

CHEF'S TABLE

Let Larry Feed You!

35 - UN PO (lunch time only)

Shared entrees & pasta

48 - UN PO' DI PIU

Shared entrees, pasta, mains, sides

58 - UN PO TROPPO

Shared entrees, pasta, mains, sides, desserts

ANTIPASTI

All dishes are served with house baked ciabatta & olive oil

There's enough to go around!

PROSCIUTTO 9.00

Arugula, vincotto, evo, grana

PANCETTA 7.00

Air dried housemade pancetta

MELANZANE 5.00

Pickled eggplant, oregano, basil, chilli

PECORINO SARDO 7.00

The real McCoy

SALSICCIA 7.00

Air dried pork, chilli, fennel sausage

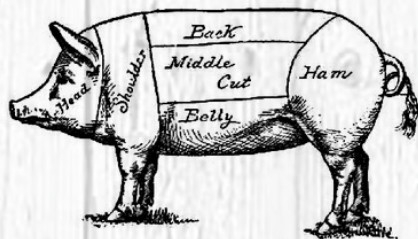
OLIVES 6.00

Marinated in oregano, chilli, garlic

CAPICOLLA 8.00

Air dried pork loin

MIXED PLATTER 15.00pp



CICCHETTI (Italian Tapas)

Mangia Mangia

QUAGLIE 18.00

Grilled deboned quail, radicchio, grappa, chilli, honey

BURRATA 21.00 (serves 2)

Served with house baked ciabatta, white anchovies, roma tomatoes & pepitas

BACCALA 12.00

Salt cod croquettes, arugula pesto, lemon caper aioli

ARANCINI 13.00

Zucchini, leek, mozzarella & sweet peas

FUNGHI 14.00

Crispy polenta, mushroom ragu, taleggio, pine nuts

ARROSTICINI 12.00

grilled lamb skewers, smoked eggplant, lemon parsley oil

SALMONE 15.00

House smoked Atlantic salmon, witlof, radish, orange, arugula, fresh pomegranate

N'DUJA 12.00

Hot, spicy spreadable salami, fiore di latte, artichoke hearts on ciabatta

DIAVOLA 15.00

Blue swimmer crab meat & chilli soufflé, rocket, pear parmesan

CAPRESE 12.00

Fiore di latte mozzarella, evo, ripe Roma tomatoes, basil, oregano

POLPETTE 12.00

Chicken & veal meatballs in tomato sugo

ACCIUGHE ORTIZ 16.00

Hand filleted spanish anchovies with house made ciabatta

PASTA *Fai fame?*

ANATRA 24.00

Pappardelle ragu with slow cooked duck, tomato, sage, mushroom & sangiovese

SCOGLIO 27.00

Linguine with king prawns, baby clams, mussels, SA calamari, crab meat, parsley, garlic

RAGU 24.00

Housemade gnocchi with tender veal & tomato ragu

GRANCHIO 27.00

Fettuccine with blue swimmer crab meat, roma tomatoes, chilli, garlic

BOSCAIOLA 23.00

Risotto of field mushrooms, leek, truffle pesto & baby spinach

GORGONZOLA 23.00

Housemade gnocchi with gorgonzola, arugula pesto & pumpkin

PENNE ASSISI 21.00

Tomato sugo, chilli, herbs, grana padana



Larry says...

*Con La Pancia Piena
Si Ragiona Meglio*

SECONDI (Mains)

CALAMARI FRITTI 28.00

SA salt & pepper squid with classic peperonata, chickpeas, green beans, basil, gremolata

SALTIMBOCCA 29.00

Tender veal, prosciutto, sautéed endive, sage butter, cannellini beans

COTOLETTA 26.00

Parmesan crumbed pork fillet, roma tomato, fiore di latte, basil, spanish onions

POLLO 26.00

Grilled chicken tenderloins, slow roasted pumpkin, pepitas, smoked eggplant, cherry tomatoes, baked ricotta

