

# PERSONE

by Gambaro

## CRUDI / ANTIPASTI

### OSTRICHE

*granita al limoncello*

natural oyster w/ limoncello granita (DF) (GF) \$5.5ea

### SALUMI MISTI

*salumi con verdure in salamoia*

cured meats with pickled vegetables \$35.5

### PROSCIUTTO D'ANATRA

*melone sotto aceto, cagliata di capra*

duck prosciutto w/ pickled melon, goat's curd (GF) \$28.5

### BURRATA

*cipolle, olio balsamico*

burrata w/ onions, balsamic (V) (GF) \$28.5

### GAMBERO REALE OCEANICO

*salsa salmoriglio*

ocean king prawns w/ salmoriglio (DF, GF) \$36.5

### POLPETTE CON FINOCCHIO

*sugo, basilico*

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

### CALAMARI FRITTI

*radicchio, aioli all'aglio nero*

fried calamari, radicchio, black garlic aioli (DF) \$24.5

## PRIMI

### AGNOLOTTI DI MAIALE

*burro, salvia, limone*

pork agnolotti w/ brown butter, sage, lemon \$34.5

### PAPPARDELLE AL RAGU'

pappardelle pasta w/ pork and beef ragu \$38.5

### RISOTTO ALLA BARBABIETOLA

*panna, noci*

beetroot risotto, w/ cultured cream, walnuts (GF, V) \$34.5

### TAGLIOLINI GRANCHIO

*peperoncino, aglio e granchio*

tagliolini w/ spanner crab, garlic, chilli (DF) \$38.5

## PIZZE

### NAPOLI

*pomodoro, fior di latte, basilico*

tomato, fior di latte, basil (V) \$21.5

### PARMA

*pomodoro, fior di latte, rucola, parmigiano, prosciutto*

tomato, fior di latte, prosciutto crudo, rocket, parmesan \$26.5

### SARDEGNA

*salame piccante, peperoni, formaggio di capra*

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

## SECONDI

### PESCE DEL GIORNO GRIGLIATO

*brodo di alghe marine, vongole, mandorle affumicate*

grilled fish w/ seaweed broth, clams, smoked almond (DF, GF) \$45.5

### PORCHETTA

*carote, salsa alla maggiorana*

pork belly w/ textures of carrot, majoram jus (GF) \$45.5

### COTOLETTA ALLA MILANESE

*limone, rucola*

crumbed veal cutlet with lemon, rocket \$49.5

### FILLETO DI MANZO

*salsa di rafano, cipolle caramellate,*

*patate arrosto, salsa al vino rosso*

Angus Eye Fillet 200g Stanbroke MB 3+

w/ horseradish soubise, burnt onion, wagyu fat potato, jus (GF) \$59.9

### FIorentina

*1kg Fiorentina, servita con salsa al vino rosso, patate*

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

Served with jus, potato. 30 minute cooking time (GF) (DF) \$145

## CONTORNI

*Insalata di finocchio, certrio, salsa al prezzemolo*

Mixed leaf salad, fennel, cucumber, green goddess (GF) \$12.5

*Broccolini grigliati, noci, ricotta salata*

Grilled broccolini, hazelnut, ricotta salata (GF) \$12.5

*Pomodoro, basilico, mozzarella*

Tomato, basil, mozzarella (GF, V) \$12.5

*Mini carote arrostate, nocciole, crema*

Roast baby heritage carrots, hazelnut, cultured cream (GF) \$12.5

*Patate kipfler saltate, funghi, speck affumicato*

sautéed kipfler potatoes, mushroom, smoked speck \$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.