

PERSONE

by Gambero

CRUDI

NATURAL PACIFIC OYSTERS with limoncello granita (DF) (GF)	\$5 ea
KINGFISH CARPACCIO with peppers, capers, rocket (DF) (GF)	\$24.5
SCALLOP MARINATA with cucumber, white balsamic (DF) (GF)	\$28.5
BEEF CARPACCIO with leeks, tarragon dressing, parmesan, rocket (GF)	\$29.5

ANTIPASTI

BRESAOLA with bocconcini, salsa verde (GFO)	\$28.5
PROSCIUTTO E MELONE with rockmelon, parmesan (GF)	\$28.5
BRUSCHETTA with stracciatella, tomato, garlic (V) (GFO)	\$26.5
BURRATA with caramelised onions, balsamic (V) (GF)	\$28.5
POLPETTE beef, pork and fennel meatballs with Napoli sauce, parmesan, basil, chargrilled bread	\$19.5
ARANCINI with four cheeses, arrabiata (V)	\$18.5
FRIED SQUID with fennel salad, aioli (DF)	\$21.5
HERVEY BAY SCALLOPS with nduja hot salami paste, pangrattato (DF) (GFO)	\$31.5
GRILLED PRAWNS with salmoriglio (GF, DF)	\$35

PRIMI

TAGLIOLINI CON BOTTARGA E ZUCCHINE with zucchini, bottarga, tomato	\$28.5
PAPPARDELLE AL RAGU' with pork and beef ragu	\$32.5
RISOTTO ALLA PESCATORA with mussels, fish, prawns, squid, saffron (GF)	\$35
GNOCCHI AL PESTO with basil pesto, leeks (V)	\$29.5
RAVIOLI D'AGNELLO with spring lamb, butter sage sauce	\$32.5
SQUID INK SPAGHETTI with prawns, cherry tomato	\$34.5
BUCATINI ALLA AMATRICIANA with guanciale, tomato, chilli	\$27.5

SECONDI

GRILLED MARKET FISH with lemon and aioli (DF) (GF)	\$36.5
COSTOLETTE D'AGNELLO with roast potatoes, rocket, salsa verde (DF) (GF)	\$49.5
PORCHETTA pork belly with pumpkin puree, kale, vincotto	\$36
COSTOLETTA ALLA MILANESE crumbed veal cutlet with lemon, rocket	\$49.5
ANGUS EYE FILLET 200G STANBROKE MARBLE SCORE 3+ with rosemary potatoes, jus (GF) (DF)	\$49.5
BISTECCA ALLA FIORENTINA 1kg T-Bone, aged for minimum of 3 weeks. Served with jus, lemon, 30 minute cooking time (GF) (DF)	\$120

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,	\$28.5
TUSCANY zucchini, pancetta, pecorino, ricotta	\$26.5
PUGLIA prawns, fish, squid, tomato, mozzarella, garlic, chilli, parsley	\$29.5
DI COLONNATA LAZIO potato, lardo, rosemary, taleggio	\$25.5
PIEMONTE Italian pork and fennel sausage, mushrooms mozzarella	\$28.5

CONTORNI

Hand cut chips with aioli (V) (GF) (DF)	\$9.5
Radicchio, grapes, walnuts, parmesan. (V) (GF)	\$9.5
Asparagus, white bean, tomato (GF)	\$9.5
Zucchini with sherry vinegar dressing, fresh chilli (V) (GF) (DF)	\$9.5
Mixed leaf salad (V) (GF) (DF)	\$9.5
Grilled corn, ricotta salata, chilli butter (V) (GF)	\$9.5
Char-grilled broccolini, anchovy dressing (GF) (DF)	\$9.5
Panzanella, tomato, foccacia, basil (V) (DF)	\$12.5
Cabbage, parmesan, mint (V) (GF)	\$9.5

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.