

# SARTI.it

## PRANZO EXPRESS

2 Course \$35 / 3 Courses \$45  
Includes a glass of wine

12pm - 3pm Monday - Friday

## PRE THEATRE

2 Course \$45 / 3 Courses \$55  
Includes a glass of wine

6pm - 6.30pm Bookings  
Monday - Saturday

## FEED ME MENU

Chef's Selection  
4 Course Degustation Lunch  
& Dinner  
\$60

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[www.sartirestaurant.com.au](http://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 1/2 shell Japanese scallops, corn puree, truffle powder	8ea
ZUCCHINE GRIGLIATE Grilled zucchini, yogurt, mint, pistachio crumble, garlic paper	16
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

## CONTORNI

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	31
RAVIOLI DI ZUCCA Pumpkin ravioli, seaweed, pumpkin seeds, stracciatella 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
CANNELLONI DI ANATRA Duck filled cannelloni, baby king browns, mushrooms consume	33

## SECONDI

IL PESCE Ocean Trout, Congo potatoes, baby kale, grapefruit	37
BISTECCA DI MANZO Sher wagyu rump 6+, leek, rainbow chard, veal jus	39
GALLETTO Free range grilled spatchcock, wild mushrooms, parsnip, lemon thyme	37
COLLO DI MAIALE Slow cooked Western Plains pork scotch, pear, brussel sprouts, guanciale, Tasmanian pepper	35
VITELLO BRASATO Braised veal, saffron potato puree, sugar snap peas, lemon	36
TAGLIATA DI MANZO 780gm Cape Grim Rib Eye 60 day dry aged, homemade seeded mustard	78

## DOLCI

CANNOLI Housemade cannoli, strawberry mousse, pistachio	5
TIRAMISU Five layer hot & cold	17
BOMBOLINI Italian donuts with homemade nutella	18
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