

SARTI.it

PRANZO EXPRESS

2 Course \$35
3 Courses \$45

Includes a glass of wine

12pm - 3pm Monday - Friday

PRE THEATRE

3 Courses \$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

6 Russell Place

Melbourne VIC 3000

03 9639 7822

info@sartirestaurant.com.au

www.sartirestaurant.com.au
[#sartirestaurant](https://www.instagram.com/sartirestaurant)

10% Surcharge on Public Holidays

STUZZICHINI

OSTRICHE Freshly shucked Oysters	4 ea
CROCCHETTE Crumbed mushroom & cheddar croquette, confit garlic aioli	4ea
CAPELANTE Japanese scallops, corn puree, truffle powder, lime	8ea
BARBABIETOLA Beetroot, goat's cheese, black sesame, chives	18
CRUDO RICCIOLA Hiramasa kingfish, lime, fennel, tomato, horseradish snow	24
FRITTO MISTO Calamari, soft shell crab, whitebait, zucchini, chilli tartare	26
ROTOLO DI QUAGLIA Prosciutto wrapped quail, cauliflower puree, figs	22
SALUMI Selection of cured meats served with buffalo mozzarella and gnocchi fritti	22/34
<u>CONTORNI</u>	
INSALATA Mixed leaf, apple, cashew nuts, white balsamic dressing	12
FAGIOLINI Sautéed string beans, ricotta, mint, lemon	11
PATATE Handcut potatoes, mixed herb salt	10

PASTA ARTIGIANALE

SCIALATELLI CON GAMBERI Scialatelli pasta, tarragon pistachio pesto, prawns, lemon air	32
RAVIOLI DI ZUCCA Pumpkin ravioli, seaweed, pumpkin seeds, straciatella cheese	29
GNOCCHI DI MANZO House made gnocchi, slow cooked wagyu shank, artichokes, smoked caciocavallo cheese	32
SPAGHETTI ALLA CHITARRA Squid ink pasta, WA blue swimmer crab, fresh tomato, garlic, chilli, fish roe	34
ROTOLO D'AGNELLO Lamb roll pasta, eggplant, macadamia, cavolo nero	33
<u>SECONDI</u>	
IL PESCE Pan seared Cone Bay Barramundi, Congo potatoes, baby kale, grapefruit	38
VITELLO BRASATO Braised veal, saffron potato puree, sugar snap peas, lemon	36
GALLETTO Free range grilled spatchcock, shiitake mushrooms, parsnip, lemon thyme	37
BISTECCA DI MANZO 220gm Sher wagyu rump 6+, leek, rainbow chard, veal jus	39
ANATRA Pan seared duck breast, pearl barley, porcini mushrooms, celeriac, hazelnuts	44
TAGLIATA DI MANZO 780gm Cape Grim Rib Eye 60 day dry aged, seeded mustard	78

DOLCI

CANNOLI Housemade cannoli, strawberry mousse, pistachio	5
TIRAMISU Five layer hot & cold	18
FONDENTE AL CIOCCOLATO Chocolate fondant, Tasmanian pepper, almond, raspberries, sorrel	19
PIETRE DI FRUTTA DELLA PASSIONE Passion fruit stones, white chocolate sponge, basil	18
GELATI Selection of Artisan ice cream	12

FORMAGGI

All cheese served 60gm with condiments.

GABRIEL COULET ROQUEFORT Blue sheep's milk cheese matured for four months. Has an intense but balanced flavour profile and a fine creamy texture	16
1655 AOP SWISS GRUYERE Hard cooked, raw milk cow's cheese. Intense floral and mineral flavours combine with earthy aromas and a dense compact texture.	17
FORMAGGIO DEL GIORNO Cheese of the day	M/P