

# PERSONE

by Gambero

## CRUDI

<b>NATURAL PACIFIC OYSTERS</b> with limoncello granita (DF) (GF)	\$5 ea
<b>TUNA CRUDO</b> with pickled cucumbers, orange, negroni syrup (DF) (GF)	\$24.5
<b>SCAMPI CRUDI</b> with orange dressing, pistachio, nuts, mint (DF) (GF)	\$32.5
<b>BEEF CARPACCIO</b> with leeks, tarragon dressing, parmesan (GF)	\$28.5

## ANTIPASTI

<b>BRUSCHETTA</b> with pumpkin, goats cheese, peanuts, fried sage (V)	\$14.5
<b>SALUMI MISTI</b> with artichokes, baby chillies, fried bocconcini, grissini (GFO)	\$29.5
<b>GRILLED ASPARAGUS</b> with quail eggs, pancetta, truffle pecorino (V) (GFO)	\$26.5
<b>BURRATA</b> with caramelised onions, balsamic (V) (GF)	\$26.5
<b>POLPETTE</b> beef, pork and fennel meatballs with Napoli sauce, parmesan, basil, chargrilled bread (GF)	\$19.5
<b>ARANCINI</b> with beef and pork ragu, fontina cheese (GF)	\$18
<b>FRIED SQUID</b> with fennel salad, aioli (DF)	\$19.5
<b>HERVEY BAY SCALLOPS</b> with nduja hot salami paste, pangrattato	\$29.5
<b>GRILLED PRAWNS</b> with roast capsicum, salsa verde (DF) (GF)	\$35

## PRIMI

<b>RIGATONI AL RAGU' DI CONIGLIO</b> rabbit ragu, pecorino, herb crumb	\$29.5
<b>PAPPARDELLE AL RAGU'</b> with pork and beef ragu	\$29.5
<b>RISOTTO ALLA PESCATORA</b> with mussels, fish, prawns, squid (GF)	\$35
<b>GNOCCHI AL PESTO</b> with basil pesto, leeks (V)	\$27.5
<b>RAVIOLI D'AGNELLO</b> with spring lamb, butter sage sauce	\$29.5
<b>SPAGHETTI AL GRANCHIO</b> with crab, cherry tomato, chilli	\$32.5
<b>CASARECCE PRIMAVERA</b> with spring vegetables (V)	\$27.5

## SECONDI

<b>GRILLED MARKET FISH</b> with lemon and aioli (DF) (GF)	\$34
<b>GRILLED SPATCHCOCK</b> with preserved lemon, green olives (DF) (GF)	\$36
<b>PORCHETTA</b> pork belly with pumpkin puree, kale, vincotto	\$36
<b>COTOLETTA ALLA MILANESE</b> crumbed veal cutlet with lemon, rocket (GF)	\$49.5
<b>ANGUS EYE FILLET 200G STANBROKE MARBLE SCORE 3+</b> with rosemary potatoes, jus (GF) (DF)	\$49.5
<b>BISTECCA ALLA FIORENTINA</b> 1kg T-Bone, aged for minimum of 3 weeks. Served with jus, lemon, 50 minute cooking time (GF) (DF)	\$120

## PIZZE

<b>CAMPANIA</b> tomato, buffalo mozzarella, basil (V)	\$19.5
<b>PARMA</b> tomato, mozzarella, prosciutto crudo, rocket, parmesan	\$24.5
<b>SICILY</b> hot salami, tomato, mozzarella, caramelised onions,	\$24.5
<b>TUSCANY</b> tomato, mozzarella, asparagus, pumpkin, capsicum, zucchini, rocket (V)	\$23.5
<b>PUGLIA</b> prawns, fish, squid, tomato, mozzarella, garlic, chilli, goats cheese, parsley	\$29.5
<b>ROME</b> potato, gorgonzola, rosemary (V)	\$19.5
<b>BOLOGNA</b> mozzarella, Italian pork and fennel sausage, taleggio cheese	\$23.5

## CONTORNI

Hand cut chips with aioli (V) (GF) (DF)	\$9.5
Baby carrots, goats yogurt, honey, hazelnuts (V) (GF)	\$9.5
Peas, asparagus, broadbeans, mint (V) (GF) (DF)	\$9.5
Zucchini with sherry vinegar dressing, fresh chilli (V) (GF) (DF)	\$9.5
Mixed leaf salad (V) (GF) (DF)	\$9.5
Fennel, artichoke, radish, with tarragon dressing (V) (GF) (DF)	\$9.5
Grilled corn, ricotta salata, chilli butter (V) (GF)	\$9.5
Char-grilled broccolini, anchovy dressing (GF) (DF)	\$9.5
Heirloom tomato salad, olive oil dressing, fresh basil (V) (GF) (DF)	\$12.5

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

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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. All pasta made fresh at Persone. 15% surcharge applies on public holidays.