



Authentic Italian

• MANNY'S •

ON MARSH

ANTIPASTI

PANE DI CASA (V, DF & VG ON REQUEST) Crunchy pane di casa served with cultured butter and balsamic in extra virgin olive oil	\$10
GNOCCHI FRITTI (V & VG ON REQUEST) In-house made gnocchi deep fried & served with caramelised beetroot mayonnaise, Percorino cheese and crispy pancetta	\$18
CAPELANTE ALLE FRAGOLE (V) Pan seared Japanese scallops on a lime and strawberry reduction, topped with a savoury cocoa crumble and candied walnuts	\$22

PRIMI

CLASSICO ANTIPASTO (DF ON REQUEST) In-house made Wagyu bresaola accompanied by Prosciutto di Parma, brie cheese and mixed olives	\$25
PENNE RIGATE ALLA VODKA (V, VG & DF ON REQUEST) Penne rigate served in a classic Napoletana sauce with a touch of cream and deglazed with vodka	\$22
GNOCCHI ALLA NORMA (V, VG & DF ON REQUEST) In-house made gnocchi served in an eggplant and Napoletana sauce topped with burrata cream	\$24
CASARECCE CON MAIALE ALL'UMIDO (DF ON REQUEST) Casarecce pasta with slow-cooked pork scotch fillet topped with lemon pesto	\$26
FETTUCCINE AI GAMBERI (V, DF) Fresh fettuccine in a prawn and white wine sauce topped with a Mibrasa grilled king prawn	\$28

SECONDI

INSALATA D'ANGELO (GF, DF ON REQUEST) Mibrasa-grilled Lamb rump on chargrilled baby cos, baby beetroot, pancetta and parmesan with a lime and Dijon vinaigrette	\$32
POLLO AI FUNGHI (GF, DF) Pan seared chicken supreme served with a mushroom reduction, sweet carrot puree and radicchio garnish	\$34
BISTECCA ALLA MIBRASA (GF, DF ON REQUEST) Black Gully 200g flank steak served with pomme frites, black garlic butter, water cress and beef jus	\$38

DESSERTS

VANILLA GELATO (GF, V) Home-made vanilla gelato with Amarena Cherries	\$12
AFFOGATO (GF, V) Vanilla gelato, espresso and liqueur	\$14
TIRAMISU (V) Coffee-dipped savoiardi biscuits layered mascarpone cheese and marsala	\$14
CANNOLI (V) Cannoli filled with vanilla custard served with mixed berry compote and strawberry whipped cream	\$14

KIDS

FETTUCINE WITH PULLED PORK RAGU (DF ON REQUEST) Fresh fettuccine served with slow-cooked pork ragu topped with parmesan cheese	\$16
PENNE WITH CREAMY CHEESE SAUCE (V) Penne served in a creamy cheese sauce topped with parmesan cheese	\$16
CHICKEN SCHNITZEL (DF) Chicken breast crumbed served with shoestring fries and tomato sauce	\$18
KIDS ICE CREAM Single scoop of in-house vanilla gelato served with chocolate sauce	\$9.50