

PERSONE

by Gambaro

CRUDI / ANTIPASTI

OSTRICHE

ostriche al naturale con granita al limoncello
natural oyster w/ limoncello granita (DF) (GF) \$5.5ea

BURRATA

pomodoro, basilico, pinoli
burrata, tomato, basil, pine nuts (V) \$28.5

CARPACCIO DI MANZO

crudo di manzo, cipolle affumicate, ricotta, more
raw beef, smoked onions, ricotta, blackberries (GF) \$28.5

SALUMI MISTI

salumi con verdure in salamoia
cured meats with pickled vegetables \$35.5

POLPO ALLA GRIGLIA

pomodori, basilico, capperi, olive
octopus, tomato, capers, olives (DF) (GF) \$36.5

CALAMARI FRITTI

radicchio, aioli all'aglio nero
fried calamari, radicchio, black garlic aioli (DF) \$21.5

POLPETTE CON FINOCCHIO

sugo e basilico
beef, pork and fennel meatballs
tomato, parmesan, basil \$21.5

PRIMI

RAVIOLI SPINACI E RICOTTA

sugo pomodori e basilico, ripeni alla ricotta e spinaci
spinach and ricotta ravioli, tomato, basil (V) \$31.5

GNOCCHI PATATE

zucca, gorgonzola, noci
gnocchi, pumpkin, gorgonzola, walnuts (V) \$31.5

SPAGHETTI ARRABIATA

cozze, polipo, pomodoro, olive, peperoncino
spaghetti, mussels, squid, tomato, chilli (DF) \$32.5

PAPPARDELLE AL RAGU'

pappardelle al ragu di manzo e maiale
pappardelle pasta w/ pork and beef ragu \$38.5

SECONDI

PESCE DEL GIORNO GRIGLIATO

con contorno di insalate, pancetta, piselli, scalogno dorato
grilled fish, cos, pancetta, peas, golden shallots (GF) \$45.5

COTOLETTA ALLA MILANESE

limone, rucola
crumbed veal cutlet, lemon, rocket \$49.5

PORCHETTA

peperone arrosto, acciughe bianche, jus
pork belly, roast capsicum, white anchovies, jus (DF) (GF) \$45.5

FILLETTO DI MANZO

patate, pure di melanzane, porri grigliati
angus eye fillet 200g stanbroke mb 3+
potato, eggplant puree, charred leeks, (GF) \$59.9

ANATRA ARROSTO

verdure saltate, frutta senape, jus
whole roast duck, sauteed greens, mustard fruits, jus (DF) (GF) \$119

PIZZE

NAPOLI

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

SARDEGNA

salame piccante, peperoni, formaggio di capra
hot salami, peppers, goat's cheese \$27.5

PARMA

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

CONTORNI

zucchine grigliate, stracciatella, cacao
chargrilled zucchinis, stracciatella, cacao (V) (GF) \$12.5

fagiolini, guanciale, pomodoro confit, ricotta salata
green beans, guanciale, confit tomato, ricotta salata (GF) \$12.5

panzanella pomodoro, pane ai peperoni, basilico
panzanella (tomato, capsicum bread, basil) (DF) \$12.5

insalata di rucola e parmigiano
rocket and parmesan salad (V) (GF) \$12.5

patate kipfler arrosto, piselli, pancetta, cagliata di capra
roast kipfler potatoes, peas, pancetta, goat's curd (GF) \$12.5

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.

PERSONE

by *Gambaro*

SET MENU

\$89

TO START HOUSE MADE FOCCACCIA

CRUDI / ANTIPASTI SHARED

POLPETTE CON FINOCCHIO

sugo, basilico

beef, pork and fennel meatballs
tomato, parmesan, basil

CALAMARI FRITTI

radicchio, aioli all'aglio nero

fried calamari, radicchio, black garlic aioli (DF)

PRIMI INDIVIDUAL

GNOCCHI PATATE

zucca, gorgonzola, noci

gnocchi, pumpkin, gorgonzola, walnuts (V)

SECONDI CHOICE OF

PESCE DEL GIORNO GRIGLIATO

con contorno di insalate, pancetta, piselli, scalogno dorato

grilled fish, cos, pancetta, peas, golden shallots (GF)

COTOLETTA ALLA MILANESE

limone, rucola

crumbed veal cutlet, lemon, rocket

PORCHETTA

peperone arrosto, acciughe bianche, jus

pork belly, roast capsicum, white anchovies, jus (DF) (GF)

CONTORNI INDIVIDUAL

insalata di rucola e parmigiano

rocket and parmesan salad (V) (GF)

DOLCE CHOICE OF

PANNA COTTA ALLA VANIGLIA

panna cotta alla vaniglia con fichi, miele, vincotto

vanilla pannacotta, fig, honey, vincotto (GF)

TIRAMISÚ

caffè, mascarpone e cioccolato

tiramisú w/ coffee, mascarpone, chocolate (V)

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