

2016

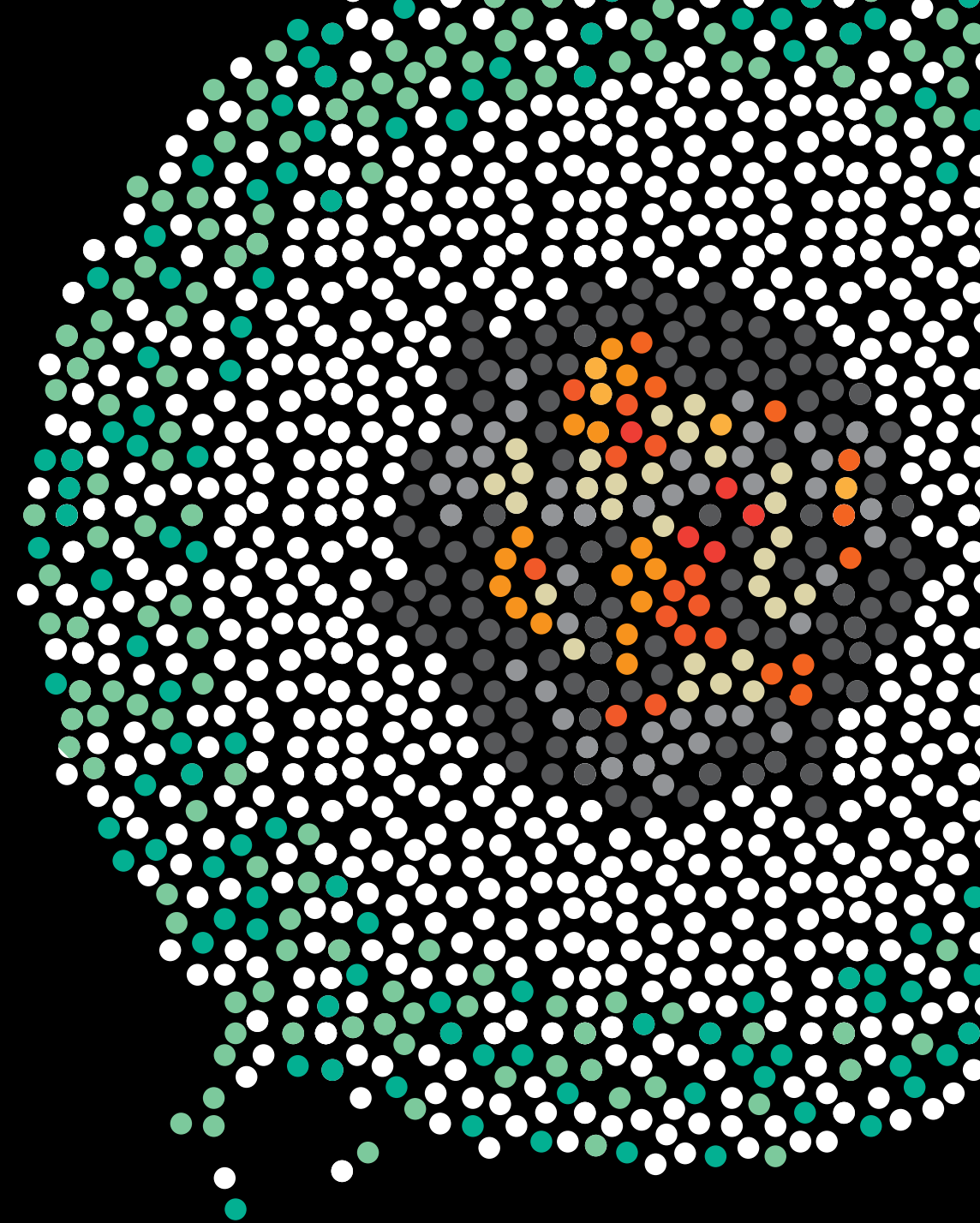


@SartiRestaurant
#sartirestaurant



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SARTI.it





First born within the well-lived walls of an old tailor shop, Sarti.it continues its colourful evolution with an exciting new look and feel.

An adventurous interplay of traditional and contemporary Italian influences, our new Winter menu delivers highly inventive flavours while reflecting our passion for sourcing only the freshest seasonal produce.

