



# Bartolo

Available from 12pm-10.30pm Mon-Fri, 3pm - 10.30pm Sat & Sun

Cured meats - sliced to order (see specials board for today's selection)	
Olive marinate	6
House-made focaccia	4
Nan's meatballs, veal & pork, tomato sugo (2 pieces)	15
Mussels, white wine, tomato, cavolo nero, focaccia (gf,lf)	17
Radicchio, shaved fennel, nashi pear, toasted hazelnuts, blood plum mayonaise & gorgonzola dressing (gf)	15
Grilled lamb rump skewers, fresh rosemary, garlic oil (gf,lf)	15
Local burrata, marinated oxheart tomatoes, white anchovy, cima di rapa puree, basil oil (gf)	18
Charred octopus, salsa verde, pickled onion, potato (gf)	23
Housemade tagliolini alla sorrentina, buffalo mozzarella	21
Housemade rigatoni, wagyu brisket ragu, porcini, rosemary	26
Pan fried Spanish mackerel, celeriac puree, asparagus, mint oil (gf)	26
Pan-roasted organic free range spatchcock, all'amatriciana sauce (gf,lf)	30
350g crumbed veal cutlet, rocket, aioli (lf)	42
Roasted garlic & rosemary potatoes (lf)	9
Mixed sauteed greens, crispy pancetta, stracciatella, lemon reduction (gf)	14
Mixed leaf salad, lemon vinaigrette (gf,lf)	8
Oxheart tomatoes, fresh basil, olive oil (gf,lf)	8

*Bartolo Marino*

12% for visa and mastercard / 18% for Amex / 10% Public Holiday Surcharge