



INTERMEZZO RISTORANTE

N°1 Martin Place

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
Prosciutto San Daniele	12.50

Primi

Entrée

Insalata di Burrata e Pomodorini Fresh Handmade Creamy Mozzarella Cheese, Heirloom Tomatoes, Rocket and Black Olive Dust	26.50
Prosciutto e Bufala Fresh Buffalo Mozzarella wrapped in Prosciutto di Parma with Roasted Beetroot, Fig Vincotto Dressing and Housemade Grissini	27.50
Capesante con Gorgonzola Sea Scallops Wrapped in Pancetta served in a Light Gorgonzola Sauce and Topped with Caviar	28.50
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)	29.50

(Primi also available in main size)

Pasta – All pasta dishes are freshly cooked to order

Entrée

Main

Gnocchi con Pomodoro e Mozzarella di Bufala Housemade Pasta Dumplings with Vine Ripened Cherry Tomatoes, Baby Basil, Smoked Mozzarella and Fresh Buffalo Mozzarella	28.50	38.00
Pappardelle al Ragú Housemade Pappardelle with a Ragù of Veal and Pork, Slow Cooked with Red Wine and Tomato	31.50	42.00
Pappardelle al Tartufo Housemade Pappardelle with Trio of Mushrooms, Fresh Ricotta and Black Truffle Oil	32.50	43.00
Linguine Scampi Linguine with New Zealand Scampi, Fresh Vine Ripened Cherry Tomatoes and Chilli	33.00	44.00

Secondi

Main

Involtini di Vitello Veal Roll Filled with Spinach, Pine Nuts, Prosciutto San Daniele and Raisins, Finished with Tomato and Parmigiano	42.50
Bistecca Alla Fiorentina Dry Aged Grain Fed T-Bone (400g) served with Roasted Rosemary Potatoes and a Rocket and Parmigiano Salad	49.00
Pesce Al Cartoccio Ocean Trout Fillet with Truss Tomato, Wild Mushrooms, White Wine and Herbs, served Steamed in Baking Paper	45.00
Pesce del Giorno Fish of the day, please ask your waiter	44.00

Contorni

Roasted Rosemary Potatoes with Sicilian Sea Salt	12.50
Mixed Leaf and Truss Tomato Salad, Balsamic Dressing	12.50
Wild Rocket, Pear and Parmigiano Reggiano	13.90
Insalata Caprese, Buffalo Mozzarella, Vine Ripened Truss Tomato, Basil with Extra Virgin Olive Oil	20.50



TRAMEZZINI (Toasted Italian Sandwiches)

Tomato, Bocconcini, Zucchini, Olive Pate	16.50
Sorpresa Salami, Buffalo Mozzarella, Roma Tomato, Basil and Artichoke	16.50
Smoked Salmon, Avocado, Spanish Onions and Capers	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

Instagram: @intermezzo_ristorante **Facebook:** @IntermezzoItalian