

# PERSONE

by Gambero

## CRUDI

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| <b>NATURAL PACIFIC OYSTERS</b><br>with limoncello granita (DF) (GF)           | \$5 ea |
| <b>KINGFISH CARPACCIO</b><br>with peppers, capers, rocket (DF) (GF)           | \$24.5 |
| <b>SCALLOP MARINATA</b><br>with cucumber, white balsamic (DF) (GF)            | \$32.5 |
| <b>BEEF CARPACCIO</b><br>with leeks, tarragon dressing, parmesan, rocket (GF) | \$28.5 |

## ANTIPASTI

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| <b>BRESAOLA</b><br>with bocconcini, salsa verde (GFO)  | \$14.5 |
| <b>PROSCIUTTO E MELONE</b><br>with rockmelon, parmesan (GF)  | \$29.5 |
| <b>BRUSCHETTA</b><br>with stracciatella, tomato, garlic (V) (GFO)  | \$26.5 |
| <b>BURRATA</b><br>with caramelised onions, balsamic (V) (GF)   | \$26.5 |
| <b>POLPETTE</b><br>beef, pork and fennel meatballs with Napoli sauce, parmesan, basil, chargrilled bread | \$19.5 |
| <b>ARANCINI</b><br>with four cheeses, arrabiata (V)  | \$18   |
| <b>FRIED SQUID</b><br>with fennel salad, aioli (DF)  | \$19.5 |
| <b>HERVEY BAY SCALLOPS</b><br>with nduja hot salami paste, pangrattato (DF) (GFO)                        | \$29.5 |
| <b>GRILLED PRAWNS</b><br>with salmoriglio (GF, DF)   | \$35   |

## PRIMI

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

## SECONDI

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|---|--------|
| <b>GRILLED MARKET FISH</b><br>with lemon and aioli (DF) (GF)  | \$34   |
| <b>COTOLETTE D'AGNELO</b><br>with roast potatoes, rocket, salsa verde (DF) (GF)   | \$36   |
| <b>PORCHETTA</b><br>pork belly with pumpkin puree, kale, vincotto   | \$36   |
| <b>COTOLETTA ALLA MILANESE</b><br>crumbed veal cutlet with lemon, rocket  | \$49.5 |
| <b>ANGUS EYE FILLET 200G STANBROKE MARBLE SCORE 3+</b><br>with rosemary potatoes, jus (GF) (DF)   | \$49.5 |
| <b>BISTECCA ALLA FIORENTINA</b><br>1kg T-Bone, aged for minimum of 3 weeks.<br>Served with jus, lemon, 30 minute cooking time (GF) (DF) | \$120  |

## PIZZE

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| <b>CAMPANIA</b><br>tomato, buffalo mozzarella, basil (V)                          | \$19.5 |
| <b>PARMA</b><br>tomato, mozzarella, prosciutto crudo, rocket, parmesan            | \$24.5 |
| <b>SICILY</b><br>hot salami, tomato, mozzarella, caramelised onions,              | \$24.5 |
| <b>TUSCANY</b><br>zucchini, pancetta, pecorino, ricotta                           | \$23.5 |
| <b>PUGLIA</b><br>prawns, fish, squid, tomato, mozzarella, garlic, chilli, parsley | \$29.5 |
| <b>DI COLONNATA LAZIO</b><br>potato, lardo, rosemary, talleggio                   | \$19.5 |
| <b>PIEMONTE</b><br>Italian pork and fennel sausage, mushrooms<br>mozzarella       | \$23.5 |

## CONTORNI

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| 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.