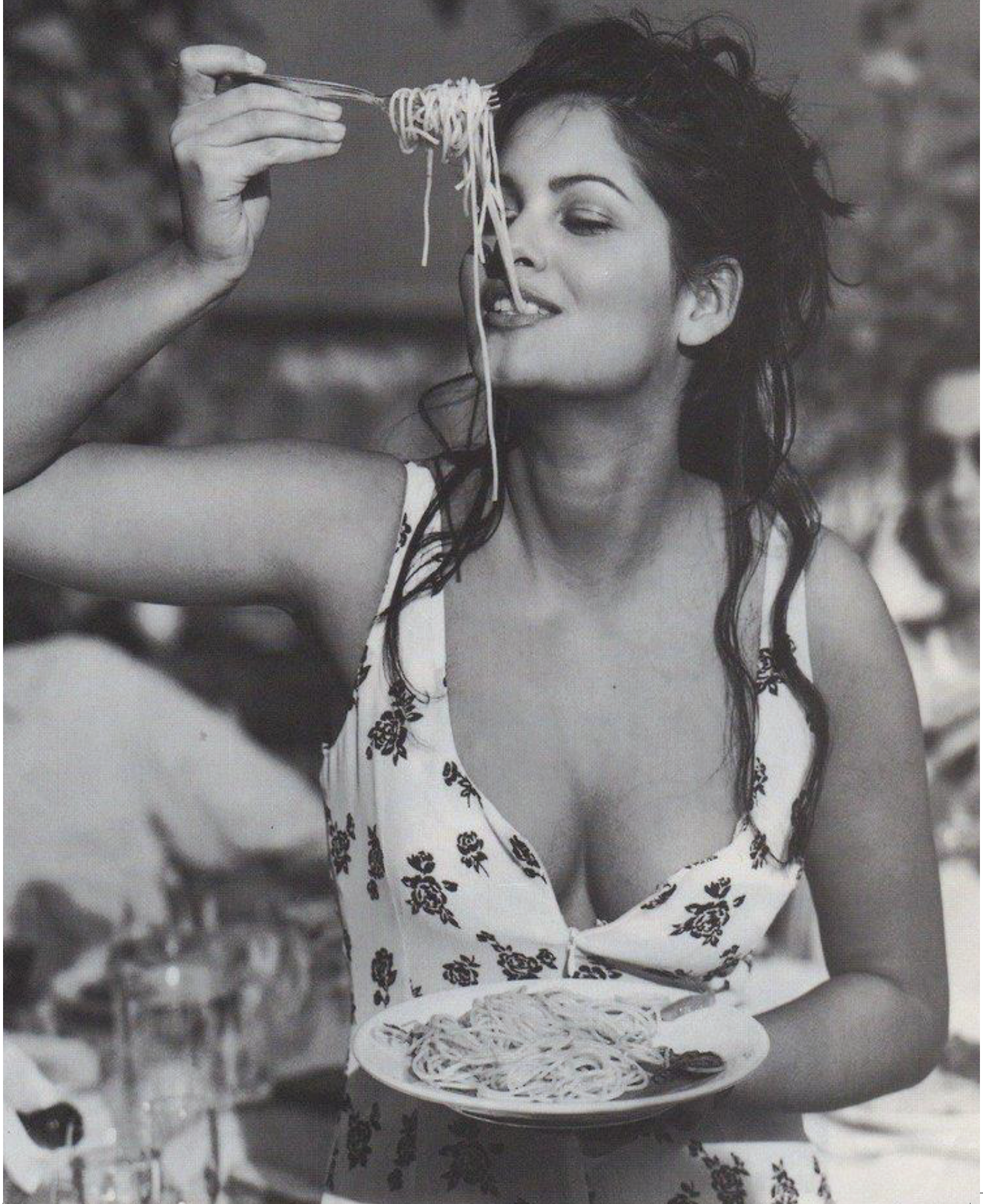


# RIALTO DINING







## ANTIPASTI

Woodfired Puff Pizza Bread 15

Woodfired Garlic Flat Bread 15

Prosciutto Di Parma, Italian Imported Burrata Mozzarella & Cima Di Rapa 26

Housemade Warm Marinated Olives 10 V

Housemade Rice Balls Filled With Mozzarella, Parmesan & Tomato Sugo  
(3PCS) 15 V

Calamari Fritti, Rocket, Citrus & Aioli 24 GF

Housemade Potato Croquettes Filled With Smoked Ham & Mozzarella With  
Chilli Mayo 13

Rialto Board 99

San Daniele Prosciutto, Burrata, Marinated Olives, Rice Balls, Croquettes,  
Calamari Fritti & Woodfired Pizza Bread

*ASK ABOUT BOOKING YOUR NEXT FUNCTION HERE...*

*"FOOD IS NOT MERELY SOMETHING TO EAT  
BUT ACTUALLY A WAY OF MAKING SENSE OF THE WORLD"*



## FROM THE CALABRIAN WOODFIRED OVEN

*All Meat Produce Is Free Range, Hormone Free, Grass Fed & Halal*

300G North Rivers, New South Wales, Veal Cotoletta (Herb & Parmesan Crumb), Potato Mash & Broccolini **45**

