

ALL THE DESSERTS ARE VIGOROUSLY
FRESH AND MADE BY OUR PASTRY CHEF,
VALENTINO DOMINICI



RADICI
PASTA  HOUSE
ITALIA

DESSERT

CANNOLO SICILIANO ORIGINALE	14
Unique handmade Cannolo Siciliano filled at the moment with the traditional sweet ricotta, chocolate chips and pistachios granola	
SCOMPOSTA DI AMARETTO	16
crumbled Amaretto biscuits immersed in a smoothie chantilly cream , served with mixed berries and iced sugar	
TIRAMISU CLASSICO	14
Italian recipe Tiramisu made with Savoiardi biscuits, Mascarpone cream and Italian espresso coffee.	
SBRICOLONA CIOCCOLATO E PERE	13
Chocolate tart made with crumbled shortbread and caramelized pears (served warm)	
BRIOCHE SICILIANA	18
Unique traditional recipe Brioche served with vanilla Gelato and special espresso coffee.	

PRIVATE CHEF TABLE NIGHTS
CAN BE ORGANISED FOR
SPECIAL EVENTS



KIDS

SPAGHETTI BOLOGNESE	12
CHICKEN NUGGETS & FRIES	12
PIZZETTA CON NUTELLA	10
VANILLA GELATO	8

RESERVATIONS
0416 606 403



RADICI SOCIAL NAMES
WWW.RADICHOUSE.COM.AU

APERITIVO

APEROL SPRITZ Italian Prosecco wine, Aperol and soda	16
AMERICANO Campari, Vermut and soda	16
BELLINI Italian Prosecco and Peach nectar	16
ROSSINI Italian Prosecco crushed strawberry, lemon juice and brown sugar	16

APPETISER

PIZZA BIANCA ALLA PALA 72H natural leavening focaccia dough prepared on a traditional Pala (wood paddle) aromatic salt , garlic , Evo oil and rosemary.	10
BUCCE & PECORINO Traditional made crunchy potatoes skins, Pecorino Romano Cheese, rock salt and black pepper.	12
PIZZICOTTI (PIZZA BITES) 72H natural leavening pizza bites with grilled Mortadella cubes, Napoli sauce, shaved Parmigiano Reggiano.	15
BRUSCHETTA BURRO ALICI Farmhouse sourdough toasted bread with fresh mozzarella cheese, homemade melted anchovies butter and roasted cherry tomatoes.	17
CAPRESE MILLEFOGLIE Traditional roasted and marinated eggplant stack, slices of buffalo mozzarella and tomatoes in layers, basil oil and cracked pepper.	19
PROVOLA IN TERRACOTTA Natural smoked Italian Provolone cheese, melted in a "terracotta bowl", wrapped with a 24months aged Prosciutto di Parma, black pepper and sourdough crostino	22

STREET FOOD ITALIANO

The Italian Street Food is one of the most popular and historic ways to eat—just by simply walking down streets of our beautiful country. At Radici, we want to bring the roots of this culinary culture straight to your table.

AUTHENTIC ROMAN PIZZA BY THE SLICE Served 'al taglio' (by the slice) in six different tastes... enjoy!	23
Pancetta & Red Onions – Smoked pancetta, caramelized onion, mozzarella, pepper Margherita – Traditional Napoli sauce, original buffalo, mozzarella, fresh basil Vegetariana – Green zucchini, capsicum, cherry tomato, broccolini, mozzarella Boscaiola – Italian sausages, porcini mushroom, mozzarella, truffle pesto	
Big Sharing Board (minimum four person)	79
PIZZA ACCONDATA Traditional street food pizza topped with a fresh salad of Stracciatella Cheese, rocket, cherry tomatoes and few drops of Modena vinegar reduction.	17
PANONTO A Roman homemade "bread pocket" made with two different filling:	22
Picchiapo – Slow cooked pulled beef with caramelized red onion and roasted tomatoes Broccoletti – Pan fried broccolini with olive oil, garlic, chilly and smoked Provolone cheese	

FRITTURA AL CARTOCCIO Deep fried baby squid and prawns served with a side of Lime mayonnaise and crunchy veggie	24
GAMBERONI AL SALE Baked King prawns cooked in aromatic rock salt served with a side of homemade mayo lime and orange & anise juice (4 pcs)	36
MORTADELLA ALLA PIASTRA Grilled Mortadella served with fresh stracciatella cheese , pistachios and fennel salad	23

