

PERSONE

by *Gambero*

Bar Menu

SMALL SNACKS

OSTRICHE

Natural oyster w/ Limoncello granita ^{DF, GF} 6 ea

PROVOLE FRITTE

Crumbed smoked mozzarella, tomato sugo ^V 11

OLIVE FRITTE RIPIENE

Fried olives, black garlic aioli ^{GF} 13

GNOCCO FRITTO (2)

Culatello 12.5

BACCALA' CROCCHETTE (2)

Salted Cod croquettes with aioli, salmon roe, bottarga ^{GF} 14

CAPELANTE

Half shell sea scallop with lime butter and finger lime ^{GF} 9

SALUMI (30 GRAMS PER SERVE)

Prosciutto San Daniele

Bresaola

Cacciatorini

Truffled Prosciutto Gotto 6 ea

Add cheese 5

Add marinated olives 5

Add housemade bread and crackers 4

PIZZE

NAPOLI

Tomato, fior di latte, basil, EVOO 22

CALABRESE

Tomato, fior di latte, nduja, roast peppers, hot salami ^{GFO} 24

PARMA

Tomato, fior di latte, Prosciutto San Daniele, rocket, parmigiano reggiano 26

SOMETHING ELSE

SHOE STRING FRIES

Persone onion and chilli seasoning 12

CAPRESE SALAD

heirloom tomatoes, buffalo mozzarella, basil 16

V: Vegetarian | GF: Gluten Free | 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.

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E DI NOSTRA PRODUZIONE

LUCE DEL SOL

Tanqueray Gin, Malibu, Pineapple, House Made Fig Syrup \$22

THE BOSS SAID

Tanqueray Gin, Chartreuse Green, Lemon Juice, Mint \$20

RASPBERRY AND CHILI HIGBALL

Tequila Silver, Lime Juice, Fresh Raspberries, Tonic Water \$20

EARLY SUNSET

Belvedere Vodka, Maraschino Liqueur, House Made Galangal Syrup \$22

GIOVANNI PICANTE

Johnny Walker Black Label, House Made Ginger Syrup, Egg White, Bitters \$22

PINK FLOWERS

Kettle One Vodka, Elderflower Liqueur, Lime Juice, House made Rhubarb Syrup \$20

BASILICATA

Tanqueray Gin, Cointreau, Lilet Blanc, Pernod, Lemon Juice \$22

CLASSICO

MARTINI

Gin or Vodka, Vermouth, Lemon Twist or Olives \$18

NEGRONI

Gin, Vermouth, Campari \$18

OLD FASHIONED

Bourbon, Sugar, Bitters \$18

MOJITO

Barcardi, Lime, Sugar, mint \$18

MARGARITA

Tequila, Cointreau, Lime \$18

GODFATHER

Scotch Whisky, Amaretto Disaronno \$18

SPRITZERS

LAVANDA SPRITZ

Lavender Infused Vodka, Midori, Lemon Grass Syrup, Prosecco \$22

IL CLASSICO

Aperol, Prosecco, Soda, garnished with orange wedges \$18

ROSSINI

Raspberry puree and Prosecco \$18

IL LIMONCELLO

Limoncello, Prosecco, garnished with lemon wedge \$18

PESTO MIO

Hendricks Gin, Lime juice, Prosecco, garnished with Cucumber peel, basil, lime \$18

PIMM'S PRIMAVERA

Pimms, Prosecco, garnished with all fruits available in glass \$18

Cocktail Menu

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