

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 IKG FIORENTINA FOR 99 MORE

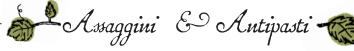
Lizzicheria

SELECTION OF 2 ~ 28

SELECTION OF 4 ~ 52

- alta lunga bert 3 latte
- truffle pecorino
- fennel salame
- wagyu bresaola +6

- · occelli whisky +4
- · ocelli barolo
- mortadella
- · prosciutto toscano







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 gea 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





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 ıkg riverina fiorentina mb2+, grilled lemon, garlic & rosemary oil 159



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



Summer Menu 2023

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

M.F.K. Fisher

菜单



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Head Chef - Cristiano Patacca