

## ANTIPASTI

**Mr P's Salumi board to start (Per person)** \$15 pp  
Selection of Italian cured meats from the Mr p. deli windows - Hot sopressa, mortadella, bresaola, San Daniele prosciutto, marinated olives, wood fired vegetables, deli cheeses, house made focaccia

## PRIMI STARTER

**Mr P's Cheese board** GF V \$30  
A selection of local and imported cheeses from the Mr P. deli window. Chutney, walnuts, honey and biscuits

**Crispy calamari**, lemon, chilli, aioli DF \$28

**Prosciutto** with fior di latte, yellow peach and balsamic GF \$26

**Caprese salad**, heirloom tomato with burrata, basil, balsamic, olive oil GF V \$26

**Garlic provolone pizza** V \$16  
Add nduja \$4

**Polenta chips**, aioli, parmesan \$16

**Prawns pan fried** with prawn bisque, tomato sugo, toasted focaccia \$29

**Wood baked whole Milawa dairy camembert**, garlic bread V \$26

**Saffron arancino**, tomato sugo, parmesan V \$7<sup>ea</sup>

**Miss pickles famous halloumi fries** V \$16

**Chips**, miss pickle salt DF VE V \$9

## SECONDI MAINS

**Beef Tagliata** - woodfired tomato, balsamic, pecorino \$42

**Wood Roasted Barramundi** - salsa verde DF GF \$38

**Cotoletta Di Pollo** - chips, insalata DF \$30

**Chicken Parmigiana** - napoli, shaved ham, fior di latte, chips, insalata \$35

**Pan Fried gnocchi** - roasted pumpkin, sage, gorgonzola, walnuts VE V \$30

# Mr. Pappardelle



## CHEF PAPPA FEED ME

### WHOLE TABLE ONLY, \$55 PER PERSON

- MR P'S SALUMI BOARD  
Selection of Italian cured meats from the Mr P. deli windows - Hot sopressa, mortadella, bresaola, marinated olives, San Daniele prosciutto, wood fired vegetables, deli cheeses, house made focaccia
- CHEF'S CHOICE OF PIZZA
- CHEF'S CHOICE OF PASTA
- BEEF TAGLIATA  
woodfired tomato, balsamic, pecorino
- CHEF'S SELECTION OF SIDES
- TIRAMISÚ

## SIDES

**Insalata** - roquette, endive, pecorino, white wine vinegar DF GF V \$10

**Broccolini**, walnut dressing DF GF V \$12

**Roasted pumpkin salad**, pepitas, cherry tomato GF V \$12

**Chips**, Miss pickle salt DF VE V \$9

## PIZZA

**Margherita** - San marzano, fior di latte, basil V \$22

**Marinara** - San marzano, oregano, garlic V \$22

**Ortolana** - San marzano, eggplant, zucchini, mozzarella V \$24

**Cinque formaggi** - Mozzarella, fior di latte, parmesan, provolone, gorgonzola V \$25

**Tropea** - San marzano, fior di latte, red onion, olive, nduja \$24

**Porchetta** - Roast pork, confit garlic, potato, mozzarella \$26

**Hawaiian** - San marzano, shaved ham, woodfired pineapple, mozzarella \$24

**Pepperoni** - San marzano, hot salami, fior di latte, hard herbs \$26

**Messicano** - San marzano, hot salami, capsicum, olives, fior di latte, chilli \$26

**Capricciosa** - San marzano, ham, olive, mushroom, artichoke, mozzarella \$26

**Carne** - Mr P's bbq sauce, mozzarella, salami, porchetta, prosciutto \$29

**Prosciutto** - red wine figs, fior di latte, aged balsamic, goats cheese \$28

**Prawn** - confit garlic, zucchini, fior di latte, herbs, roquette \$29

**Boscaiola** - truffle, wild mushroom, guanciale, mozzarella, pecorino \$27

**Rafael** - San marzano, Woodfire Chicken, red onion, pineapple \$27

**Leonardo** - San marzano, soppressata, olives, oregano \$28

\* no half / half, no alterations to pizzas

## PASTA

"Pappardelle" - a traditional pasta served in central and southern italy, its name comes from the tuscan word pappare, meaning to eat with a child like pleasure

