

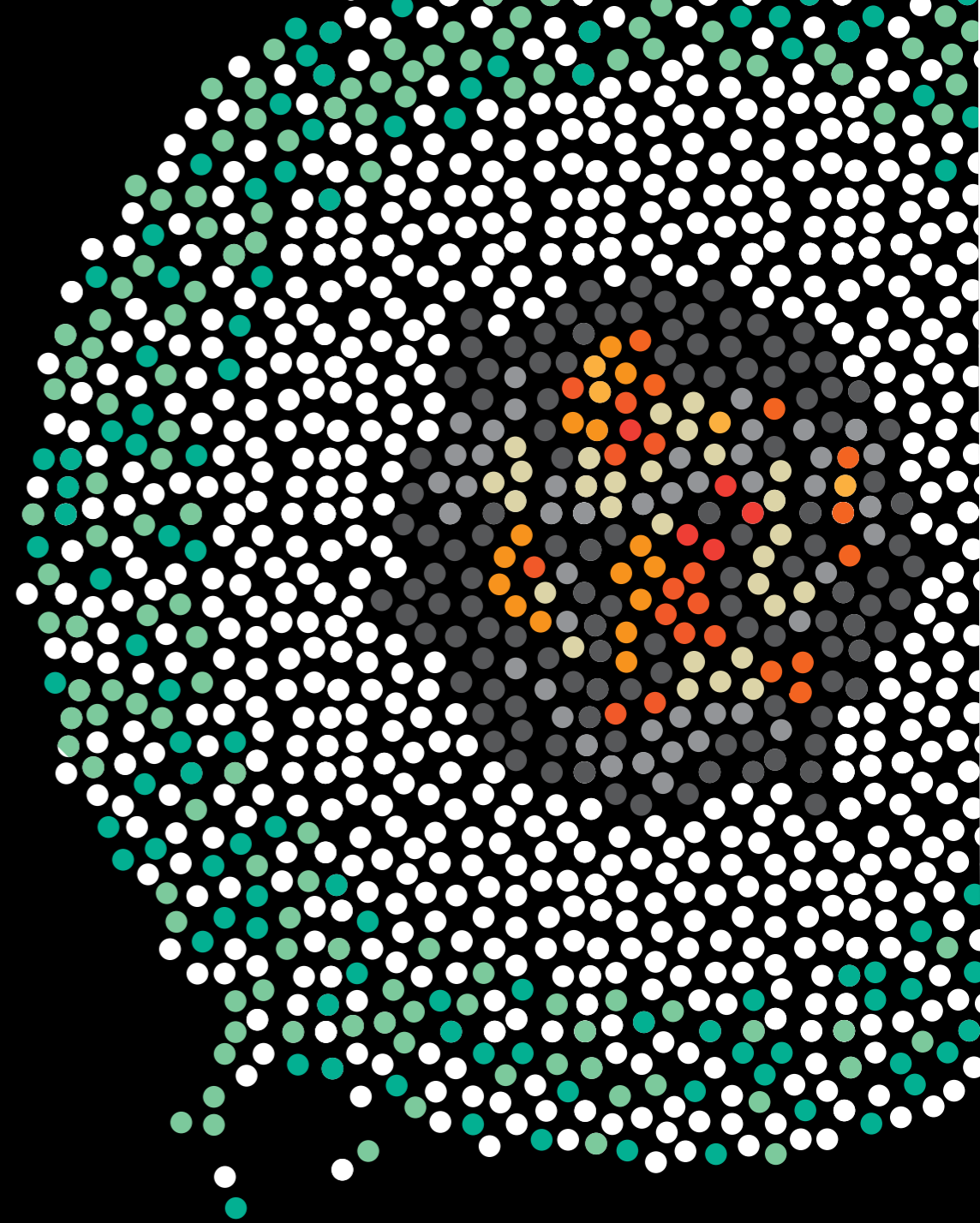
2017



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SARTI.it

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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.

45 per person.

