

A la Carte Menu

PIZZICHERIA

SELECTION OF 2 ~ 28

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SELECTION OF 4 ~ 52

•taleggio
•occelli whisky +4

•truffle pecori
•occelli barolo

•fennel salame
•mortadella

•wagyu bresaola +6
•prosciutto toscano

ASSAGGINI & ANTIPASTI

house made sourdough & focaccia, extra virgin olive oil 13

house marinated mixed olives 9

east33 sydney rock oysters, italian "ponzu" 39/75

burrata, green tomato salsa, balsamic, basil 27

baby octopus, nduja butter, preserved lemon 30

tuna crudo, orange dressing, horseradish, sesame seeds 29

blackmore wagyu tartare, onion rings, egg yolk, caviar 29

chicken liver parfait, pane carasau millefoglie, grilled red grapes 26

roasted bullhorn pepper, tomato, buffalo mozzarella, basil, garlic 26

calamari skewers, rock melon tomato sauce, lime 28

FRESH PASTA & PIATTI FORTI

tagliatelle, ragu' veneziano, sage 35

carnaroli risotto, tomato, basil, provolone cheese 29

maccheroncini alla Vodka, Spicy tomato sauce, Spanner crab 46

spaghetti, mussels butter, moreton bay bugs, bottarga 45

grilled swordfish, spinach, lemon butter, dill, capers M.P

grilled pork neck, marinated in honey, rosemary, witloaf 45

riverina 1kg fiorentina ms2+, lemon, garlic & rosemary oil 159

CONTORNI

red coral lettuce, honey mustard dressing 15

green beans, tomato, almond pesto, provolone 15

roasted chat potato, wagyu fat, rosemary, garlic 15

Pino's Italian Feast

155pp

We believe that true culinary excellence lies in the quality of our ingredients, not the quantity on the plate.

Each dish on our menu is crafted with care, using only the finest, freshest ingredients sourced from trusted suppliers.

ANTIPASTO

sourdough bread & focaccia

east33 sydney rock oysters, italian "ponzu"

calamari skewers, rock melon tomato sauce, lime
tuna crudo, orange dressing, horseradish, sesame seeds
blackmore wagyu tartare, onion rings, egg yolk, caviar

PASTA

maccheroncini, prawns, puttanesca butter sauce

SECONDO

pork neck, charred fennel, cabbage slaw, pickled mustard
seeds green beans, tomato, almond pesto, provolone

DOLCE

aperol granita, orange custard tiramisu'

Our menu contains allergens and is prepared in a kitchen that also handles nuts, shellfish, and gluten. While we take all reasonable steps to accommodate dietary requirements, we cannot guarantee our food is completely allergen-free.

A 10% service charge applies to groups of 10 or more.

A 10% surcharge applies on Sundays, and a 15% surcharge applies on public holidays.

A 1.3% handling fee applies to all card transactions.

Let the Italian feed you

Experience the best of Italian cuisine with our “Let the Italian Feed You” set menu. Trust our chef to select a delightful array of dishes from our menu, complemented, when is possible, by special off-menu creations that will surprise and delight you.

\$90 PER PERSON
(to share, minimum 2 people)

Antipasto

Two varieties of fresh home-made pasta

Main course with a seasonal side

or

Upgrade your main course with our riverina 1kg fiorentina ms2+
(black angus, grilled lemon, garlic & rosemary oil for +\$99)

add oysters, bread or dessert for an extra treat

\$115 PER PERSON
(to share, minimum 4 people)

bread & olives

sydney rock oysters(2pp)

charcuterie & cheese selection

pasta (two varieties)

riverina 1kg fiorentina ms2+

(black angus, grilled lemon, garlic & rosemary oil with two sides)

dessert

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KIDS MENU

Pasta tomato parmesan 19

Pasta butter parmesan 19

Chicken cotoletta, chips 21

Grilled fish fillet, salad 21

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