

# 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

6 Russell Place

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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<br>Freshly shucked Oysters  | 4 ea  |
| CROCCHETTE<br>Crumbed mushroom & cheddar<br>croquette, confit garlic aioli               | 4ea   |
| CAPELANTE<br>1/2 shell Japanese scallops, corn<br>puree, truffle powder                  | 8ea   |
| ZUCCHINE GRIGLIATE<br>Grilled zucchini, yogurt, mint, pistachio<br>crumble, garlic paper | 16    |
| CRUDO RICCIOLA<br>Hiramasa kingfish, lime, fennel, tomato,<br>horseradish snow           | 24    |
| FRITTO MISTO<br>Calamari, soft shell crab, whitebait,<br>zucchini, chilli tartare        | 26    |
| ROTOLO DI QUAGLIA<br>Prosciutto wrapped quail, cauliflower<br>puree, figs                | 22    |
| SALUMI<br>Selection of cured meats served with<br>buffalo mozzarella and gnocchi fritti  | 22/34 |
| INSALATA<br>Mixed leaf, apple, cashew nuts,<br>white balsamic dressing                   | 12    |
| FAGIOLINI<br>Sautéed string beans, ricotta,<br>mint, lemon                               | 11    |
| PATATE<br>Handcut potatoes, mixed herb salt  | 10    |

## CONTORNI

## PASTA ARTIGIANALE

|   |    |
|---|----|
| SCIALATELLI CON GAMBERI<br>Scialatelli pasta, tarragon pistachio pesto,<br>prawns, lemon air                        | 31 |
| RAVIOLI DI ZUCCA<br>Pumpkin ravioli, seaweed, pumpkin seeds,<br>stracciatella cheese                                | 29 |
| GNOCCHI DI MANZO<br>House made gnocchi, slow cooked wagyu<br>shank, artichokes, smoked caciocavallo<br>cheese       | 32 |
| SPAGHETTI ALLA CHITARRA<br>Squid ink pasta, WA blue swimmer crab,<br>fresh tomato, garlic, chilli, fish roe         | 34 |
| CANNELLONI DI ANATRA<br>Duck filled cannelloni, baby king browns,<br>mushrooms consume                              | 33 |
| IL PESCE<br>Ocean Trout, Congo potatoes, baby kale,<br>grapefruit   | 37 |
| BISTECCA DI MANZO<br>Sher wagyu rump 6+, leek, rainbow chard,<br>veal jus   | 39 |
| GALLETTO<br>Free range grilled spatchcock, wild<br>mushrooms, parsnip, lemon thyme                                  | 37 |
| COLLO DI MAIALE<br>Slow cooked Western Plains pork scotch,<br>pear, brussel sprouts, guanciale,<br>Tasmanian pepper | 35 |
| VITELLO BRASATO<br>Braised veal, saffron potato puree, sugar<br>snap peas, lemon                                    | 36 |
| TAGLIATA DI MANZO<br>780gm Cape Grim Rib Eye 60 day dry<br>aged, homemade seeded mustard                            | 78 |

## SECONDI

## DOLCI

|   |    |
|---|----|
| CANNOLI<br>Housemade cannoli, strawberry mousse,<br>pistachio                             | 5  |
| TIRAMISU<br>Five layer hot & cold   | 17 |
| BOMBOLINI<br>Italian donuts with homemade nutella   | 18 |
| PIETRE DI FRUTTA DELLA PASSIONE<br>Passion fruit stones, white chocolate sponge,<br>basil | 18 |
| GELATI<br>Selection of Artisan ice cream  | 12 |

## FORMAGGI

All cheese served 60gm with condiments.

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