VIN-CENZO'S

SNACKS

Ostrica e Aceto Balsamico Bianco 8ea
Oyster & White Balsamic Dressing

Olive Siciliane 12
Marinated Sicilian Olives

Focaccia, Ricotta e Olio 14
Focaccia, Whipped Ricotta & Olive Oil

Fiore di Zucchina e Acciuga 14ea
Zucchini Flower, Five Cheeses & Anchovy

Capesante, Burro all'aglio e Speck 17ea
Abrolhos Island Scallop, Garlic Butter & Speck

Gnocco Fritto e Mortadella 12ea
Fried Pastry, Parmesan Cream, Mortadella

Lingua di Vitello Panini 22
Veal Tongue & Scarmorza Sandwich

Arancini con 'Nduja 19
Arancini, Nduja, Salsa Calabrese

SMALL

Burrata con Bresaola 36
Burrata, Wagyu Bresaola, Fennel Scapece

Crudo di Tonno Pane Carasau 34
Tuna Crudo, Tonnato Dressing, Sardinian Crisp Bread

Prosciutto Toscano, Giardiniera & Grissini 30
Tuscan Prosciutto, Pickles, Grissini

Paté di Fegato d'Anatra 29
Duck Liver Parfait, Fennel Mostarda, Crostini

Melanzana Norma 26
Fried Eggplant, Tomato Jam, Salted Ricotta

Gamberi, Burro ai Crostacei e Bottarga 44
King Prawns, Shellfish Butter, Bottarga

PASTA

Agnolotti con Pollo e Mortadella
Roasted Chicken & Mortadella Agnolotti in Broth
38

Caramelle al Caprino con Pisselli e Fave
Goats Cheese, Peas, Broad Beans, Lovage
39

Spaghetti alle Pippies, Aglio, olio e Peperoncino
Pippies, Spaghetti, Green Garlic, Chilli, Basil
46

Lasagne D'Anatra Al Forno
Aylesbury Duck Lasagne, Spinach Pasta
40

LARGE

Pesce Arrosto con Olive Liguri e Porri Fondenti
Roasted Murray Cod with Ligurian Olive Sauce & Soft Leeks
62

Passera di Mare
Whole Yellow Belly Flounder, Vongole, Sea Blite
MP

Cotoletta alla Milanese
Parmesan Crumbed Veal Cutlet, Tomato, Buffalo Mozzarella & Basil
58

Pollo al Mattone con Peperoni Piccanti
Chicken Cooked Under A Brick, Spicy Peppers
49

SIDES

Spinaci alla Crema
Cream Spinach & Silverbeet
18

Patatine Fritte con Maionese al Tartufo
Chips, Rosemary Salt, Truffle Aioli
16

Rucola e Aceto Balsamico
Rocket Salad & Aged Balsamic
18

ask about our Good Times Menu (for tables of 4 +)

PLEASE INFORM YOUR WAITER OF ANY ALLERGIES • SUNDAYS INCUR A 10% SURCHARGE • PUBLIC HOLIDAYS 15% SURCHARGE
10 % SERVICE CHARGE APPLIES TO TABLES OF 6 OR MORE (MONDAY - SATURDAY)
ALL SEAFOOD SERVED IS AUSTRALIAN UNLESS OTHERWISE STATED AS IMPORTED OR MIXED ORIGIN

DESSERT

Gelato e Sorbet
House Made Gelato & Sorbet
9

Granita al Caffè e Mascarpone
Coffee Granita, Whipped Mascarpone
20

Cannolo Siciliano
Pig Fat Cannolo, Ricotta, Sicilian Almonds
14

Torta al Cioccolato, Mascarpone, Caffe
Bitter Chocolate Torta, Mascarpone, Espresso Caramel
24

Formaggio
A Selection Of Italian Cheeses
36