

O'Sarracino - Menu

Antipasto

Casatiello Handmade bread filled with salami, pancetta and cheese	Small \$13 Large \$22
Insalata di Mare Mixed seafood marinated in olive oil, garlic, parsley and lemon	Small \$13 Large \$22
Antipasato Napoli Mix of italian cured meats and cheeses	\$33
Antipasto O'Sarraacino Mixed platter of Casatiello, vegetables Naples style and seafood	Small \$13 Large \$19
Antipasto della Casa Mixed platter of O'Sarracino Antipasti	\$14 per person

Pasta ~ Primo

Spaghetti alle Vongole Veraci Fresh clams, cherry tomatoes, garlic and parsley	\$28
Spaghetti Cartoccio Seafood spaghetti cooked in the pizza oven with our focaccia pizza topping	\$34
Maccheroni del Sarracino Prawns, fresh cream, tomato and parmesan cheese	\$28
Maccheroni Primavera Cherry tomato, oil, garlic and grana cheese	\$26
Maccheroni Zola e Noci Maccheroni in gorgonzola cheese, cream and walnuts	\$29
Gnoci al Tartufo e Gamberi Potato pasta with truffles and king prawns	\$32
Pasta Fagioli con Cozze Pasta with red kidney beans, olive oil, garlic and fresh mussels	\$22
Pasta Vegetariana Vegetarian pasta using seasonal fresh vegetables, fantasy of the Chef	\$26
Paccheri al "Ragu Napoletano" Big pasta tubes with chunks of steak, onion, olive oil and tomato. Slow cooked for 6 hours and served with grana cheese	\$28

Secondo ~ Meat

Filetto al Pepe Verde Scotch fillet with a white wine, mustard, cream and pepper sauce	\$30
Filetto ai Funghi Scotch fillet with fresh mushroom sauce	\$29
Filetto Zola Scotch fillet with gorgonzola cheese	\$34
Filetto al Tartufo Scotch fillet with black truffle sauce	\$34
Tagliata Grana e Rucola Thin slices of fillet cooked in the pizza oven and served with rocket, olive oil and shavings of grana cheese	\$30
Cotoletta all' Italiana Beef medallion crumbed and pan fried	\$26

*Prices and availability subject to change without notice
Up to date as of 12/04/2012

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Secondo ~ Fish

Saute di Vongole Veraci Clams in shell, cooked in white wine, olive oil and garlic	\$24
Pesce del Giorno (Fish of the day) Fish fillet cooked in cherry tomatoes, prawns, olives and capers	\$36
Impepata di Cozze alla Napoletana Steamed mussels with cracked black pepper, served with lemon wedges	\$20
Fritura Mista (Calamari e Gamberoni) Fried squid rings and king prawn with lemon wedges	\$29
Calamari di Gaetano Squid rings panfried with cherry tomato, olives and capers	\$28
Zuppa di Pesced alla Napoletana Soup made with fresh fish, prawns, mussels, clams, squid, garlic and tomato	\$38

Contorni

Insalata Mista Mixed salad	\$5
Verdura alla Napoletana A selection of Napoli style vegetables	\$9

Formaggi

Grana Grana cheese served with cream of balsamic vinegar	\$12
Formaggi Misti (x 2 persons) A selection of Italian cheeses	\$28

Dolci

Dolce del Giorno Please ask the waiter for the fresh desserts made daily	\$13
Affogato al Caffè Vanilla ice cream drowned in Italian coffee	\$12
Affogato del Sarracino Vanilla ice cream drowned in liquor of your choice	\$12
Sorbetto alla Frutta Fruit sorbet	\$12

All our fresh pasta is made daily by **PASTA LA VISTA**

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