

SARTI.it

PRANZO EXPRESS

2 Course \$35
3 Course \$39

Includes a glass of wine

12pm - 3pm Monday - Friday

PRE THEATRE

3 Course \$55

Includes a glass of wine

6pm - 6.30pm Monday - Saturday

FEED ME MENU

Chef's Selection
4 Course Degustation

Lunch & Dinner
Minimum 2 People
\$60

Set Menus cannot be discounted with any other promotion

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www.sartirestaurant.com.au

#sartirestaurant

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10% Surcharge on Public Holidays

STUZZICHINI

OSTRICHE Freshly shucked Oysters	4.5
CROCCHETTE Crumbed mushroom & cheddar crochette, confit garlic aioli	4.5
CAPELANTE Japanese scallop, corn puree, truffle powder, lime	8
CARPACCIO DI MANZO Wagyu beef carpaccio, egg yolk, nduja, cranberry	24
BARBABIETOLA Beetroot, goat's cheese, black sesame, chives	18
CRUDO DI RICCIOLA Hiramasa kingfish, lime, fennel, tomato, horseradish snow	25
FRITTO MISTO Calamari, flathead, school prawns, zucchini, chilli tartare	27
SALUMI Selection of cured meats served with buffalo mozzarella and gnocchi fritti	23/34

CONTORNI

PATATE Handcut potatoes, mixed herb salt	11
INSALATA Mixed leaves, apple, cashew nuts, white balsamic dressing	12
BROCCOLINI Sautéed broccolini, lemon, sunflower seed crumble	12

PASTA ARTIGIANALE

SCIALATELLI CON GAMBERI Scialatelli pasta, tarragon pistachio pesto, prawns, lemon air	33
RAVIOLI DI ZUCCA Pumpkin ravioli, seaweed, pumpkin seeds, stracciatella cheese	29
CAVATELLI CON CAPRETTO Cavatelli, goat ragu, Warrigal greens, tomato	32
SPAGHETTI ALLA CHITARRA Squid ink pasta, WA blue swimmer crab, fresh tomato, garlic, chilli, fish roe	35
PAPPARDELLE CON ANATRA Pappardelle, duck, cavolo nero, orange	33

SECONDI

IL PESCE Pan seared Cone Bay Barramundi, green tomato and pea consommé, spring vegetables, mint	38
GALLETTO Free range grilled spatchcock, shiitake mushrooms, parsnip, lemon thyme	39
AGNELLO Lamb cutlets, slow cooked shoulder, kale, pinenuts, plum	44
BISTECCA DI MANZO 300gm Jack's Creek wagyu medallion, baby carrots, mustard greens, carrot purée	39
TAGLIATA DI MANZO 780gm Cape Grim Rib Eye 60 day dry aged, green chilli salsa verde	84

DOLCI

CANNOLI Housemade cannoli, hazelnut mousse, Frangelico	5
TIRAMISU Five layer hot & cold	18
BAVARESE AL LYCHEE Lychee mousse, yuzu snow, kaffir lime, buckwheat	20
PANNA COTTA Rose panna cotta, strawberry, rhubarb, meringue	19
PICCOLINA GELATI Vanilla Chocolate Lemon Sorbet Gelati of the day	5

FORMAGGI

All cheese served 60gm with condiments.

CASHEL BLUE Blue cow's milk cheese matured for four months. Has an intense but balanced flavour profile and a fine creamy texture	16
DELICE DE BOURGOGNE This decadent triple cream cheese from Burgundy is made from cow's milk with extra cream. It is incredibly rich, fine and delicate texture finishes with a mild tanginess.	18
OSSAU IRATY Produced in south-western France, this cheese is smooth, creamy and firm. The rind is an amber colour whilst the ivory inside is slightly granular and very rich with toasted wheat & nutty flavours.	18