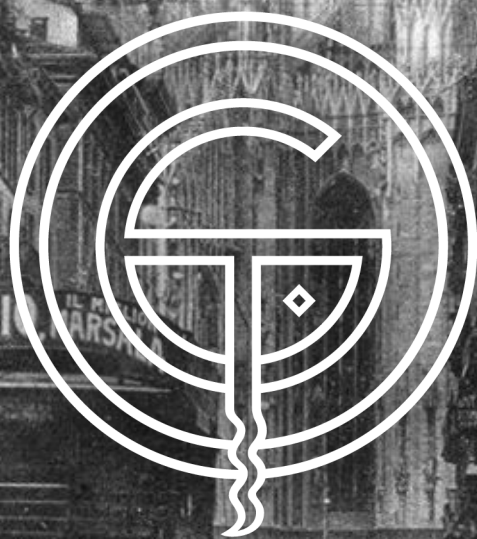


MILANO - Corso Vittorio Emanuele.



# The guild.

CAFE · RISTORANTE · BAR

# ANTIPASTI & PLATTERS

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## Sydney Rock Oysters

½ doz 22 / doz 40

Premium Sydney Rock oyster from the Clyde River

Wine match: Amato Vino barrel aged Sauvignon Blanc, Pinot gris Barringwood Tas.

## Wood-fired Scallops/ 4.5 ea

Our classic scallops, woodfired with chilli, soy sauce and a touch of truffle

Wine match: Pinot Gris, Pinot Grigio

## Wood-fired Sydney Rock Oysters

½ doz 26 / doz 46

Premium Sydney Rock oysters, wood-fired with Italian Pancetta and real black truffle balsamic reduction.

Similar to Kilpatrick — only better

Wine match: Italian Vermentino, NZ Sauvignon Blanc or a French Rose'

## Antipasto 'Rocco' / 38

Selection of cured meats, Parmigiano cheese, white pizza strips & Sicilian spicy marinated olives

Wine match: Pinot grigio, Sauvignon Blanc or a light Pinot Noir

## Octopus / 21

Grilled octopus tentacle served with cauliflower and ginger puree & squid ink salt

Wine match: Pinot gris or Italian Merlot

## Beetroot Tartare / 18

A vegan delicious meal with avocado puree and crispy parsnip

Wine match: Pinot gris, Tempranillo or an Italian Merlot

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Make sure to let our staff know if you are Coeliac or allergic to any ingredient.

# PASTA

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## Home-made black spaghetti “Allo Scoglio” / 34

Linguine tossed with fresh minced local seafood, king prawns and a touch of tomato.

(We only use fresh Australian and New Zealand seafood)

## Fusilli “Alla Franco”/ 28

Truffle creamy mushroom Bolognese sauce served with home made Fusilli pasta

This traditional dish contains real black truffle

## Bucatini alla Carbonara di Tartufo Nero/ 28

Home made bucatini, smoked pancetta, egg yolk, parmesan & black truffle sauce (no cream)

## Risotto al Tartufo Nero /28

Traditional Milanese Risotto with mushrooms and black truffle, finished with fresh butter and Parmigiano (G.F.)

## “Pasta Mista” patate e calamari/28

Traditional mix of home made pastas with calamari in a potato creamy sauce & lime zest

## Vegan Maccheroni & pesto alle zucchine /25

Vegan Maccheroni tossed in a zucchini & basil pesto (VEG)

Please note, ALL our pastas are made on site with certified organic Australian flour & free range eggs.

Gluten free pasta is available and can be served with every sauce.

