

D'  RO  
RESTAURANT AND WINE BAR

## Antipasti

<b>GARLIC FOCACCIA (V)</b>	<b>17</b>
<i>Extra virgin olive oil, garlic, Sicilian sea salt.</i>	
<b>Add Prosciutto 7    Buffalo Mozzarella 9</b>	
<b>BURRATA CAPRESE (V) (GF OPTION)</b>	<b>26</b>
<i>Heirloom tomatoes, salsa verde, crispy crostini, garden herbs.</i>	
<b>CHAR-GRILLED GAMBERONI (GF)</b>	<b>24</b>
<i>Arrabbiata sauce, crumbled feta.</i>	
<b>CALAMARI FRITTI (GF OPTION)</b>	<b>26/42</b>
<i>Flash fried with black garlic aioli.</i>	
<b>TRUFFLE ARANCINI (V)</b>	<b>18</b>
<i>Crispy porcini risotto balls, black truffle, parmesan fondue.</i>	
<b>PEPATA DI COZZE (GF OPTION)</b>	<b>27</b>
<i>Steamed mussels in a spiced passata broth with garlic, white wine, fresh chilli, toasted sourdough.</i>	
<b>SICILIAN MIXED OLIVES (V) (GF)</b>	<b>12</b>
<b>ANTIPASTO (GF)</b>	<b>42</b>
<i>A lavish assortment of cured meats, marinated seafood, artisan cheeses and marinated grilled vegetables on a single board, ideal for sharing</i>	
<b>Add Focaccia 10</b>	
<b>PROSCIUTTO DI PARMA E BUFALA (GF)</b>	<b>26</b>
<i>700 Day aged prosciutto and buffalo mozzarella</i>	
<b>BEET CARPACCIO (GF)</b>	<b>21</b>
<i>Chioggia and golden beets, shaved thin, whipped goat's cheese, pistachio dust.</i>	
<b>SCALLOPS (GF)</b>	<b>24</b>
<i>Golden-browned scallops atop a silky sweet pea puree, finished with lemon oil, pancetta crumble, garden herbs.</i>	

## Primi

<b>FOUR-CHEESE GNOCCHI (V)</b>	<b>32</b>
<i>Hand-rolled potato gnocchi, aged parmigiano reggiano, quattro formaggi sauce, toasted walnuts.</i>	
<b>AGNOLOTTI OF THE DAY</b>	<b>M/P</b>
<i>May contain nuts</i>	
<b>SPAGHETTI CARBONARA</b>	<b>31</b>
<i>Spaghetti, guanciale, pancetta, pecorino, egg yolk and cream.</i>	
<b>ARAGOSTA</b>	<b>46</b>
<i>Squid ink spaghetti, lobster meat, chilli, garlic, vino bianco, cherry tomatoes, topped with Moreton Bay bug.</i>	

## Primi

<b>LEMON SPAGHETTI AL SCOGLIO</b>	<b>43</b>
<i>Lemon spaghetti, gamberoni, mussels, calamari, clams, cherry tomatoes, vino bianco, garlic and chilli.</i>	
<b>GNOCCHI ZUCCA E SPINACI (V)</b>	<b>31</b>
<i>Pan fried gnocchi, caramelised pumpkin, baby spinach, goats curd, balsamic reduction.</i>	
<b>PAPARDELLE AL LOMBARDO</b>	<b>34</b>
<i>Slow-braised pork shoulder in smoked paprika, fennel soffritto, served over fresh hand cut pappardelle and finished with hint of rosemary and aged cheese.</i>	
<b>RIGATONI BOLOGNESE</b>	<b>32</b>
<i>Copper pressed pasta tubes, with 3 meats ragu (veal, pork, beef) pancetta crumb.</i>	
<b>RISOTTO OF THE DAY</b>	<b>M/P</b>
<b>SPAGHETTI VERDE CON GAMBERONI</b>	<b>36</b>
<i>Basil sauce spaghetti, charred prawns, lemon oil, garlic, toasted pine nuts and semi dried tomatoes.</i>	
<b>GLUTEN FREE PASTA</b>	<b>5</b>

## Secondi

<b>PORTERHOUSE 300GM MB3+ (GF OPTION)</b>	<b>51</b>
<b>RIB EYE 400GM MB3+ (GF OPTION)</b>	<b>63</b>
<i>Served with lemon and herb croquette and salsa verde.</i>	
<b>Add sauce</b>	<i>Mushroom jus 5 Pepper jus 5</i>
<b>RIVERINE SURF &amp; TURF (GF OPTION)</b>	<b>63</b>
<i>Prawns and scallops in creamy bisque with chips.</i>	
<b>BBQ PORK RIBS (GF OPTION)</b>	
<i>BBQ pork ribs with our house made marinade, served with chips and salad.</i>	
<b>HALF RACK</b>	<b>49</b>
<b>FULL RACK</b>	<b>72</b>
<b>PESCE DEL GIORNO</b>	<b>M/P</b>
<b>CHICKEN PARMIGIANA</b>	<b>36</b>
<i>Panko crumbed free range chicken breast topped with 3 cheese and sugo di pomodoro.</i>	
<i>Choose your side: Beer battered chips or Cos radacchio salad.</i>	
<b>VEAL COTOLETTA</b>	<b>44</b>
<i>Crumbed veal fillets, potatoes, peas, speck, hot salami, red peppers. Charred lemon.</i>	