A selection of 'Salumi' high quality cured meats with gnocchi fritti offer the perfect accompaniment to the new Sarti.it dining experience. Enjoy.

PRANZO EXPRESS!

3 course lunch express with
a glass of wine.

Minimum 2 persons.

40 per person.

6 Russell Place
Melbourne VIC 3000
03 9639 7822
info@sartirestaurant.com.au

www.sartirestaurant.com.au

#sartirestaurant

STUZZICHINI

Small Italian appetizers, these stuzzichini have been designed to share as entrées.

CROCCHETTE
Crumbed mushroom crocchette with
homemade mayo 4ea

CAPESANTE
1/2 shell Canadian scallops, corn puree,
truffle powder 8ea

PANINI DI MANZO
Milk bread slider, slow cooked ribs,
coleslaw 9ea

POMODORO RIPIENO
Filled tomato, caponata verda, basil purée 12

QUAGLIA AFFUMICATA
Hay smoked quail, pan brioche, leek,
quince, duck liver parfait 18

TONNO CRUDO
Tuna tartare, avocado purée, white bean
skin, pickled red onion 24

FRITTO MISTO
Calamari, soft shell crab, whitebait
zucchini, chilli tartare 26

MERLUZZO GLACIALE
Confit Patagonia tooth fish, fermented
cucumber, horseradish 24

SALUMI

All salumi served 50gm with gnocchi fritti.

DELALLO
Mortadella & pistacchio 16

O'CONNOR
Wagyu Bresaola 20

PARMA
24 month aged Prosciutto 22

SALAMI
Selection of salami & capocollo 19

MIXED BOARD
Selection of salumi served with
buffalo mozzarella 34

PASTA ARTIGIANALE

All our pasta is traditionally hand made using artisan methods. A gluten free pasta option is also available.

TAGLIATELLE AL CONIGLIO
Pumpkin tagliatelle, rabbit ragu, pine nuts,
pecorino, marjoram 33

RICOTTA GNUDI
Buffalo ricotta 'Nudi', spinach puree, kingfish,
macadamia 32

SPAGHETTI ALLA CHITARRA
Black ink pasta, WA blue swimmer crab,
fresh tomato, garlic, chilli 35

TORTELLI ALLA BARBABIETOLA
Red beetroot filled pasta, goat's cheese,
poppy seed, pickled beetroot 29

SECONDI

Main meals.

IL PESCE
Pan seared Tasmanian ocean trout, clams,
pea puree & fennel salad 38

ANATRA
Pan roasted duck breast, confit legs, parsnip,
salted grapes & fried nettle 42

FILETTO E PANCETTA DI MAIALE
Pancetta wrapped tenderloin, crispy belly,
cabbage gazpachio & autumn vegetables 42

FIANCO DI WAGYU
200gm Flank 7+, burnt eggplant, baby leek &
rainbow chard 39

GRIGLIATI

From the Grill.

PLATESSA
Oven roasted Flounder with lemon & herbs,
tomato, fennel, escabeche 46

GALLETO GRIGLIATO
Two free range, grain fed spatchcock,
fregola 65

TAGLIATA DI MANZO
780gm 45 day aged Cape Grim
rib eye on the bone 79

CONTORNI

Salads & Sides.

PATATE
Handcut potatoes, herb dressing 10

INSALATA DI SCAPECE
Mixed leaves, zucchini, mint, white
wine vinegar 14

BROCCOLI
Sautéed broccoli, garlic & olive oil 12

DOLCI

Dessert.

TIRAMISU
Five layer hot & cold 16

MOUSSE AI FORMAGGI
Cheesecake, raspberry jelly, gingerbread
crumble, lemon sponge, mint crisp 18

BOMBOLINI
Italian donuts with homemade nutella 16

BARRETTA AL CIOCCOLATO
Vanilla panna cotta, chocolate bar, orange
tuile, peanut butter powder 20

GELATI
Selection of housemade Italian ice cream 12

FORMAGGI

All cheese served 60gm with condiments.

GORGONZOLA PICCANTE DOP
Cow's milk, matured for 90 days on
traditional wooden boards, firm creamy
texture, spicy flavour 16

PAGLIERINA
Sheep's milk, dark yellow rind, dusted with
myrtle ash and attracts mould as it ages 16

FORMAGGIO DEL GIORNO
Cheese of the day M/P