CIPRI
ITALIAN



A casa tua

From our kitchen to yours. Buon appetito!

Pick up Only Monday to Saturday Ph:9331 3333

TAKEAWAY MENU

ASSAGGI

(to share)

House made focaccia and Grain Organic Bakery sourdough **3**
Arancini, cacio e pepe, caramelised onion, peas, mozzarella (four) **13**
Baccala croquette, cod, potato, provolone, chives, chilli aioli **8ea**

PRIMI

Sydney rock oysters natural with lemon *(A)* **5.5ea**
Fish crudo of the day - ask waiter *(gf A)* **28**
Heirloom tomato, tonnato mayo, Cantabrian anchovies, capers, eschalot, basil oil *(gf)* **24**
Beef carpaccio, testun al Barolo cheese, walnut pesto, celery heart, quail eggs *(gfo n)* **28**
Roasted eggplant puree, heirloom beetroot, broadbeans, buffalo mozzarella, black olive *(gf)* **28**
Grilled calamari, lemon, crispy herbs, toasted breadcrumbs *(gfo A)* **30**
Gratin asparagus, basil butter, egg, cherry tomato, parmesan,potato & hazelnut crumble *(gfo n)* **26**
Zucchini flower, mozzarella, semi dried tomato & basil *(gf)* **9ea**

PASTA

Kids penne bolognese **20**
Kids penne napoletana **18**
Classic house made lasagna with bolognese & bechamel **33**
Thyme pappardelle, slow braised duck & swiss brown mushrooms ragugfo **36**
Spaghetti with Nerano fried zucchini, prawns, red chilli threads *(gfo A)* **39**
Chilli Orecchiette, Sardinian sausage ragu, broccoli florets, pecorino fondue, 'nduja crumble **36**
Pipette, basil pesto, yellow tomato coulis, stracciatella *(gfo n)* **32**
Spinach cannelloni, filled with ricotta, speck & asparagus, bechamel & truffle mushrooms **39**

Gluten free pasta add $4 - penne or house made chickpea tagliolini available on request

SECONDI

Fish of the day – ask waiter **54**
Half spatchcock chargrilled with herbs and chilli, panzanella Tuscan bread salad *(gfo)* **32**
Herb crumbed veal cutlet 300gr (Northern Rivers NSW), salted ricotta, butter & sage **53**
1kg t-bone, grain fed 'mbs2+' (Riverine District NSW) *(gf)* **165**

CONTORNI

Rocket, pear, parmesan & walnut salad, balsamic, evoo *(gf)* **14**
Baby cos, mint, radish & hazelnuts, lemon, chive & goats cheese vinaigrette *(gf)* **14**
Mixed green beans, broccoli & almond flakes, butter & chilli salmoriglio *(gf n)* **14**
Crispy cocktail chat potato, rosemary, sea salt, mapuche *(gf v)* **13**

DOLCE

Tiramisu with meringue, chocolate, honeycomb **14**
Sesame seed cannoli, nougat semifreddo, salted caramel, chocolate dipped crispy orange *(gf)* **14**