5
Southern Comfort	\$8.5
Aperol	\$8.5
Cointreau	\$9
DOM Bénédictine	\$9
Drambuie	\$9
Frangelico	\$9
Galliano Amaretto	\$9
Galliano Sambuca	\$9
Galliano Vanilla	\$9
Jägermeister	\$9
Limoncello	\$9
Cinzano Rosso	\$9
Chambord	\$9.5
Chartreuse Yellow	\$9.5
Chartreuse Green	\$9.5
Paraiso Lychee	\$9.5

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TAP BEER

Peroni Nastro	Italy	\$9
Asahi Dry	Japan	\$9

BOTTLED BEER

LOCAL BEER

XXXX Gold	Queensland	\$6.5
James Boags Light	Tasmania	\$7
Hahn super dry	New South Wales	\$8.5
Big Head	Queensland	\$9
Stone & Wood Pacific Ale	New South Wales	\$9

IMPORTED BEERS

Corona	Mexico	\$8.5
Heineken	Holland	\$8.5
Peroni Leggera	Italy	\$8.5
Tsingtao	China	\$8.5

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SOFT DRINKS

San Pellegrino sparkling 1L	\$9
Acqua Panna still water 1L	\$9
Coca Cola	\$5
Coca Cola Diet	\$4
Coca Cola no sugar	\$5
Soda water	\$3.5
Ginger Ale	\$3.5
Tonic water	\$3.5
Lemonade	\$3.5
Orange Juice	\$4
Apple Juice	\$4
Cranberry Juice	\$4
Pineapple Juice	\$4
Lemon lime bitter	\$4.5

COFFEE

Espresso	\$4
Piccolo	\$4.5
Macchiatto	\$4.5
Double macchiatto	\$5
Long black	\$4
Cappuccino	\$4.5
Flat white	\$4.5
Latte	\$4.5

TEA

English Breakfast	\$4
Earl Grey	\$4
Peppermint	\$4
Green Tea	\$4
Chamomille	\$4