CIBO

CIPRI ITALIAN

DAL 2010

PICCOLI

Pane misto | 5p/serve
House made tomato & olive focaccia, Grain Bakery sourdough



Olive marinate | 10
Italian olives, citrus, rosemary, chilli

Arancini cacio e pepe | 4 per serve 16
Risotto balls, Pecorino Romano, cracked black pepper, caramelised onion, peas, mozzarella

Crocchette di baccalà | 9ea
Salt cod croquette, potato, provolone, chives, chilli aioli

Capocollo e formaggio | 22
House made pork capocollo, parmigiano Reggiano, pane carasau

CRUDI



Ostriche al naturale | 6.5ea
Rock oysters natural, lemon chive granita

Carpaccio di pomodori | 29
Heirloom tomato, tonnato mayo, Cantabrian anchovies, crispy capers, eschalot, basil oil

Crudo di pesce | MP
Fish crudo of the day

Carpaccio di manzo | 33
Beef carpaccio, testun al Barolo cheese, walnut pesto, celery heart, quail eggs

ANTIPASTI



Insalata estiva | 33
Buffalo mozzarella, roasted eggplant puree, heirloom beetroot, broadbeans,, black olive crumble

Asparagi gratinati | 29
Gratin asparagus, basil butter, egg, cherry tomato, parmesan, potato & hazelnut crumble

Fiori di zucca | 10ea
Zucchini flowers, mozzarella semi dried tomato & basil

Calamari alla griglia | 34
Grilled calamari, lemon, crispy herbs, toasted breadcrumbs

Seppie con piselli | 35
Sliced cuttlefish lightly panfried, pea puree, charcoal croutons, tomato concasse

PASTA



Pipette alla genovese | 36
Pipette pasta, basil pesto, yellow tomato coulis, stracciatella

Spaghetti alla Nerano con gamberi | 44
Spaghetti with Nerano fried zucchini, prawns, red chilli threads

Orecchiette al ragu di salsiccia | 41
Orecchiette infused with chilli, Sardinian sausage ragu, broccoli florets, pecorino fondue, n'duja breadcrumb

Cannelloni di ricotta e spinaci | E 35 M 44
Spinach cannelloni, filled with ricotta, speck & asparagus, bechamel & truffled mushrooms

Pappardelle al ragu d'anatra | 43
Thyme pappardelle, slow braised duck & swiss brown mushroom ragu

All pasta is made in house
Gluten free penne or house made chickpea tagliolini available on request | 4



ASK OUR STAFF TO SHOP OUR HOMEMADE ARTISAN PRODUCTS INCLUDING OUR FAMILY PASSATA, OLIVE OIL & CHILLI PESTO!

SECONDI



Pesce del giorno | MP
Market fish of the day

Galletto alla griglia | 36
Half spatchcock chargrilled with herbs and chilli, panzanella Tuscan bread salad

Cotoletta di vitello | 59
Herb crumbed veal cutlet 300gr (Northern Rivers NSW), salted ricotta, butter & sage

Scampi e gamberoni | Scampi 25ea | Prawn 19ea
West Australian scampi & prawns oven grilled, fresh herbs, lemon

CONTORNI | 17

Insalata di rucola
Rocket, pear, parmesan & walnut salad, balsamic, evoo

Insalata di lattughina
Baby cos, mint, radish & hazelnuts, lemon, chive & goats cheese vinaigrette

Fagiolini e broccoli
Mixed green beans, broccoli & almond flakes, butter & chilli salmoriglio

Patate croccanti
Crispy cocktail chat potato, rosemary, sea salt, mapuche

vo *Vegetarian option on request* ***gfo*** *Gluten-free option on request*
gf *Gluten free* ***(A)*** *Australian seafood* ***(I)*** *Imported seafood*
n *Contains nuts* ***(M)*** *Mix of Australian & Imported seafood*

Parking available under restaurant for dinner Monday to Saturday | BYO available Monday to Thursday & Friday lunch - Corkage $35/bottle
15% public holiday surcharge ~ 10% surcharge applies to tables of 10 or more

