



# Bartolo

Lunch 12pm - 3pm  
Dinner 5pm - late

Selection of cured meats (50g serves)	see specials board
Selection of cheeses (50g serves)	see specials board
Marinated green Sicilian olives (v)	6
Housemade focaccia (v)	5
Nan's meatballs - veal & pork, tomato sugo (3 per serve)	18
Radicchio, witlof, peach, cacioricotta, sherry vinaigrette (gf,v)	16
Prosciutto, compressed melon, pickles, buffalo mozzarella (gf)	22
Tomatoes, buffalo mozzarella, fresh basil, olive oil (gf,v)	16
Cured Kingfish crudo, blood orange, fennel puree, fingerlime (lf)	24
Cavatelli, broccoli pesto, sugar snaps, pea, egg yolk crumb, ricotta (v)	22
Housemade maccheroni, slow braised beef cheek ragu, oregano oil, parmesan	33
Saffron fregola, scallops, zucchini flowers	32
Pan roasted snapper, stracciatella, shaved zucchini salad, spanner crab and tomato vinaigrette	36
Charred lamb loin, roasted red pepper,s eggplant croquette, served with chimichurri	34
Crispy chat potatoes, nduja seasoning (lf)	11
Green beans, almond pesto, fried shallots, lemon dressing (gf,v)	12
Classic rocket salad served with parmesan cheese (gf, v)	9

Bartolo available for private hire, Monday-Sunday.  
Gift Vouchers available.  
[www.bartolosydney.com.au](http://www.bartolosydney.com.au) for further information.

1.4% for visa and mastercard / 1.8% for Amex / 10% Public Holiday Surcharge

*Bartolo Marino*