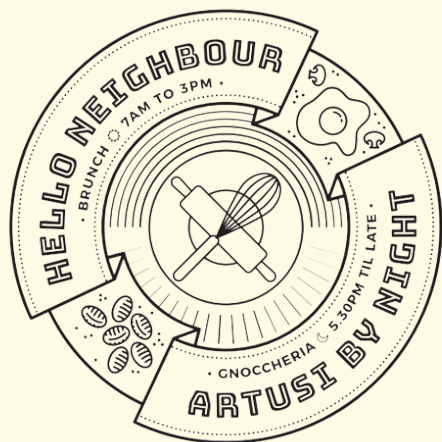


**ARTUSI**



Gluten Free - GF Vegetarian - V Vegan - VG

## PIATTI

Marinated olives • **7 GF/VG**

Focaccia, oil, chilli • **10 V**

Caponata, focaccia • **15 V**

+ **burrata 15**

Fritto misto, calamari, prawns, zucchini, lemon dill crème fraîche • **25**

Potato skins, kewpie • **14 V**

Chargrilled pizetta, hot honey, pecorino, parmesan, chilli • **18 V**

Prawn toast, grilled prawn, focaccia, lemon dill crème fraîche • **10ea**

Polenta chips, gorgonzola spinaci sauce • **18 GF/V**

Beef, pork and fennel polpette, tomato sugo, focaccia • **18**

## GNOCCHI

All available in gf

Rose sauce, guanciale, chilli, cherry tomato • **27**

Caponata, chilli, olives • **26 VG**

Napolitana, olive oil, basil, stracciatella • **26 V**

Gorgonzola, monte rosso, spinach, sage, pangrattato • **28 V**

Basil pesto, confit garlic, chilli, stracciatella • **27 V**

Cauliflower, leek, guanciale, chilli • **28**

Pumpkin, ricotta, sage, macadamia • **28 V**

Mushroom ragu, porcini, cream, sage • **28 V**

Chicken cacciatore, olives, mushroom, olive oil • **29**

Pork and fennel ragu, tomato, guanciale • **30**

Beef cheek ragu • **34**

Puttanesca, anchovy, olives, capers, chilli, parmesan • **27**

## NOT GNOCCHI

Chicken cottoletta, spaghetti aglio e olio, parmesan, chilli • **29**

Spaghetti granchio, blue swimmer, cherry tomato, chilli, rose sauce • **36**

## SIDES

Heirloom tomato, stracciatella, basil, olive oil, pangrattato • **16 GF/V**

Broccolini, green beans, pumpkin, almond, chilli • **15 GF/VG**

Witlof, gorgonzola, walnut, celery, pear, lemon EVO • **22**

GF/V

## DOLCE

Tiramisu • **16**

Cassata semi freddo, candied fruits, pistachio, chocolate, citrus zest • **17 GF**

Pavlova, seasonal topping • **16 GF**

Affogato, espresso • **7**

Liqueur affogato • **14**

Averna • Montenegro • Frangelico • Baileys • Kahlua • Grappa • Sambuca Nero

Most dishes can be adjusted, please speak to staff to find out more. We make GF and vegan gnocchi in house.

All meals are served when ready. All tables of 6 and under have a 1.5 hour sitting, unless otherwise specified.

Please be aware that all care is taken when catering for special requirements. It must be noted that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi and dairy products.

15% surcharge applies on public holidays. June 2023