

# ENOTECA BOCCACCIO

## antipasti

organic Sydney rock oysters, mignonette | 5.5ea

baccalà mantecato, Roman gnocchi | 18

smoked anchovy, peperoncino, preserved lemon | 10

house made sourdough focaccia alla Genovese | 8

## primi

rockmelon, lardo, vincotto, rosemary | 25

grilled Fremantle octopus, ajo blanco, charred cos, Espelette pepper | 30

heirloom zucchini, smoked buffalo mozzarella, young garlic, preserved lemon, lovage | 26

grilled calamari, anchovy, lemon, capers, parsley dressing | 38

Fraser island spanner crab, crayfish emulsion, Japanese turnip, brick pastry | 50

## pasta

paccheri, vongole, chili, lemon, garlic | 48

nduja & fior di latte tortelli, tomato consommé, basil oil | 35

pappardelle, rabbit ragu, orange, marjoram, pancetta, Zanetti Parmigiano Reggiano | 38

spaghetti, cacio e pepe, guanciale | 34

mezzi rigatoni all'amatriciana, guanciale, sugo, basil, Calabrian chilli | 36

## secondi

bistecca Fiorentina, salsa verde, lemon (1kg to share) | 150

market fish, basil aioli, saffron, kohlrabi | MP

## contorni

Italian chicory, walnut, orange, rosemary, pangrattato | 15

spring cabbage, bagna càuda, pickled shallot, pecorino | 15

duck fat potatoes, rosemary | 15

*if you have any allergy or dietary requirements, please kindly inform our wait staff*

"You can't buy happiness,  
but you can buy dessert and that's the same thing."

**per finire**

apple tarte tatin, calvados crème fraiche | 18

caramelised white chocolate & pistachio semifreddo, strawberries, milk crumb | 17

roast peach, bay leaf ice cream, madeleine | 20

**da bere**

coffee + tea

Please enquire about our extensive digestivi and amari selection

## salumi

all free range carefully curated by Executive Chef Andrew Beddoes

### CAPPELLANO PROSCIUTTO DI PARMA DOP – PARMA, ITALY

made with the heart of the leg muscle using one of the most prestigious salumi traditions in Italy aged for 24-months, earthy & sweet flavour, melt in your mouth texture

16 | 50g

### JAMON BELLOTA LEG - BEHER, SALAMANCA, SPAIN

aged for 36-month, 100% acorn fed Iberian pigs, sweet dark intense savoury flavour

34 | 50g

### JAMON BELLOTA SHOULDER - BEHER, SALAMANCA, SPAIN

aged for 36-month-aged, 100% acorn fed Iberian pigs, marbled shoulder meat

30 | 50g

### 7+ WAGYU BRESAOLA - DE PALMA SALUMI, NSW

Lombardian style of air-dried grass fed beef, slowly fermented

23 | 50g

### TRUFA WILD BOAR SALAMI - LA BOQUERIA, NSW

air cured salami made from wild boar, truffles, wild mushrooms and red wine

17 | 50g

### LONZA – SALT KITCHEN, VIC

Spanish style dry cured free range pork loin with black pepper

12 | 50g

### FILETES DE ANCHOA – OLASAGASTI, BISCAY, SPAIN

artisan fillets of anchovies exclusively from the Cantabrian Sea in olive oil

38 | 30g

### BUFFALO MOZZARELLA – VANNELLA, NSW

Vannella cheese was born in Conversano, Puglia and is today made in Sydney

17 | 125g

### CHEF'S SELECTION

antipasto plate, buffalo mozzarella, marinated capsicum

42

served with house made grissini

## **formaggi**

*Cheesemonger Olivia's current selection from our cheese maturation room  
Cheese undergoes substantial aging and grading prior to release*

HOLY GOAT - LA LUNA, DJA DJA WURRUNG, CENTRAL VICTORIA, GOAT(v, fh)  
made on the farm with organic milk, creamy lactic sweetness, tangy finish

24 | 50g

BRILLAT SAVARIN, BURGUNDY, FRANCE, COW

French triple crème, decadent, rich, salty, and heavenly

22 | 50g

CREMOSO AL TARTUFO, LOMBARDY, ITALY, COW

gorgonzola dolce with truffles, a decadent creamy Italian blue laced with black truffles

25 | 50g

COLSTON BASSETT - STILTON, NOTTINGHAMSHIRE, UK, COW

one of the world's best blues selected by Neals Yard Dairy, full bodied & buttery

19 | 50g

CASA MADIO - IL CINERINO DI FOSSA, CAMPANIA, ITALY, SHEEP

artisan pecorino rubbed in myrtle ash from St Anthony's day bonfires each June

21 | 50g

SECTION 28 - MONT CHEVAL, PERAMANGK, ADELAIDE HILLS, COW (u)

one of a limited number of raw milk hard cheeses made in Australia, washed in pinot noir lees & aged in our cheese room,

complex meaty, spicy flavours with hints of roast nuts

19 | 50g

THREE CHEESE SELECTION

choice of three cheeses

58 | 150g

served with a selection of house made lavosh, walnut & fenugreek bread, local honeycomb,

South Australian semi sun-dried fruits & quince paste

v - non animal rennet | u - unpasteurised | fh - farmhouse