## PEZZELLA'S WINTER MENU 2022

## **BREADS**

| House made focaccia w/ whipped nduja butter add white sicilian anchovy, Alto olives \$4.5 each | \$10 |
|--|------|
| Coccoli deep fried dough balls w/ garlic herb butter (v)                                       | \$16 |
| ANTIPASTI  |      |
| Croquette w/ porcini, smoked provolone, truffle mayo (v, gf)                                   | \$19 |
| Polpette meatballs in a rich red sauce   | \$18 |
| Roast cannellini bean dip w/ charcoaled leek, salsa verde, toasted hazelnut,                   |      |
| fried leek tops, house made taralli (v, gf)  | \$20 |
| Gamberi al Pernod Australian king prawns, chives, Pernot, cream,                               |      |
| toasted focaccia   | \$25 |
| Burrata w/ roasted grapes, caramelized balsamic, sage, Parma prosciutto                        | \$29 |
| ADD house made focaccia to any dish \$2 (ea)   |      |
| PASTA FRESCA - ALL OUR PASTA IS MADE DAILY IN HOUSE  |      |
| Gnocchi sorrentina rich red sauce, fior di latte, parmigiano, basil (v)                        | \$24 |
| Gnocchi salsiccia e funghi porcini cream, local king oyster mushrooms,                         | \$29 |
| local organic pork sausage, rosemary, truffle oil  |      |
| Paccheri w/ vodka sauce (v)  | \$26 |
| Bucatini w/ kingfish, butter, caper, lemon, dill, chilli crumb                                 | \$32 |
| Rye maltagliate slow cooked duck ragout, pale ale, thyme, pistachio                            | \$32 |
| CONTORNI E INSALATA  |      |
| Insalata inverno baby cos, bagna cauda dressing, dehydrated olive, parmesan crumb, lemon       | \$18 |
| Finocchio fennel, shaved cabbage, pickled grape, pecorino, mint                                | \$18 |
| honey mustard dressing   |      |
| Patate millefoglie twice cooked layered potato, black sea salt, herbs                          | \$14 |
| DOLCE  |      |
| Tiramisu Little Street Roasters coffee, mascarpone, marsala, savoiardi                         | \$15 |
| Semifreddo lemon, cream, Alto olive oil, pistachio, house made                                 | \$17 |
| biscotti base (gf)   |      |
| Affogato vanilla gelato, Little Street Roasters Espresso,                                      | \$17 |
| Byron Bay Brookies macadamia liquor (gf)   |      |

Local producers: Burraduc buffalo farm, Homemade Happy Healthy organic pork, Comboyne Culture Cheese, Mother Fungus Mushrooms, Alto Olive oil, Warinyam Farm kombucha, Totally Free Range Eggs, Little Street Roasters coffee, Coastal Brewing Co beer, Wholegrain Milling Co flour, Great Lakes Winery, Rollands Plains Elephant Garlic.

Please note this is a seasonal menu using small scale producers. Availabilty of certain produce varies.