



Stuzzichini (little antipasti) Small appetizers designed for sharing

	Little Antipasti
Olive Miste, Mixed Olives with Housemade Grissini	7.50
Sicilian Green Olives, Diced Marinated Roma Tomato with Fresh Herbs, Extra Virgin Olive Oil and Sourdough	10.50
Arancini, Fried Rice Balls filled with Veal and Pork Ragu	9.50
Prosciutto San Daniele	12.50

Primi

	Entrée
Insalata di Burrata e Pomodorini Fresh Handmade Creamy Mozzarella Cheese, Heirloom Tomatoes, Rocket and Black Olive Dust	24.50
Tortina di Melanzana Thin Slices of Eggplant with Mozzarella, Parmigiano, Basil, Pinenuts and a Traditional Napoletana Sauce	24.50
Prosciutto e Bufala Fresh Buffalo Mozzarella wrapped in Prosciutto di Parma with Roasted Beetroot, Fig Vincotto Dressing and Housemade Grissini	25.50
Calamari Fritti alla Napoletana Crispy Hawkesbury River Calamari Rings with Lemon and Chilli Oil	26.50
Capesante con Gorgonzola Sea Scallops Wrapped in Pancetta served in a Light Gorgonzola Sauce and Topped with Caviar	26.50
Antipasto Della Casa Finocchiona Salami, Wagyu Bresaola Marble Score 9+ Rocket & Parmigiano, Fresh Italian Buffalo Mozzarella and Tomato, Chargrilled Zucchini, White Anchovies, Mixed Olives and Housemade Grissini (main size also available)	27.50

Pasta (Main Course Size) – All pasta dishes are freshly cooked to order

	Main
Gnocchi con Pomodoro e Mozzarella di Bufala Housemade Gnocchi with Vine Ripened Cherry Tomatoes, Baby Basil, Smoked Mozzarella and Fresh Buffalo Mozzarella	34.00
Pappardelle al Ragú Housemade Pappardelle with a Ragu of Veal and Pork, Slow Cooked with Red Wine and Tomato	38.00
Fregola al Dentice Traditional Sardinian Pasta with Snapper, Calamari, Clams, Saffron, Olives, Bottarga and a Touch of Chilli	39.00
Pappardelle al Tartufo Housemade Pappardelle with Trio of Mushrooms, Fresh Ricotta and Black Truffle	38.00
Linguine Scampi Linguine with New Zealand Scampi, Fresh Vine Ripened Cherry Tomatoes and Chilli	42.00

Secondi

Involtini di Vitello Veal Roll Filled with Spinach, Pine Nuts, Prosciutto San Daniele and Raisins, Finished with Tomato and Parmigiano	39.50
Agnello con Melanzane Affumicate Slow Cooked Lamb Shoulder on Smoked Eggplant Puree, Roasted Capsicums and Rosemary Potatoes served with Veal Jus	39.50
Osso Buco alla Milanese (Dinner only) Slow Cooked Veal Shank in White Wine and Gremolata served on Risotto Milanese	39.50
Cotoletta alla Milanese Dry Aged Grain Fed Veal Cutlet (300g) crumbed and Shallow Fried, served with Rocket, Parmigiano and Cherry Tomato Salad	46.00
Bistecca Alla Fiorentina Dry Aged Grain Fed T-Bone (400g) served with Truffled Potatoes and a Rocket and Parmigiano Salad	46.00
Pesce del Giorno Fish of the day, please ask your waiter	39.50
Dentice con Piselli Crispy Skin Snapper served with Sautéed Cavolo Nero and Pea Puree	39.50
Pesce Al Cartoccio Ocean Trout Fillet with Truss Tomato, Wild Mushrooms, White Wine and Herbs, served Steamed in Baking Paper	42.00

Contorni

Sautéed Baby Spinach, Roasted Sweet Garlic and Lemon Oil	11.90
Sautéed Broccolini with Lemon, Almonds and Chilli	11.90
Roasted Rosemary Potatoes with Sicilian Sea Salt	11.90
Mixed Leaf and Truss Tomato Salad, Balsamic Dressing	11.90
Wild Rocket, Pear and Parmigiano Reggiano	12.90
Insalata Caprese, Buffalo Mozzarella, Vine Ripened Truss Tomato, Basil with Extra Virgin Olive Oil	18.50

Head Chef: Craig Ferrier

Menu is subject to change

Please advise your waiter if you have dietary requirements

All credit cards incur a 1.5% surcharge

For tables of 10 or more guests, your bill will include a recommended service charge of 8%. This service charge is at your discretion

Online Booking: www.gpogrand.com | **Instagram:** @intermezzo_ristorante | **Facebook:** @IntermezzolItalian