

# PERSONE

by *Gambaro*

## CRUDI

### NATURAL PACIFIC OYSTERS

limoncello granita (DF) (GF) \$5 ea

### KINGFISH

lemon thyme oil, herb salad (DF) (GF) \$24.5

### SCALLOP CRUDO

pickled turnip, fennel, salmoriglio (GF) \$28.5

### VENISON CARPACCIO

pepperberry, gooseberry (GF) \$28.5

### OCEAN TROUT

grapefruit, fennel pollen, myrtle (DF) (GF) \$24.5

## ANTIPASTI

### OCTOPUS TERRINE

salsa verde (DF) (GF) \$26.5

### STUFFED ZUCCHINI FLOWERS

smoked eggplant, ricotta, tomato (V) \$24.5

### BURRATA

heirloom tomato, balsamic (V) (GF) \$28.5

### POLPETTE

beef, pork and fennel meatballs  
tomato, parmesan, basil \$19.5

### ARANCINI

pork sausage, fennel, truffle pecorino \$21.5

### FRIED SQUID

fennel salad, aioli (DF) \$21.5

### HERVEY BAY SCALLOPS

nduja, pangratatto (GF) \$32.5

## PRIMI

### BUTTERNUT CANELLONI

pumpkin, sage, walnuts, mascarpone (V) \$28.5

### SAFFRON RISOTTO

bone marrow, gremolata (GF) \$32.5

### RAVIOLI

spanner crab, bisque, tomato \$34.5

### PAPPARDELLE AL RAGU'

pork and beef ragu \$34.5

### TORTELLINI

rabbit, peas, pancetta \$32.5

### TAGLIONI

lobster, garlic, chilli \$48.5

## SECONDI

### GRILLED MARKET FISH

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 250G STANBROKE MARBLE SCORE 3+

rosemary potatoes, jus (GF) (DF) \$59.9

## SHARED MAINS

### BISTECCA ALLA FIORENTINA

1kg T-Bone, aged for minimum of 3 weeks.

Served with jus, lemon, 30 minute cooking time (GF) (DF) \$120

### LAMB SHOULDER

smoked potato, salsa verde (GF) \$120

### WHOLE BAKED MARKET FISH

cannellini, tomato, lemon (GF) (DF) \$90

### ROASTED ORGANIC CHICKEN

smoked eggplant, goats curd, burnt leeks (GF) \$89.5

## PIZZE

### CAMPANIA

tomato, buffalo mozzarella, basil (V) \$19.5

### PARMA

tomato, mozzarella, prosciutto crudo, rocket, parmesan \$26.5

### SARDEGNA

hot salami, peppers, goat's cheese \$27.5

### UMBRIA

asparagus, pumpkin, pancetta, mozzarella \$27.5

### BARI

prawns, cherry tomatoes, zucchini, chilli \$28.5

### AVELLINO

pork sausage, mushrooms, ricotta, smoked mozzarella \$28.5

## CONTORNI

Hand-cut chips (V) (DF) \$9.5

Fennel, cucumber, iceberg, mustard dressing (GF) (V) (DF) \$12.5

Chargilled corn, chilli butter (GF) \$12.5

Broccolini, ricotta salata, hazelnut (GF) (V) \$12.5

Rocket, radicchio, balsamic, parmesan (GF) (V) \$12.5

Tomato, roast capsicum, stracciatella (GF) (V) \$14.5

Sauteed greens, anchovy, chilli, garlic (GF) (DF) \$12.5

V: Vegetarian | VO: Vegetarian Option | GF: Gluten Free | GFO: Gluten Free Option | DF: Dairy Free | Pizze available with Vegan and Gluten free options, please ask our staff.

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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.