

PERSONE

by *Gambero*

CRUDI

NATURAL PACIFIC OYSTERS with limoncello granita (DF) (GF)	\$5 ea
TUNA CRUDO with salsa verde (DF) (GF)	\$29.5
SCALLOP CRUDO with beetroot, salmon roe, horseradish, basil (GF)	\$28.5
BEEF CARPACCIO with pickled kohlrabi, provolone (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
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 wild mushrooms, porcini cream (V)	\$18.5
FRIED SQUID with fennel salad, aioli (DF)	\$21.5
MUSSELS with white bean, prosciutto (GFO)	\$24.5

PRIMI

CAVATELLI with cimi di rape, chilli, garlic, anchovy (VO)	\$28.5
RISOTTO NERO with fish, squid, king brown mushroom, bottarga	\$32.5
GNOCCHI with duck ragu, truffle pecorino, nettle	\$34.5
PAPPARDELLE AL RAGU' with pork and beef ragu	\$34.5
AGNOLOTTI with lamb, veal, pork, walnut	\$32.5

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

SHARED MAINS

BISTECCA ALLA FIORENTINA 1kg T-Bone, aged for minimum of 3 weeks. served with jus, lemon, 30 minute cooking time (GF) (DF)	\$145
LAMB SHOULDER with smoked potato, salsa verde (GF) (DF)	\$120
WHOLE BAKED MARKET FISH with borlotti, tomato (GF) (DF)	\$90

PIZZE

CAMPANIA tomato, buffalo mozzarella, basil (V)	\$19.5
PARMA tomato, mozzarella, prosciutto crudo, rocket, parmesan	\$26.5
SICILY hot salami, pimento, goat's cheese	\$26.5
ROMA mushrooms, speck, smoked mozzarella, shallots	\$27.5
SALENTO zucchini, squash, eggplant, cavolo nero, red onion (V)	\$28.5
NAPOLI fiarelli, sausage, scamorza, chilli	\$28.5

CONTORNI

Hand-cut chips (V) (GF) (DF)	\$9.5
Beetroot, smoked mozzarella, walnut (GF) (V)	\$12.5
Baby carrots, goat's curd, hazelnuts, honey (GF) (V)	\$12.5
Brussel sprouts, speck, chestnuts (GF)	\$12.5
Rocket, radicchio, balsamic, parmesan (GF) (V)	\$12.5
Tomato, basil, red onion (GF) (DF) (V)	\$12.5
Sautéed greens, anchovy, chilli, garlic (GF) (DF)	\$9.5
Roast cauliflower, capers, pecorino, vincotto (GF) (V)	\$9.5

V: Vegetarian | VO: Vegetarian Option | 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.