

# SEGRETO

T R A T T O R I A



OPEN TUES - SAT • 5.30 PM - LATE

## PANE / BREAD

- pana di casa** ..... \$4  
extra virgin olive oil • aged modena balsamic v
- garlic cheese ciabatta** v ..... \$6pp

## PRIMO / FIRST COURSE

- antipasti** ..... \$12pp  
house pickled vegetables • cured meats • cheese • grissini GF
- calamari fritti** ..... \$24  
fried calamari • lemon aioli • rocket salad GF
- zuppa** ..... \$19  
italian chicken soup • barley • winter greens  
parmesan cheese • rossini
- prosciutto di san daniele** ..... \$23  
prosciutto • capers • melon • olive oil • grissini GF
- carpaccio** ..... \$25  
grasslands beef carpaccio • endive • truffle oil  
testun barolo • grissini GF
- vitello tonnato** ..... \$22  
veal girello • arancini • aioli • caper berries • frisée

## SECONDO / SECOND COURSE

- saltimbocca** ..... \$36  
veal • prosciutto • sage • white wine • butter • lemon
- risotto** ..... \$32  
peas & pea leaf • buffalo milk stracciatella  
fennel seeds • ciresa fonduta v
- osso bucco** ..... \$36  
slow braised veal on the bone • cheese polenta  
fennel & orange gremolata GF
- pesce** ..... market price  
grilled fish of the day • tuscan braised fennel  
lemon parsley butter • baby capers GF
- porchetta ~ our house speciality** ..... \$38  
slow roasted porchetta • crackling • fennel  
sage • caponata • pan jus GF
- florentine t-bone** ..... \$48  
400g riverine beef deconstructed • mountain pepper sauce GF

## PASTA

- nonna's polpette** ..... \$33  
spaghetti • veal & pork meatballs • tomato sugo GFO
- spaghetti marinara** ..... \$38  
pipis • mussels • king prawns • chilli • garlic  
parsley • sea urchin sauce GF
- rigatoni** ..... \$35  
tubed pasta • confit duck • smoked mozzarella • heirloom tomato  
sugo • basil • pecorino GF
- gnocchi** ..... \$33  
baked potato gnocchi • napoli sauce • buffalo cheese • parmesan v
- ligorio strozzapreti** ..... \$35  
slow cooked beef cheek • truffle • egg pasta • sugo • truffle pecorino  
lemon • thyme GF
- cannelloni** ..... \$33  
stuffed pasta • ricotta • spinach • white sauce • cheese • salad v

## CONTORNI / SIDES

- tuscan braised fennel** ..... \$12  
stock • parmesan GF v
- roasted potatoes** ..... \$10  
confit garlic • rosemary salt GF v
- braised peas** ..... \$14  
crisp prosciutto • ricotta • mint GF
- polenta chips** ..... \$12  
roasted garlic aioli • parmesan GF v
- jerusalem artichoke bake** ..... \$14  
cream • cheese GF v
- italian chopped salad** ..... \$12  
tomato • peas • onion • white wine vinegar  
extra virgin olive oil GF v vN
- caponata** ..... \$14  
eggplant • red pepper • onion • vinegar • basil GF v vN

## DOLCE / DESSERT

house specials - ask your waiter for our full dessert menu

- baked cheesecake** ..... \$15  
oats • rosemary • lavender • leatherwood honey
- flourless orange & almond torte** ..... \$15  
spiced ricotta • aperol • meringue GF