

CICCHETTI

RONNIE'S FERMENTED POTATO FOCACCIA  	12
WHIPPED COD bottarga	10
BABY BURRATA  	17
That's Amore baby burrata, salsa verde	
CHARRED LEEKS 	14
cashew cream, oregano	
CAPRESE SALAD  	22
beefsteak tomatoes, buffalo mozzarella, basil, merlot + shallot vinaigrette make it a main	+10
PERSIMMON + PROSCIUTTO 	24
hot honey, stracciatella, basil	
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SALUMI PLATTER  	36
Villani Culatta Prosciutto, Mister Canubi Mortadella, Adelaide Hills Pork + Fennel Salami, guindillas, cornichons	
Villani Culatta Prosciutto, 100g  	22
Mister Cannubi Mortadella, 100g  	14
Adelaide Hills Pork + Fennel Salami, 100g  	14
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BAKED SCALLOPS	29
three scallops, pepperonata, charred corn, sea herbs	
FRIED CALAMARI	22
lemon aioli	
KINGFISH CRUDO 	26
anchovy cream, Yarra Valley Salmon Caviar, bottarga, finger lime, mandarin olive oil	

SIDES + SALADS

SHOESTRING FRIES 	12
rosemary salt, aioli	
SEASONAL GREENS  	14
garlic, lemon, butter	
CRISPY KIPFLER POTATOES  	14
thyme infused duck fat	
ROMAINE + COS SALAD   	12
pickled shallots, house dressing	

FRESH PASTA

SPICY FUSILLI ALLA VODKA 	34
whipped ricotta	
CRAB LINGUINE	40
Queensland spanner crab, garlic, parsley, chilli, lemon	
GNOCCHI BOLOGNESE	33
ricotta gnocchi, Grandma's pork, beef + veal Bolognese	
PRAWN SPAGHETTI	36
white wine, cream, chilli, pangrattato	
MUSHROOM RISOTTO 	30
shimeji mushrooms, garlic scapes, whipped squacquerone	

all pasta is made in-house, gluten-free pasta is available

A PIACERE

CHICKEN PARMIGIANA	42
tomato. basil, mozzarella	
GRILLED SNAPPER 	43
Goolwa pippies, chilli oil, Puttanesca sauce	
BARRAMUNDI 	42
mustard greens + chive butter sauce, Yarra Valley Salmon Caviar	
GLAZED CABBAGE  	28
Romesco, roast pepita pangratatto, rocket oil	
PORK CUTLET SALTIMBOCCA 	45
fried prosciutto, cavolo nero, Marsala sauce	

STEAKS

SOUTHERN RANGES EYE FILLET, 200G	57
SOUTHERN RANGES PORTERHOUSE, 250G	48
SOUTHERN RANGES T-BONE, 450G	75

all served with roast garlic mushroom + fried enoki, peppercorn sauce

 DAIRY FREE  GLUTEN FREE  VEGETARIAN
 VEGAN ^ CONTAINS NUTS



Welcome to the Family!

 [ronniesmelbourne](#)

Leave it to Ronnie — put yourself in our hands!
Enjoy our Chef's Sharing Menu for \$80 per person.

APERITIVO

NEGRONNIE'S	22
Four Pillars Rare Dry gin, Campari, Carpano Classico	
LORETTA'S SECRET	24
Four Pillars Olive Leaf gin, Marionette Pineapple, vermouth, citrus	
RASPBERRY INFERNO	22
Grainshaker Vodka, cassis, raspberry, Bippi hot honey	
LADY FRAGOLA	21
Aperol, white rum, strawberry, pineapple	
SICILIAN SOUR	24
Amaretto, apricot brandy, limoncello	

DOLCE

ESPRESSO MARTINI TIRAMISU 	22
espresso martini-soaked savoiardi , mascarpone zabaglione, Dutch cocoa	
BRÛLÉED LEMON CURD TART 	16
mascarpone, lemon zest	
AFFOGATO 	12
vanilla bean ice cream, biscotti, espresso + add Frangelico or Amaretto	8

Ronnie's is a cashless venue. A Merchant Service Fee (MSF) of 1.9% applies for all credit card payments. This fee does not apply to EFTPOS payments. Public Holiday surcharges of 15% apply. All groups of 8 or more are required to dine on a set menu. Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish and gluten. Whilst all reasonable efforts are taken to accommodate dietary needs, we cannot guarantee that our food will be allergen free.