

SARTI.it

PRANZO EXPRESS

2 Course \$35
3 Course \$45

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

10% Surcharge on Public Holidays

STUZZICHINI

OSTRICHE Freshly shucked Oysters	4.50
CROCCHETTE Crumbed mushroom & cheddar crochette, confit garlic aioli	4ea
CAPELANTE Japanese scallop, corn puree, truffle powder, lime	8ea
CARPACCIO DI MANZO Wagyu beef carpaccio, egg yoke, 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, ricotta, mint, lemon	12

PASTA ARTIGIANALE

SCIALATELLI CON GAMBERI Scialatelli pasta, tarragon pistachio pesto, prawns, lemon air	33
RAVIOLI DI ZUCCA Pumpkin ravioli, seaweed, pumpkin seeds, straciatella cheese	29
CAVATELLI CON SALSICCIA DI MAILE Cavatelli, suckling pig sausage, red cabbage, rocket, pinenuts	32
SPAGHETTI ALLA CHITARRA Squid ink pasta, WA blue swimmer crab, fresh tomato, garlic, chilli, fish roe	35
TAGLIATELLE CON MANZO Tagliatelli, braised ox tail, cavolo nero, lemon	32

SECONDI

IL PESCE Pan seared Cone Bay Barramundi, green tomato and pea consommé, spring vegetables, mint	39
VITELLO BRASATO Braised veal, saffron potato puree, sugar snap peas, lemon	36
GALLETTO Free range grilled spatchcock, shiitake mushrooms, parsnip, lemon thyme	39
BISTECCA DI MANZO 200gm Sher wagyu rump 6+, onion, baby corn, green chilli salsa verde	40
ANATRA Pan seared duck breast, pearl barley, porcini mushrooms, kohlrabi, hazelnuts	44
TAGLIATA DI MANZO 780gm Cape Grim Rib Eye 60 day dry aged, seeded mustard	84

DOLCI

CANNOLI Housemade cannoli, hazelnut mousse, Frangelico	5
TIRAMISU Five layer hot & cold	18
FONDENTE AL CIOCCOLATO Chocolate fondant, Tasmanian pepper, almond, raspberries, sorrel	20
PANNA COTTA Rose panna cotta, strawberry, rhubarb, meringue	19
GELATI Selection of Artisan ice cream	14

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
OCCELLI TESTUN AL BAROLO Semi-Hard cow's cheese from Piedmont aged for three months in wooden barrels containing the grape from Barolo wine. Developing a rich and lingering sweetness	18
FORMAGGIO DEL GIORNO Cheese of the day	M/P