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# MAINS

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## Grigliata mista di Pesce / 42

Grilled mixed seafood: fish of the day, king prawns, octopus, calamari & scallops

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Wine match: Pinot Bianco, Sauvignon Blanc, Vermentino or a barrel aged Sauvignon Blanc

## Lamb / 34

Leg of Lamb Rolle w/ honey + pancetta served with roast potato and red wine reduction

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Wine match: Pinot noir or Dolcetto D'Alba

## Woodfired Eggplant / 28

Roasted whole eggplant filled with mixed vegetables and served w/ red capsicum mayonnaise (V)

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Wine match: Cabernet Merlot or Chianti Riserva

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# SALADS & SIDES

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## Mixed vegetables / 12

Pan-fried mixed seasonal vegetables, spicy garlic, parsley (G.F.)

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## Rocket & Parmesan salad / 10 (add prawns +8)

Fresh rocket, tomatoes, balsamic dressing and parmesan (G.F.)

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## Leafy salad / 10 (add Bufala mozzarella +6)

Mixed leafy greens, tomatoes & balsamic dressing

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## Mediterranean salad / 13

Mixed leafy greens, Grilled vegetables and crostini & balsamic dressing

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# PIZZA

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## **Rustica / 15 (w. Parma prosciutto +4)**

(White pizza) Rosemary, a touch of mozzarella, garlic, extra virgin olive oil

## **Regina Bufala / 24**

Tomato sauce, Italian buffalo mozzarella, basil & parmesan. (Traditional Neapolitan Margherita)

## **Margherita / 20**

Tomato sauce, mozzarella, basil. Invented in 1889 for the unification of Italy.

## **Vegetariana or Vegana / 23**

Tomato sauce, mozzarella, wood-fired seasonal vegetables, olives, fresh rocket (vegan option available)

## **Mantova / 25**

Tomato sauce, mozzarella, roasted capsicum, home-made garlic & white wine sausage, mushrooms

## **Napoli / 25**

Tomato sauce, mozzarella, black olives, anchovies, basil

## **Alberto / 26**

Mozzarella, tomato sauce, smoked ham, mushrooms, shaved zucchini and real black truffle mascarpone

## **Diavola / 25**

Tomato sauce, mozzarella, hot salame, olives, basil

## **Guild / 30**

Diced Roma tomato, Bufala mozzarella, fresh rocket, Parma prosciutto and shaved parmesan

## **Milano / 25**

Tomato sauce, mozzarella, free-range smoked ham, mushrooms

## **Ponte / 27**

Tomato sauce, mozzarella, fresh peeled King prawns, garlic, chilli, fresh rocket

## **Tartufo / 26**

Tomato sauce, mozzarella, real black truffle mascarpone cheese, Parma prosciutto, truffle oil

## **Ciccio bello / 26**

White pizza with mozzarella, pancetta, hot salami, chilli, basil, black truffle mascarpone

## **Ludovico / 26**

Tomato sauce, mozzarella, hot salame, home made pork sausage, pancetta, basil

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# DOLCI

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## Vegan Chocolate mousse / 14

Avocado and choc-mint mousse, coconut cream & caramelized nuts

## Nutella Calzone / 22

Hot pizza pocket filled with Nutella, served with vanilla gelato

(Made fresh-to-order, may take up to 15 min)

## The guild. Tiramisu / 14

Traditional tiramisu cake, home-made following Stefano's family recipe

(Does not contain alcohol, only good espresso coffee)

## Pannacotta ai frutti di bosco / 15

Fresh home-made Pannacotta served with seasonal fruit and

Mixed berry coulis

## Affogato & Frangelico / 18

Vanilla gelato, espresso coffee and Frangelico Liqueur

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# The guild. Project

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Head Chef: Filippo Cozzani

Our Mission is to take you on a culinary journey through Italy:

We offer the best Italian traditional recipes from the northern mountains to the splendid southern seaside of one of the most amazing country on Earth.

We only select the best Italian imported products & wines to guarantee our customers an authentic experience.

Our menu contains several truffle dishes, crafted with family truffle products directly imported from Milano and made by our father Franco (Owner of Grazioli Tartufi s.r.l.)

The passion for excellent food truly runs in our veins

We invite you to enjoy your evening with us.



Owner: Stefano Vinetti

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