

PERSONE

by *Gambaro*

CRUDI

NATURAL PACIFIC OYSTERS with limoncello granita (DF) (GF)	\$5 ea
CRUDI MISTI with scampi, honey bugs, scallop (DF) (GF)	\$29.5
CURED SALMON with fennel, cucumber, grapefruit (GF)	\$27.5
BEEF CARPACCIO with pickled mushrooms, hazelnuts, parmesan (GF)	\$32.5

ANTIPASTI

OCTOPUS CARPACCIO with baby rocket, capers (DF) (GF)	\$26.5
VITELLO TONNATO with tuna mayonnaise, capers, cornichons (DF) (GF)	\$27.5
BAKED MUSHROOMS with taleggio, salsa verde (V)	\$21.5
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 pumpkin, pinenuts, gorgonzola (V)	\$18.5
FRIED SQUID with fennel salad, aioli (DF)	\$21.5
SCALLOPS with pork and fennel sausages, white beans, tomato (DF)	\$28.5
MUSSELS with tomato, chilli, garlic, chargrilled bread (DF)	\$27.5

PRIMI

FUSILLI with ricotta, tomato, eggplant (V)	\$28.5
RISOTTO with jerusalem artichoke, radicchio, chicken livers, walnuts (GF)	\$32.5
GNOCCHI with squid ink, prawns, nduja	\$34.5
PAPPADELLE AL RAGU' with pork and beef ragu	\$34.5
TORTELLINI with rabbit, mushrooms, mascarpone	\$38.5

SECONDI

GRILLED MARKET FISH with tomato and fennel soffrito, aioli (DF) (GF)	\$38.5
PORCHETTA pork belly with pumpkin puree, kale, vincotto	\$38.5
CRUMBED VEAL RACK 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	\$19.5
PARMA tomato, mozzarella, Proscuitto crudo, rocket, parmesan	\$25.5
SICILY hot salami, smoked mozzarella, leeks	\$26.5
BOLOGNA mortadella, buffalo mozzarella, stracciatella, pistachio	\$27.5
RIMINI figs, cullatello, stracciatella	\$28.5
NAPOLI cime di rape, sausage, ricotta, chilli	\$28.5
LECCE prawns, fish, squid, tomato, mozzarella, garlic, chilli, parsley	\$29.5

CONTORNI

Hand-cut chips (V)	\$9.5
Green beans with pancetta, tomato	\$12.5
Grilled broccolini, anchovy dressing	\$11.5
Mixed leaf salad (V) (GF) (DF)	\$9.5
Orange, fennel, radish, cucumber	\$12.5
Rocket, radicchio, balsamic, parmesan	\$12.5
Roast pumpkin, Gorgonzola, walnuts	\$9.5
Tomato, bocconcini, basil	\$14.5

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.