## Secondi

<b>CHICKEN SALTIMBOCCA</b>	<b>39</b>
<i>Chicken medallions wrapped in prosciutto and sage, with white wine butter, spinach, cherry tomatoes, and capers. Served on silky mash.</i>	
<b>TWICE-COOKED EGGPLANT SCHNITZEL (V)</b>	<b>34</b>
<i>Wood roasted eggplant, coated in golden herb crust and lightly crisped, finished with lemon oil and sea salt on a bed of wood roasted cherry tomatoes salsa topped with roquette and Parmesan.</i>	
<b>OSSOBUCO (GF OPTION)</b>	<b>44</b>
<i>Slow braised Gippsland veal shank served over silky mashed potato, pancetta lardons, forest mushrooms.</i>	

## Pizza

<b>FUNGI PICCANTE</b>	<b>28</b>
<i>Fior di latte, salsa di pomodoro, mushrooms, calabrese salami, fresh chilli, thyme.</i>	
<b>SALSICCIA E PATATE</b>	<b>28</b>
<i>Fior di latte, bianca garlic base, pork and fennel sausage, rosemary and potato.</i>	
<b>MELANZANE PARMIGIANA (V)</b>	<b>27</b>
<i>Wood-roasted eggplant, salsa di pomodoro, fior di latte, parmigiano-reggiano, cherry tomatoes, basil.</i>	
<b>MORTADELLA</b>	<b>31</b>
<i>Lemon ricotta, fior di latte, mortadella, salsa verde, pistachio dust, basil.</i>	
<b>MARGHERITA (V)</b>	<b>25</b>
<i>Fior di latte, salsa di pomodoro, basil.</i>	
<b>Add Prosciutto 7</b>	
<b>BREZZA</b>	<b>32</b>
<i>Fior di latte, salsa di pomodoro, confit garlic, arugula, bresaola, fresh chilli, cherry tomatoes.</i>	
<b>QUATTRO CARNE</b>	<b>29</b>
<i>Salsa di pomodoro, fior di latte, ham, pancetta, hot salami, salsiccia.</i>	
<b>FRUTTI DI MARE</b>	<b>36</b>
<i>Salsa di pomodoro, local mussels, gamberi, calamari, clams, fish, arugula.</i>	
<b>PIZZA D'ORO</b>	<b>34</b>
<i>Salsa di pomodoro, fior di latte, arugula, Prosciutto di San Daniele, gorgonzola, shaved grana padano.</i>	

## Pizza

<b>GAMBERI E ZUCCHINI</b>	<b>32</b>
<i>Crema di zucchini, marinated cooked prawns, confit garlic, cherry tomatoes, fior di latte, zucchini chips, lemon zest.</i>	
<b>CAPRICCIOSA</b>	<b>28</b>
<i>Salsa di pomodoro, fior di latte, olives, ham, mushrooms.</i>	
<b>CARNEVALE</b>	<b>29</b>
<i>Salsa di pomodoro, fior di latte, speck, spanish onion, cherry tomatoes, salsa verde.</i>	
<b>CARBONARA</b>	<b>29</b>
<i>Fior di latte, confit garlic, pancetta, egg, onion, pecorino romano, garden herbs.</i>	
<b>VEGETARIAN</b>	<b>27</b>
<i>Salsa di pomodoro, fior di latte, marinated eggplant and zucchini, kalamata olives, spanish onion, semi dried tomatoes, basil.</i>	
<b>CALABRESE</b>	<b>28</b>
<i>Salsa di pomodoro, fior di latte, calabrese salami, red peppers, jalapeños, kalamata olives, spanish onion.</i>	
<b>GLUTEN FREE PIZZA BASE</b>	<b>5</b>

## Sides

<b>PATATE FRITTE (V)</b>	<b>14</b>
<i>With black garlic aioli.</i>	
<b>POLENTA CHIPS (GF OPTION)</b>	<b>14</b>
<i>With Gorgonzola fondue.</i>	
<b>INSALATA (V) (GF)</b>	<b>15</b>
<i>Cos, radicchio, pistachio dust, fennel and orange.</i>	
<b>ROQUETTE AND PEAR SALAD (V) (GF)</b>	<b>19</b>
<i>Roquette, pear, toasted walnuts, parmesan, aged balsamic glaze, lemon, evo.</i>	
<b>CRUMBED GREEN BEANS (V) (GF OPTION)</b>	<b>15</b>
<i>Garlic, chilli, lemon oil, pangrattato.</i>	

## Bambini

<b>KIDS MARGHERITA (V)</b>	<b>18</b>
<b>KIDS HAWAIIAN</b>	<b>18</b>
<b>KIDS COTOLETTA</b>	<b>18</b>
<b>KIDS RIGATONI CARBONARA</b>	<b>18</b>
<b>KIDS SPAGHETTI BOLOGNESE</b>	<b>18</b>

15 % SURCHARGE ON PUBLIC HOLIDAYS.