**Marinara** Vongole, Prawn, Scallop, White Market Fish, Squid, Mussel, Tomato, White Wine, Herbs \$44

**Hand cut lamb ragu** braised with san marzano, basil \$35

**Bolognese** (nonna's ragu) - parmesan, basil \$29

**Puttanesca** - Napoli sauce, olive, garlic, anchovy, parsley \$26

**Broccoli** - broccoli pesto, cream, parmesan, pangrattato \$26

**Carbonara** - guanciale, free range eggs, parmesan, pecorino, black pepper \$28

**Salsiccia** - italian pork sausage, caramelised onion, herbs, cream \$29

**Funghi** - creamy wild mushroom and truffle, parmesan \$26

**Sorrentina** - Napoli, mozzarella, parmesan, olive oil \$26





## BAMBINI *KIDS*

\$10

Ham & Pineapple Pizza	Bolognese pappardelle
Margherita pizza	Napoli pappardelle
Ham & Cheese Calzone	Schnitzel & chips

## DOLCE *DESSERT*

Pistachio Cannoli - ricotta filling	\$18
Tiramisu - mascarpone, espresso, Kahlua, Savoiardi	\$19
Calzone - Nutella, strawberry, ricotta, vanilla ice cream	\$18
Burnt honey, yoghurt and orange panna cotta, yellow peach, biscotti crumb	\$19

## TEA / COFFEE

Coffee	R \$4 / L \$4.6
Espresso, Latte, Cappuccino, Mocha, Chai, Hot Chocolate	
Iced Drinks	
Iced Coffee, Iced Chocolate	
Tea	\$4
English Breakfast, Earl Grey, Chamomile, Peppermint, Lemon Grass Ginger	

## SOFT DRINKS

Pepsi, Pepsi Max, Lemonade, Blood Orange, Dry Ginger Ale, Solo, Mineral Water, Tonic Water	\$4.5
House Lemon Lime Bitters	\$7
Sparkling Mineral Water 750ml	\$9

### Dietary requirements:

Whilst we take the greatest care and pride in preparing our food, Mr Pappardelle cannot guarantee the complete absence of nuts, gluten or dairy in our food, as it is all prepared in the same kitchen.

**V** Vegetarian | **VE** Vegan | **GF** Gluten friendly | **DF** Dairy free | **DFD** Option for dietary alteration



## GLOSSARY

**Pappardelle** - a traditional pasta served in central & southern Italy, its name comes from the Tuscan word pappare, meaning to eat with a child like pleasure

**Antipasti** - The first course of a traditional Italian meal

**Salumi** - Sliced cured, cold cuts of meat

**Primi** - starters

**Secondi** - second course, or main

**Bambini** - Children

**Dolce** - Dessert

**Calamari** - the Italian name for squid

**Prosciutto** - an air dried ham

**Prosciutto cotto** - a smoked ham

**Caprese** - a simple salad of tomato, mozzarella & basil

**Heirloom** - an old variety of vegetable, naturally pollinated without alteration

**Scallopini** - Italian, thin boneless slices of veal

**Tagliata** - steak

**Cotoletta** - Schnitzel

**Insalata** - Salad

**Pepitas** - pumpkin seeds

**Sopressa** - A salami originating in Veneto, Italy

**Mortadella** - Classic Italian deli meat made of pork

**Bresaola** - Air dried beef

**San daniele** - a cured ham from San Daniele, Friuli, Italy

**Focaccia** - Italian bread

**Porchetta** - a rolled, roasted pork dish with spices

**Fior di latte** - a cow's milk, soft, fresh mozzarella

**Burrata** - Mozzarella filled with stracciatella (cream & cheese filling)

**Provolone** - a stretched curd cheese

**Gorgonzola** - an Italian unpasteurized, creamy, blue cheese

**Vongole** - Pippis (clam)

**Nduja** - A spicy Calabrian salami paste

**Puttanesca** - Italian sauce of anchovy, garlic, tomato & olive

**Carbonara** - no cream here. Just free range eggs, parmesano, cured pork & pepper

**Guanciale** - cured pork cheek

**Cannoli** - Fried pastry shells

**Tiramisu** - means "pick me up"

**Calzone** - a folded pizza