

ARTUSI

BY NIGHT

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Piatti

Marinated Sicilian olives · 9 · GF, VG

Focaccia, oil, chilli · 10 · VG

Focaccia, caponata · 16 · VG

Crispy whitebait, paprika, lemon, kewpie · 12 · GF

Garlic parsley butter pizzetta, parmesan · 14 · V

Potato skins, kewpie · 14 · V

Calamari e zucchini fritti, lemon, kewpie · 20 · GF

Anchovy toast, charred zucchini, dill crème fraîche, pangrattato, lemon (2) · 18

Polenta chips, gorgonzola spinaci sauce · 18 · GF, V

Burrata, rockmelon, hot honey, crostini · 26 V

Pickled cucumber, stracciatella, basil oil, nigella, crostini · 24 · V

Potato croquettes, pecorino, parsley, napolitana · 18 · V

Prosciutto crostini, whipped ricotta, hot honey (2) · 18

Housemade Gnocchi

all available GF

Rose sauce, guanciale, chilli, cherry tomato · 29

Caponata sugo, chilli, olives · 28 VG

Napolitana, olive oil, basil, stracciatella · 28 V

Basil pesto, confit garlic, chilli, stracciatella · 28 V

Cauliflower, leek, guanciale, cream, chilli · 29

Beef cheek ragu, parmesan · 34

Gorgonzola, monte rosso, spinach, sage, pangrattato · 29 V

Pasta

Ditalini alla vodka, whipped ricotta, chilli, hot honey · 29 · V

Ditalini piselli, leek soffritto, pea, guanciale, cream · 29

Tripolini lamb ragu, thyme, parmesan · 34

Tripolini marinara, calamari, prawns, anchovy, mussels, napolitana · 39

Ditalini Amatriciana, salami, capers, chilli, napolitana, olives · 30

Meat

250g Scotch Fillet, braised kale, roast potatoes, garlic parsley butter, salsa verde · 44 · GF

Chicken cotoletta, spaghetti aglio e olio, cream, pecorino, chilli · 29

Crispy skin barramundi, potato, cherry tomato and green bean pesto salad, dill crème fraîche, charred lemon, crispy prosciutto · 38 · GF

Sides

Heirloom tomato, stracciatella, basil, olive oil, pangrattato · 16 V

Broccolini, green beans, pumpkin, almond, chilli · 15 GF/VG

Rocket, pear, parmesan, lemon EVO · 15 GF/V

Rosemary salted baby potatoes · 14 · GF, VG

Parmesan fries · 13 V

DOLCE

Tiramisu · 16

Lemon meringue tiramisù, lemon curd, white chocolate · 17

Pavlova, seasonal topping · 16 · GF

Burnt Basque cheesecake, cream, pistachio · 16 · GF *until sold*

Affogato, espresso · 7

Liqueur affogato · 14 · *Averna • Montenegro • Frangelico • Baileys • Kahlua • Grappa • Sambuca*



Gluten Free - GF · Vegetarian - V · Vegan - VG

Please inform staff of any dietaries before ordering 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. · Surcharge applies on Saturdays, Sundays & public holidays