**STUZZICHINI**

OSTRICH
Freshly shucked Oysters 4.5

CROCCHE
Crumbed mushroom & cheddar croquette, confit garlic aioli 4.5

CAPESANTE
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

**PASTA ARTIGIANALE**

SCIALATELLI CON GAMBERI
Scialatelli pasta, tarragon pistachio pesto, prawns, lemon air 11

RAVIOLI DI ZUCCA
Pumpkin ravioli, seaweed, pumpkin seeds, stracciatella cheese 12

CAVATELLI CON CAPRETTO
Cavatelli, goat ragu, Warrigal greens, tomato 18

SPAGHETTI ALLA CHITARRA
Squid ink pasta, WA blue swimmer crab, fresh tomato, garlic, chilli, fish roe 24

PAPPARDELLE CON ANATRA
Pappardelle, duck, cavolo nero, orange 33

**SECONDI**

IL PESCE
Pan seared Cone Bay Barramundi, green tomato and pea consomme, 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 puree 42

TAGLIATA DI MANZO
780gm Cape Grim Rib Eye 60 day dry aged, green chilli salsa verde 84

**CONTORNI**

PATATE
Handcut potatoes, mixed herb salt 11

INSALATA
Mixed leaves, apple, cashew nuts, white balsamic dressing 12

BROCCOLINI
Sautééd broccoli, lemon, sunflower seed crumble 12

**DOLCI**

CANNOLI
Housemade cannoli, hazelnut mousse, Frangelico 5

TIRAMISU
Five layer hot & cold 29

BAVARESE AL LYCHEE
Lychee mousse, yuzu snow, kaffir lime, buckwheat 32

PANNA COTTA
Rose panna cotta, strawberry, rhubarb, meringue 35

PICCOLINA GELATI
Vanilla Chocolate Lemon Sorbet Gelati of the day 5

**FORMAGGI**

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

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**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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10% Surcharge on Public Holidays