Bannockburn, Victoria, ½ Crispy Chicken, Arugula Salad, Lemon & Oregano Dressing **39 GF**

450G, Slow Cooked Sovereign, Victoria, Lamb Shoulder, Potato Mash, Lamb Rosemary Jus Broccolini & Fioretto **45 GF**

350G, 45Day Dry Aged Bone In Sirloin MB3+ & Local Arugula Salad **50 GF**

450G, Riverine, New South Wales, Angus Beef Rib Eye MB3+, Arugula Salad & Chips **65 GF**

**SAUCES 6 GF**

Mushroom, Dianne, Pepper, Red Wine Jus



## PASTA

Fettucine, Bacon, Mushroom, Shallots & Creamy Sauce 30

Fettucine, Eggplant, Olives, Whipped Ricotta & Tomato Sugo 30

Rigatoni, 12HR Slow Roasted Lamb Shoulder, Peas, Chilli & Tomato Sugo  
36

Spaghetti, Slowed Cooked Wagyu Beef & Tomato Sugo 33

Spaghetti Aglio Olio, Prawns & Pangrattato 33

Housemade Gnocchi, Four Cheeses Sauce 32

Housemade Gnocchi, Tomato Sugo & Straccicella 32

Spaghetti, Prawns, Calamari, Scallops, White Fish, Chilli,  
Parsley & Tomato Sugo 35

Maccheroni Alla Vodka (Creamy Tomato Sugo), ½ Lobster & Prawns 60



## PIZZE

### RED BASE

Margherita - Tomato Sugo, Mozzarella & Basil 24 Buffalo Mozzarella 28

Toscana - Artichokes, Grilled Eggplants, Woodfired Peppers, Mushrooms & Whipped Ricotta 30

Rialto - Prosciutto, Wild Rocket, Parmesan & Balsamic Glaze 33

Romano - Ham, Mushrooms, Artichokes & Olives 30

Naples - Anchovies, Capers, Olives, Basil & Shaved Parmesan 30

Parma - Prosciutto & Italian Imported Burrata 35

Calabrese- Hot Salami, Woodfire Peppers, Basil, Whipped Ricotta & Olives 30

Como - Ham, Salami, Whipped Ricotta & Cracked Pepper 30

### WHITE BASE

Potato - Potato, Pork Sausage, Rosemary, Garlic & Parmesan 32

Siracusa - Prawns, Garlic & Chilli 32

Apullia – Pork Sausage & Friarielli (Italian Broccolini) 30

*EACH PIZZA HAS BEEN CAREFULLY HAND MADE, NATURALLY RISEN FOR 48 HOURS AND COOKED THE NEAPOLITAN WAY IN OUR WOOD FIRED PIZZA OVEN*



## SALADS & SIDES

Local Rocket & Parmesan 16

Local Heirloom Tomatoes, Buffalo Mozzarella & Basil 19

Local Baby Cos, Tomatoes, Olives & Red Onions 16

Radicchio, Rocket & Pear 16

Charred Broccolini 15

Fries 12

Potato Mash 15

## BAMBINI 10 & UNDER

PASTA - Butter, Red Sauce, Cream & Bolognese 16

PIZZA – Ham OR Salami & Cheese, Meat Lovers & Cheese 16

Chicken Schnitzel OR Chicken Nuggets & Fries 16



## DIGESTIVO LIQUOR

Amaretto, "A Little Bitter" In Italian,  
It's An Almond Flavoured Liqueur 14

Frangelico, Immediately Taste Like Sweet Toasted Hazelnuts  
With A Background Of Light Chocolate & Warm Vanilla 13

Grappa, Smells Like A Fancy Perfume & Taste Like Sour Plums  
Dipped In Honey 15

Fernet Branca, All Together Bitter, Sweet, Herbacious & Spicy 15

Vecchio Amaro Del Capo, A Mix Of Twenty Nine Herbs, Flours, Fruits &  
Roots From Calabria's Beautiful Land, Blended To Provide  
An Intense Experience Of Pleasure 14

Ramazotti Amaro, Tastes & Smells Of Cola & A Bitter Orange  
With A Syrup Consistency 14

Montenegro Amaro, Lightly Sweet & It Leads With Rose Petals, A Dried  
Orange Peel & A Cherry 14

Nonnio Amaro, Equally Bitter & Sweet, Notes Of Orange, Honey, Vanilla,  
Licorice, Allspice, Mango, Pepper & Cocoa 16



## DOLCI

Affogato With Coffee Gelato, Biscotti, Drizzled  
With Espresso Coffee & Liqueur **18**

Tiramisu, Biscotti, Mascarpone Cream & Coffee **18**

Sticky Date Pudding, Gelato, Fresh Fruit & Butterscotch Sauce **18**

Crème Brulee, Fresh Fruit & Biscotti **18 GF**

Nutella Pizza, Gelato & Fruit **18**

Crunchy Bits Of Pizza Pastry Mixed With Nutella, Gelato & Fresh Fruit **22**

Giotto Gelato – Assorted Gelato & Sorbet **6 GF**

VANILLA, CHOCOLATE, SALTED CARAMEL, COOKIES & CREAM,  
HAZELNUT, NUTELLA, COFFEE.

STRAWBERRY, PASSIONFRUIT, LEMON, MANGO, BLOOD ORANGE.