

M E N U

1 Hat Restaurant 2018 & 2019 AGFG

ADDITIONS

Piadina 22

Herb & garlic flat bread, buffalo ricotta and truffle honey

Salumi 44

Assorted Italian hand sliced cured meat board, pickles, charred bread, marinated vegetables, Vincenzo's calabrese spreadable salami, cheese

Olives 13

Italian Olives marinated with herbs, sesame grissini

Pane 3

Bread, house butter

Ostriche 5.5

Sydney rock Oysters, lemon, shallot vinegar

ANTIPASTI

Crudo 33

Hand cut Tuna crusted with sesame, cucumber, tomato, pomegranate, pine nuts, preserved lemon

Fiori 29

Lightly fried crumbed zucchini flower, filled with ricotta, pecorino, smoked eggplant

Burrata 29

Puglian Creamy Mozzarella, beetroot, cherry tomato, tomato marmalade, oregano

Capesante 35

Pan seared Scallops, cream of corn, mushroom, Spelt, Nduja

Cucinetta 2019 Happy Mother's Day

*A La carte menu
Please be Patient*

LE PASTE

Stone ground flour, organic eggs

Spaghetti 36e 41m

Spaghetti made with our organic parsley, handpicked WA crab meat, tomato sugo, chilli and garlic soffritto

Pici 36e 41m

Stoneground semolina house made pasta with Goolwa SA pipis, prawns, garlic, chilli, bottarga, EVO

Gnocchi 34e 39m

Vincenzo's signature Gnocchi, 13hr slow cooked lamb ragu, Pecorino truffle, gremolata

PESCE

Pesce 48

Vincenzo's signature fish cooked in cartoccio

Gamberi 40 400g

Fresh prawns served with lemon & cocktail sauce, great to share

CONTORNI

Insalata 15

Wild Rocket, caramelised balsamic

Verdure 15

Sautéed beans with lemon, almonds, chilli, mint

Patate 15

Triple cooked Potato

SECONDI

Anatra 44

Roast duck leg, soft lentils, mushrooms, pumpkin, grapes

Maialino 41

Twice cooked Sardinian style pork belly, Red cabbage, eggplant

Agnello 43

Riverina 16hrs cooked lamb shoulder, sweet potato, peas, carrots, mint salsa verde

Fianco 60

Jacks Creek Flank MBS 7+ 210g, fried onions, polenta, gorgonzola, raddichio

DESSERT

Tiramisu 21

Vincenzo's signature Tiramisu

SemiFreddo 22

White chocolate pannacotta, lychee granita, coconut gelato, passionfruit,

Torta 20

Mums apple crumble with yoghurt sorbert

Buon appetito!!! Vincenzo

CHEF RESTAURATEUR Vincenzo Mazzotta

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