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www.sartirestaurant.com.au
#sartirestaurant

10% Surcharge on Public Holidays

STUZZICHINI

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

CROCCHETTE Crumbed mushroom & cheddar crocchette with confit garlic aioli	4ea
CRACKERS DI MAIALE Pork crackling, pan seared red mullet, finger lime dressing	8ea
CAPESANTE 1/2 shell Japanese scallops, corn purée, truffle powder	8ea
ZUCCHINE GRIGLIATE Grilled zucchini, yogurt, mint, pistachio crumble, garlic paper	16
BATTUTA DI ALBESE Veal tartare, seeded mustard, crispy black cabbage, apricot	19
RICCIOLA CARPACCIO Hiramasa kingfish, green peppers, lime, radish & tomato dust	23
FRITTO MISTO Calamari, soft shell crab, whitebait, zucchini, chilli tartare	26
QUAGLIA RIPIENA Roasted quail filled with homemade sausage, fregola, fig, vincotto	22

SALUMI

All salumi served 50gm with gnocchi fritti.

BUFFALO MOZZARELLA	15
DELALLO Mortadella & pistacchio	17
SEVENS CREEK Wagyu Bresaola 9+	21
PARMA 24 month aged Prosciutto	23
SALAMI Selection of salami & capocollo	20
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.

RAVIOLI DEL PLIN Porcini mushroom filled pasta, seared lamb fillet, field mushroom, liquorice, hazelnut	32
SPAGHETTI ALLA CHITARRA Squid ink pasta, WA blue swimmer crab, fresh tomato, garlic, chilli, fish roe	35
SCIALATIELLI CON GALLINELLA Basil pasta, Red Gurnard, asparagus, grey mullet bottarga	33
RISOTTO ALLA BARBABIETOLA Beetroot risotto, crumbled goat's cheese, heirloom beetroot salad	29

SECONDI

Main Meals.

IL PESCE Pan seared John Dory, fennel, green tomato & black tapioca crackling	39
GALLETTO Grilled spatchcock, crispy legs, cauliflower & peanut crumble	38
FILETTO E PANCETTA DI MAIALE Pancetta wrapped pork tenderloin & crispy belly, cabbage gazpachio & autumn vegetables	42
SELLA DI WAGYU 200gm Wagyu rump 9+, fermented carrot purée & baby carrots	42

CONDIVIDERE

To Share.

PLATESSA Oven roasted Flounder with lemon & herbs, tomato, fennel, escabeche	48
ANATRA Whole duck roasted two ways, orange, sage & pearl barley	79
TAGLIATA DI MANZO 780gm 60 day dry aged Cape Grim T-Bone	80

CONTORNI

Salads & Sides.

PATATE Handcut potatoes, herb dressing	10
INSALATA DI RUCOLA Rocket leaves, quinoa, cashew nuts, raspberry vinegar dressing	12
BROCCOLINI Sautéed broccolini, lemon, pecan crumble	14

DOLCI

Dessert.

BAVARESE AL CARMELLO Caramel bavarese tart, salted caramel, popcorn ice cream	6ea
TIRAMISU Five layer hot & cold	16
CANNOLO APERTO Cocoa cannolo, pink lady apple mousse, chocolate, olive oil ice cream, almond crumble	20
BOMBOLINI Italian donuts with homemade nutella	16
SEMIFREDDO AL COCCO Coconut semifreddo, rhubarb, lemon ice cream, meringue	19
GELATI Selection of Artisan ice cream	12

FORMAGGI

All cheese served 60gm with condiments.

CHEVRE DE RAMBOUILLET Goat's blue cheese, matured for 6 months with dark natural rind. Flavours rich & meaty with a lingering sweetness and buttery texture.	17
L'ARTISAN MOUNTAIN MAN Washed cow's milk rind cheese, using organic milk & cream with light orange rind. Smooth, mild and creamy flavours.	16
FORMAGGIO DEL GIORNO Cheese of the day	M/P