



PINO'S

Vino e Cucina



Let the Italian feed you 95pp

ENJOY A SEASONAL SELECTION OF FIVE DISHES, TO SHARE HANDPICKED BY OUR HEAD CHEF
SWAP YOUR MAIN FOR OUR 1KG FIORENTINA FOR 99 MORE

Pizzicheria

SELECTION OF 2 - 28

SELECTION OF 4 - 52

- alta lunga bert 3 latte
- ocelli whisky +4
- truffle pecorino
- ocelli barolo
- fennel salame
- mortadella
- wagyu bresaola +6
- prosciutto toscano

Assaggi & Antipasti

- house made sourdough & focaccia, extra virgin olive oil 13
- house marinated mixed olives 9
- east33 sydney rock oysters, citrus dressing 39/75
- handmade burrata, green olive tapenade, peaches, pistachio 25
- tomino cheese wrapped in prosciutto, truffle honey 16ea
- focaccia toast, "massaria dauna" tomato, cetara anchovies 9ea
- pasta fritta, whipped lemon ricotta, smoked bottarga 14
- roasted king prawns, chilli garlic butter, capers 35
- 2gr wagyu mb9+ tartare, horseradish crema, fries, smoked egg yolk 28
- beetroot glazed ox tongue, fermented chilli sauce, crème fraiche 19ea



Fresh Pasta & Piatti Forti



- sedanini rigati alla norma 29
- tonnarelli, prawns, macadamia basil pesto 37
- gigli, spanner crab, pangrattato, chilli 43
- mafalde, spicy pork ragù 32
- fish of the day, mediterranean salsa, fresh herbs MP
- 300gr pork cotoletta, wild rocket, fiandino, lemon 42
- 1kg riverina fiorentina mb2+, grilled lemon, garlic & rosemary oil 159



Contorni



- wagyu fat roasted potatoes, garlic, rosemary 15
- grilled broccolini, almond bread sauce, chilli 16
- mix salad leaf, pino's honey mustard dressing 14

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten.
Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.
Groups of 6 or more will incur a 10% service charge. Please note, a surcharge of 10% will apply on Sundays, a 1.8% handling fee applied to all card transaction




Summer Menu 2023

"First we eat, then we do everything else."

M.F.K. Fisher

菜单



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