

ITALIAN KITCHEN MENU



THE GRAND
WARRANDYTE

ENTREE

HOUSEMADE CHEESE ARANCINI 17

Tradional crispy risotto pyramid filled w/ mozzarella, served w/ rich napoli sauce NF V

ROSEMARY & CONFIT GARLIC FOCACCIA 17

Warm focaccia topped w/ rosemary, served with whipped butter & confit garlic NF V

WAGYU BRESAOLA 22

Cured wagyu beef w/ truffled honey, toasted walnuts, roquette, pear, grana padano & toasted sourdough GFO NFO

MAIN

OVEN ROASTED WHOLE SOLE 36

Oven Roasted Whole Sole Fish w/ cherry tomatoes, olives, capers, kipfler potatoes & salsa verde GF NF DF

Pairs perfectly w/ Aquilani Pinot Grigio 10

VEAL SCALOPPINI 36

Tender Veal in white wine & lemon sauce, served w/ green beans & creamy mash potato GFO NF

CHICKEN CACCIATORE 33

Braised Chicken Maryland w/ tomatoes, capsicum, olives & herbs with green beans & creamy mash potato GF NF

PASTA

TAGLIATELLE BOLOGNESE 29

Slow-cooked beef & pork bolognese finished w/ grana padano GFO NF DFO

RICOTTA & PEA CAPPELLETTI 29

Spinach pasta filled w/ ricotta, peas & mint in a tomato sugo, finished w/ pangrattato GFO NF VO

BURNT BUTTER GNOCCHI 30

Chickpea gnocchi w/ burnt butter & sage sauce, crispy speck, roasted vine cherry tomatoes & grana padano GF NF VO

RIGATONI ALLA VODKA 32

Cherry tomato, cream & chilli vodka sauce finished w/ speck, pangrattato, basil & grana padano GFO NF

SPANNER CRAB LINGUINE 34

Spanner crab, cherry tomatoes, spring onion & chilli oil GFO NF

MALFALDINE LAMB RAGU 33

Slow-briased lamb shoulder ragu, w/ rosemary & grana padano GFO NF DFO

Pairs perfectly w/ Dal Zotto Sangiovese 12

PIZZA

SASICCISA DI MAIALE 31

Tomato sugo base w/ pork, chili & fennel sausage, provolone cheese GFO NF

DIAVOLA 32

Tomato sugo base w/ spicy salami, buffalo mozzarella & chilli oil GFO NF

VERDURE ARROSTO 29

Tomato sugo base w/ roasted zucchini, eggplant, capsicum, red onion & tomatoes, buffalo mozzarella & basil pesto GFO NF V

FUNGHI 29

Confit garlic oil base w/ mixed mushrooms, buffalo mozzarella & truffle oil GFO NF V

CALZONE APERTO 30

Tomato sugo base w/ ricotta, salami, tomato & fresh basil GFO NF V

DESSERT

CLASSIC TIRAMISU 16

w/ coffee liquour (alcohol 18+), shaved chocolate & fresh strawberries NF

GELATO (CHOOSE 3 FLAVOURS) 15

Chocolate, strawberry, blood orange, pistachio w/ hazelnut praline & mint GF NFO DFO

No alterations on any dishes unless dietary. Please let our staff know if you have any dietary requirments.

Many dishes can be made gluten friendly, but some items are prepared near gluten or may share oil with gluten-containing products.

Orders from separate kitchens are prepared at different times, and we cannot guarantee simultaneous delivery.

V = Vegetarian

VO = Vegetarian Option

VG = Vegan

VGO = Vegan Option

* = contains traces

GF = Gluten Friendly

GFO = Gluten Friendly Option

DF = Dairy Free

DFO = Dairy Free Option

NF = Nut Free