DOLCE e AMARI

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DAL 2010

DOLCE | 18

Torta di arancia, lamponi e ricotta con crema inglese al pistacchio
Orange, raspberry, ricotta & almond cake, pistachio anglaise (gf n)

Cannoli al sesamo con semifreddo al torrone
Sesame seed cannoli, nougat semifreddo, salted caramel, chocolate soil, orange jaffa (gf n)



Crème bruleè al caffe con panna montata e amaretti
Coffee crème brulee, vanilla bean cream, amaretti (gf nfo)

Tiramisu sbagliato
Traditional tiramisu with meringue, chocolate, honeycomb



Gelati misti
3 gelato flavours – ask waiter for selection

Selezione di formaggi italiani
Choice of Italian cheese served with quince paste, muscatels, pear, walnut, crispy bread
1 cheese $19 | 2 cheeses $28 | 3 cheeses $37

MINI PASTICCERIA | 8



'Tim Tam' salame di cioccolato
Chocolate, fig, Tim Tam, coffee liqueur, nuts (n) (2pc)

Amaretti al limone
Sicilian lemon almond biscotti, amarena (n) (2pc)

*(**gf** gluten free **gfo** gluten-free option on request **n** contains nuts)*

VINI DOLCI

2021 I Vignaioli di Santo Stefano Moscato d'Asti		375ml	**48**
2022 La Tunella Verduzzo, Colli Orientali, Friuli	90ml glass **18**	500ml	**88**
2022 Pellegrino Passito di Pantelleria, Sicily		500ml	**94**
2022 Braida Brachetto D'Acqui		375ml	**48**
2014 Guicciardini Strozzi Vinsanto San Gimignano		500ml	**125**
1996 Chateau D'yquem Sauternes, Bordeaux, France		375ml	**1200**



DISTILLATI

St Remy VSOP Brandy	**14**
Johnny Walker Gold label	**20**
The Pogues Irish Whiskey	**16**
Chivas Regal 12yrs	**15**
Chivas Regal 18yrs	**20**
Sakurao Japanese Single Malt	**20**
Glenmorangie Single Malt 10yrs	**17**
Glenfiddich Solera Reserve Single Malt 15yrs	**20**
Nomad Jerez Whisky in Sherry Casks	**18**
Laphroaig Single Malt 10 yrs	**18**
Johnny Walker Blue Label	**32**
Michel Couvreur Overaged Malt Whisky	**23**
Calvados Domfrontais 2009	**20**
Dudognon Grande Champagne Cognac VSOP	**18**
Paul Giraud XO Grande Champagne Cognac 25yrs	**30**
De Lord Bas-Armagnac 1978	**28**
Courvoisier Grande Champagne Cognac 21 yrs	**28**

GRAPPE

S.Maria al Monte Grappa di Vermentino	**17**
Luigi Francoli Grappa di Nebbiolo Riserva	**17**
Antinori Tignanello Grappa	**20**
Berta Grappa Nebbiolo di Barolo 2016	**31**
Nonino Grappa Riserva, Barrique	**19**
Grappa di Vaio Amarone	**20**
Poli Bassano del Grappa Classica	**19**
Poli Grappa Elegante Pinot Noir	**20**
Poli Cleopatra Grappa, Moscato Oro	**25**

AMARI | 45ml 16

Cipriani 7 Parti	**16**
Averna	**16**
Amaro del Capo	**16**
Alpe	**16**
Cynar di Carciofi	**16**
Fernet Branca	**16**
Lucano	**16**
Montenegro	**16**
Braulio	**16**
Walcher	**16**
Rupes	**16**
Poli Super Taurus	**16**
Silvio Carta Mirto	**16**
Ramazzotti	**16**
Tosolini	**16**
Cocchi "Dopo Teatro' Vermouth	**16**
Amaro Bomba Carta	**19**
Amaro Rucolino	**19**

LIQUORI & PORT

Amaretto di Saronno	**14**
Nocello	**14**
Frangelico	**14**
Sambuca Molinari	**14**
Galway Pipe 60ml	**14**
Morris' Rutherglen Topaque (Tokay)	**15**
Chambers Rutherglen Muscat	**15**
Penfolds Grandfather Port	**26**

