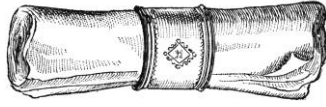


U M A C U C I N A



F I R S T P L A T E S

I

Minestrone / vegetable, roast tomato, fregola soup with herbs / 75

II

Bruschetta / eggplant, capsicum, olive caponata / 75

III

Arancini / arborio rice balls, roast tomato, basil fresh mozzarella filling, pesto / 75

IV

Fiori di Zucca Fritti / crispy fried zucchini blossoms, ricotta, lemon filling, pumpkin, spiced salsa / 90

V

Insalata Romana / baby romaine hearts, lemon, white anchovies, capers, parmesan, pangrattato, green goddess dressing / 75

VI

Burrata / stone oven baked sweet and sour tamarillos, fire-roast peppers, almonds / 120

V

Grilled octopus / Tomato, olive, basil salad, chickpea sauce and char grilled bread / 110

VII

Affettati Misti / cured Italian meats, olives, house made pickles, grissini / 160

P A S T A A N D R I C E

I

Tortelloni / herb scented goats cheese, dried orange, sage, almonds, parmesan / 140

II

Riso Carnaroli / Shelled blue crab, asparagus, basil, lemon / 150

III

Spaghetti Alla Carbonara / spaghetti, pancetta, parmesan, egg yolk, black pepper / 120

IV

Tagliatelle Ai Gamberi / hand cut tagliatelle, prawns, zucchini, cherry tomatoes, parsley / 150

V

Linguine al Nero di Seppia / black ink linguine, sautéed squids in ink sauce, speck, chili, tomato, coriander, pangrattato / 140

VI

Bucatini / Bologna-style slow-cooked beef ragu, tomato, parsley, Parmesan / 140

PIZZA

I

Margherita / tomato, fior di latte, basil / 100

II

Funghi / mushroom, kale, parmesan, truffle oil / 140

III

Quattro Formaggio / mozzarella, Bali blue, camembert, parmesan, rosemary, sweet onions, radicchio, walnuts / 150

IV

Frutti di Mare / seafood, tomato passata, garlic, oregano, fresh mozzarella, grilled red chilli relish / 160

V

Salsiccia / house-made pork and fennel sausage, mozzarella, sweet fennel, parsley / 140

VI

Prosciutto Crudo / mozzarella, rucola, parmesan / 160

MAINS

I

Parmigiana di Melanzane / baked eggplant, mozzarella cheese, tomato pasatta, basil, pesto / 120

II

Dentice / roasted red snapper, cavolo nero, fried capers, lemon, olives / 155

III

Gamberi alla Griglia / grilled marinated prawns, tomato, celery, cracked wheat salad, smoky eggplant puree / 260

IV

Involtino di pollo / Free-range chicken, sage and onion stuffing, baby leeks, textures of sweet corn puree, sage jus / 150

V

Costoletta Di Maiale / chargrilled highlands pork chop, Sicilian caponata, green olives, currants, fennel, apple puree / 240

VI

Manzo alla Griglia / grilled Stockyard gold, 200-day grain fed sirloin, charred red onions, asparagus, salsa verde / 300

ON THE SIDE

I

Insalata Iceberg / iceberg lettuce, cherry tomatoes, red onion, capers, olives, mint / 45

II

Rucola / rocket, red radish, parmesan, lemon / 50

III

Patate Novelle Arrosto/ roast baby potatoes, confit garlic, rosemary / 50

IV

Fagiolini Saltati / sautéed beans, garlic, almonds, speck, lemon / 50

V

Polenta Croccante / thyme, sea salt, Parmesan / 50

DESSERT

I

House-made gelato, sorbeto/ per scoop / 25
Ask your server for today's flavours

II

Granita / watermelon, hibiscus poached strawberry, Sambuca cream / 40

III

Affogato / espresso coffee, almond biscotti / 60

IV

Semifreddo / white chocolate, passionfruit, mango, ginger crumbs / 60

V

Tiramisu / mascarpone custard, whipped cream, rum, coffee, drunken ladyfingers / 60