TAGLIATA 30.00

Grilled flank steak, rocket, parmesan, aged balsamic di modena

GAMBERI 36.00

Grilled SA king prawns, radicchio & orange salad

CONTORNI

PATATE 10.00

White truffle, parmesan potato mash crispy sage, porcini salt

VERDURE 9.00

Kale, garlic, pancetta, chilli

SEDANO 8.00

Apple, celery, snow pea tendrils, lemon, evo

ZUCCHINI 8.00

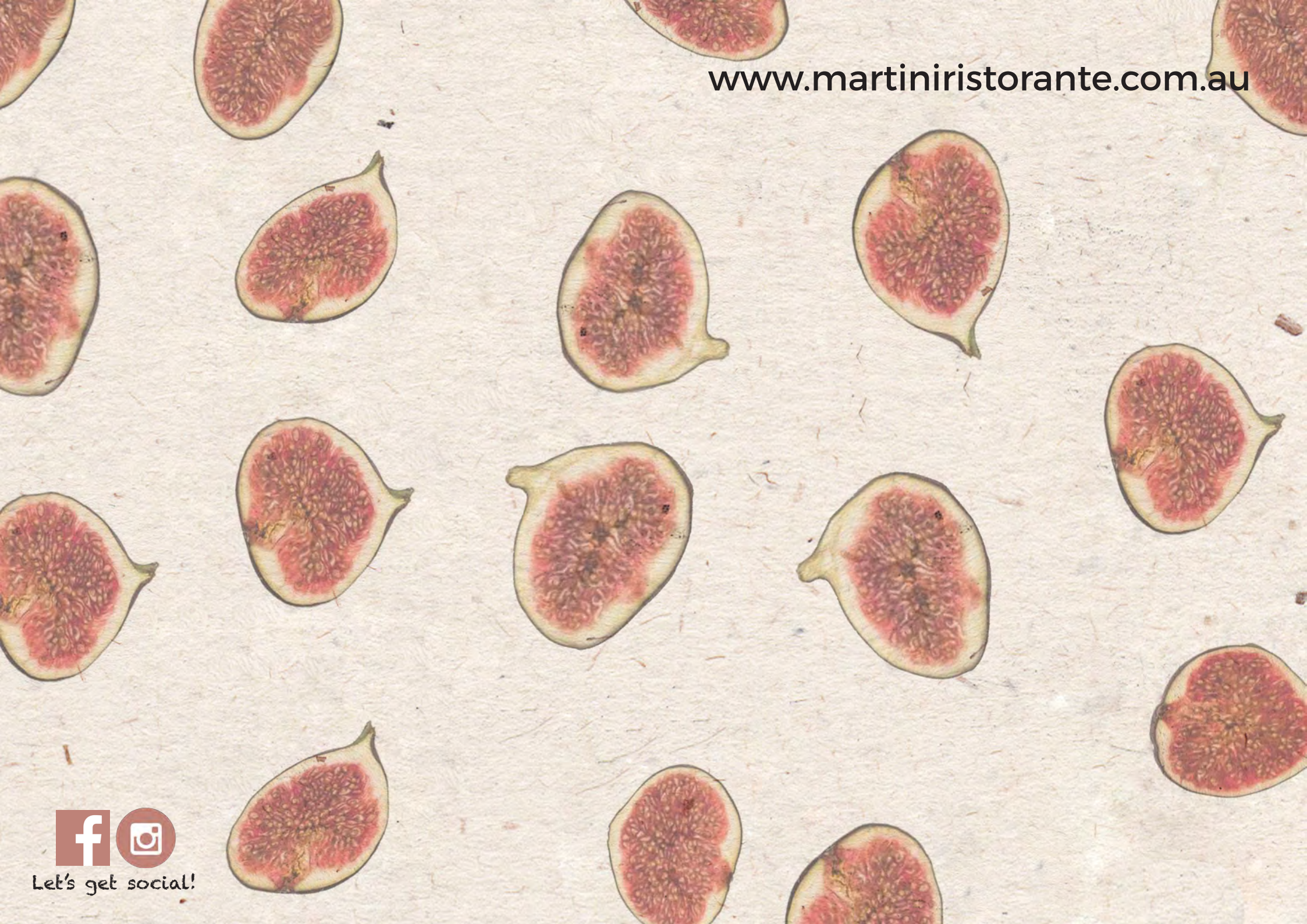
Zucchini ribbons, avocado, pine nuts, spanish onion, lemon, mint

CAROTE 9.00

Harissa spiced baby carrots, pomegranate dressing, farro, parsley, mint, Spanish onion

MARTINI | RISTORANTE

www.martiniristorante.com.au



Let's get social!