

MR. CARPANO

START

Garlic Bread | 12

Locally Baked Ciabatta Bread with Fresh Garlic Butter, Mozzarella Cheese and Home Grown Parsley

Fried Calamari | 22

Freshly Caught Calamari rolled in Polenta, served with Grilled Chorizo with Chilli Salt

Mr Carpano's Caprese | 18

Melbourne Grown Eggplant and Roma Tomatoes with Italian Buffalo Mozzarella, House Basil Oil, Balsamic Vinegar and EVOO

House Cured Salmon | 19

Tasmanian Salmon Cured in Carpano Classic Vermouth, Lemon Infused Crème Fraiche, Pickled Vegetables, Baby Capers with a Tangy Mustard Sauce on Organic Char-Grilled Ciabatta Bread

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DINING + BAR

Our Story

The Italian Story paved the way for Melbourne to emerge with the strong dining culture that we all know and love today. Italy plays a major part in shaping this bar & dining scene, with the Italian immigrants arriving by ships into Port Melbourne post WWII. From there small Italian Cafes, Espresso Bars & Fresh Produce stalls popped up around South Melbourne Market to the South Wharf Docks providing Melbourne with the basis that began all of our food journey's.

Antonio Carpano was a herbalist from Turin, Italy who in the late 1700s made famous what would become Vermouth. This would eventually give birth to Italian Aperitifs as well as many other famous classic cocktails.

Here at Novotel Melbourne South Wharf, we have taken these cultural influence to shape Mr Carpano to be a vibrant and energetic foodie's paradise that pays homage to our cultural ancestors from Italy.

*We are always
Melbourne Italian, Made True*

SHARE

PASTA

Fettucine | 32

Hand Made Fettucine with Mr Carpano's Signature House Slow Braised Beef, Pomodoro, Vino Rosso, Topped with Pecorino Cheese

Pappardelle | 28

Hand Cut Pappardelle with Field Mushrooms, Preserved Lemon, Kalamata Olives, Artichokes, Fresh Basil and a drizzle of House Basil Oil

Linguini | 36

Hand Made Linguini with Local Seasonal Seafood, Garlic, Italian Parsley, Pomodoro, Chilli

PIZZA

Margherita | 22

DOP San Marzano Tomatoes with Buffalo Mozzarella Cheese and Torn Basil

Pollo Milano | 25

Basil Pesto Base with Roast Chicken, Red Onion, Char-Grilled Capsicum, Topped with Buffalo Mozzarella and Pecorino Cheese

Prosciutto | 26

DOP San Marzano Tomatoes with Burrata Cheese and Freshly Sliced San Daniele Prosciutto

Capricciosa | 24

Ham, Mushroom and Kalamata Olive

Sopressa | 24

Hot Sopressa Salami, Red Onion, Bocconcini, Fresh Rocket

Follow us on Instagram @mr.carpano
For our daily specials and dining events!

We welcome the opportunity to make any dietary requirement variations to this menu.

BIGGER

Pollo Alla Parmigana | 30

Parmesan & Parsley Crumbed Chicken with DOP Marzano Tomatoes, Melted Provolone Cheese, Served with Chips

Veal Cotoletta | 36

Parmesan & Thyme Crumbed Tasmanian Veal, with Salsa Verde, Roasted Kipfler Potatoes, and a good squeeze of Char-Grilled Lemon.

Summer Garden Risotto | 28

"Fresh, light and summer on a plate"
Zucchini, Asparagus, Green Peas, Torn Basil, Fresh Mint, Lemon

South Australian Snapper Fillet | 38

Snapper Fillet Fresh from SA served with a Green Pea Veloute, Herb Roasted Kipfler Potatoes, Confit Heirloom Tomatoes and Lemon

Eye Fillet | 46

200g Tasmanian Eye Fillet with a Sweet Potato Puree, Greens sauteed in Butter & Herbs, Beetroot Relish & Jus

SIDES

Truffle Fries | 12

Hand Cut Fries with Parmesan and Parsley, Truffle Oil w/ Aioli

Broccolini | 11

Grilled Broccolini, Preserved Lemon, Parmesan Crumb

Italian Salad | 9

Romaine Lettuce, Red Onion, Heirloom Tomato, Cucumber, Olives, Extra Virgin Olive Oil

Rocket Salad | 11

Rocket, Pear & Parmesan Salad w/ Balsamic Glaze



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