PASTA HOUSE

Fresh Artisanal Pasta

TONNARELLI CACIO & PEPE (V) Artisanal long square pasta with a traditional sauce of pecorino Romano, Italian Caciocavallo cheese, black and pink pepper, (served in the pan)	24
STROZZAPRETI PUTTANESCA (V) 26 Spiral shaped pasta with Napoli sauce, anchovies capers, tomatoes fresh chilly, Black olives , Italian Extra virgin olive, fresh parsley, (served in the pan, available also vegetarian)	26
SPAGHETTI AMATRICIANA 28 Fresh artisanal spaghetti made with crispy pork cheek strips browned in Chianti wine, spicy Napoli sauce, cherry tomatoes, topped with Roman Pecorino cheese and black pepper (served in the pan)	28
PACCHERI PATANO Homemade Paccheri (big rigatone) with smoked pancetta, pan fried broccolini, cherry tomatoes , anchovies , garlic, topped with crumbled bread walnuts mix and pecorino cheese	29
TAGLIATELLE TARTUFO E PORCINI Classic tagliatelle "Paglia e Fieno" with Italian pork & fennel sausages, Porcini mushrooms, black truffle pesto, Parmigiano Reggiano fonduta, black pepper.	34
TAGLIOLINI LOBSTER Tagliolini pasta green dill flavoured, made with pan seared lobster tail, in a sauce of garlic, chilly, Extra virgin olive oil and tomatoes served with roasted artichokes chips	39
SPAGHETTI SEAFOOD CARBONARA A seafood revisited version of the traditional carbonara made with prawns, baby squid, Pecorino cheese and black pepper	32
LA NORMA VEGANA (VG) Handmade Strozzapreti (no eggs) with roasted aubergine , Napoli sauce , heirloom tomatoes, black olives, red onions, fresh parsley	26

GNOCCHI

GNOCCHI SORRENTINA (V) Special recipe from Sorrento made with a slow cooked Napoli sauce, buffalo mozzarella, Parmigiano Reggiano and fresh basil	27
GNOCCHI BOLOGNESE AL FORNO Handmade gnocchi baked with a original Bolognese sauce served with aged Parmigiano Reggiano	25
GNOCCHI VONGOLE E ZUCCHINE Gnocchi prepared with a Pacific white clams soute , grated zucchini and with shaved Pecorino Romano cheese.	34
GNOCCHI QUATTRO FORMAGGI (V) Green gnocchi prepared with Gorgonzola cheese, smoked Provola, Parmigiano Reggiano, Pecorino Romano cheese sauce served with toasted almonds	28

PASTA RIPIENA

(Filled Pasta)

RAVIOLI RICOTTA E SPINACI (V) Ravioli ricotta and spinach, served with a fresh tomato Napoli sauce, basil and hard ricotta on top	29
CAPPELLACCI DI ZUCCA Cappellacci pasta filled with a Chianti wine braised pulled beef served with a pumpkins puree porcini mushrooms strips and aromatic rosemary oil.	34
TORTELLO NERO AL SALMONE Round black Ravioli filled with smoked salmon mousse , asparagus tips , cherry tomato, pistachios and toasted black sesame seeds.	38
LASAGNA Unique and original lasagne baked with Bolognese Ragù, fresh mozzarella and 36 months aged Parmigiano Reggiano.	26

RISOTTI

RISOTTO CARCIOFI E PROVOLA (V) Italian Carnaroli Risotto made with artichoke mousse, mushroom soute and smoked Provola cheese.	30
RISOTTO VEGANO (VG) Carnaroli saffron risotto made with asparagus, broccolini, zucchini, mushrooms, onions, extra virgin olive oil chilly fresh and sultanas.	26
RISOTTO PACIFICO Seafood risotto made with fresh barramundi, baby squids, sautéed clams, prawns, black mussels and parsley	36

SIDES

INSALATA ITALIANA Mesculin salad with house traditional dressing	12
BURRATINA SALAD Fresh heirloom tomato salad with Original Burrata Cheese, Modena balsamic reduction and fresh basil leaves	19
INSALATONA MIX A mixed salad, rocket corn, tomatoes fennel, cucumber, black olives, fresh Mozzarella and extra virgin olive oil, balsamic vinegar	15

EXTRA

PARMIGIANO/PECORINO	3
KING PRAWN	9
PANONTO PIZZA POCKET	12
BURRATA	12