

# Bar Cicchetti

— HILLARYS BEACH CLUB —

**LUNCH/DINNER**

12pm to 9.00pm

## **/FEED ME**

Specially crafted menu from our executive chefs featuring our signature and seasonal dishes (min 4ppl/whole table) 69pp

## **/ ANTIPASTI**

Cicchetti's Signature Stone Baked Bread	14
Focaccia	10
Oysters (Min 3)	6ea
Marinated Olives	10
Burrata	15
Pickled Abrolhos Octopus	16
Mortadella 100g	15
Salami 100g	15
Prosciutto Di San Daniele 100g	18
Spicy Cacciatore Salami 80g	15
Bresaola 50g	18
House Selection Antipasti	30

## **/SMALL PLATES MADE FOR SHARING**

Beef Carpaccio, tonnato, rocket, parmigiano reggiano	19
Kingfish Crudo, limoncello + grapefruit dressing, pickled fennel	22
Truffle Mushroom Arancini (x3), peccorino, parmigiano	21
Mini Caprese Salad, stracciatella, basil oil	16
Baked Provolone cheese, italian pork sausage, rosemary, ciabatta	22
Goats Cheese + Beetroot Salad - pickled onion, pomegranate, rocket, hazelnuts, parmigiano vincotto	22
Fritto Misto, lemon pepper fried squid & white bait, lemon	18
Argentinian Red Prawns (x3), spicy n'duja butter, lemon	18

## **/PASTA**

Seafood Marinara - local snapper, red prawns, blue swimmer crab, vermentino, cherry tomatoes, tomato fennel sugo	38
Rigatoni, alla vodka & spicy n'duja, stracciatella	34
Ravioli, black Angus beef cheek, parmigiano reggiano	34
Slow Cooked Karradale Lamb Ragu - rosemary, parmigiano	34
The Mushroom Guy's Ragu, shallots, garlic, parmigiano reggiano, truffle oil	34
Spaghetti Carbonara - parmigiano, guanciale, egg yolk	32
Spaghetti Aglio e Olio, garlic, evoo, chilli + Add Pipi \$6	26

## **/PIZZA**

"Margherita 2.0" - san marzano, cherry tomatoes, stracciatella, basil	27
"Prosciutto Crudo" - san marzano, mozzarella, rocket, parmigiano reggiano	30
"Diavola" - n'duja, san marzano, mozzarella, fresh chilli, italian parsley, caramelised onion	30
"Burradella" - san marzano, burrata, mortadella, pistachio, pesto	34
"Capricciosa" - san marzano, smoked ham, wild mushrooms, artichoke, mozzarella	30
"Zucca" - roasted pumpkin, mozzarella, goats cheese, caramelised onion	30
"Funghi" - mozzarella, wild mushrooms, roasted garlic, truffle oil	30
"Gamberi" - house marinated prawns, chilli, zucchini purée, fior di latte, cherry tomatoes, rocket	32

## **/SHARES RECCOMENDED WITH 2 -3 SIDES**

1.2Kg mb score 2+ grass fed rib-eye, mushroom sauce	90
Grilled Baby Barramundi, caper butter, pickled fennel	42
Porchetta, pumpkin purée	40
Chicken Milanese, lemon, parmigiano	32
O'Connor Black Angus Beef Fillet 300g, mushroom sauce	55

## **/SIDES**

Rocket, radicchio, parmigiano reggiano	12
Nonna's Chips "Broken Blues"	12
Roasted Heirloom Pumpkin, salsa verde, pepitas	15
Asparagus, parmigiano reggiano custard, truffle oil	11
Snap Peas, hazelnut oil, lemon zest	13
Green Salad, goddess dressing, cucumber, pickled red onion	16

## **/COCKTAILS**

Aperol Spritz - Aperol, Valdo Prosecco, soda	18
Limoncello Spritz - Lazzaroni Limoncello, Valdo Prosecco, soda	19
Elderflower Spritz - St Germain, Valdo Prosecco, soda, lemon	19
The Rosa- Bandini Prosecco Rose, Malfy Con Arancia, rhubarb, passionfruit	19
Amaretto Sour - Lazzaroni Amaretto, lime, aquafaba	21
Pisco Sour - Wise Pisco, lime, aquafaba	21
Cicchettis Negroni - Malfy Originale, Campari, Sibona Civico 10 Rosso Vermouth	26

## **/WHITE WINE**

Ramsay Vibrant Bianco, cross-regional, IT	11	52
Sandalford SBS, Margaret River, AU	12	57
I Magredi Blanc Venezia, Friuli Venezia Giulia, IT	13	62
I Magredi Pinot Grigio, Friuli Venezia Giulia, IT	14	67
Nikola Estate Vermentino, Swan Valley, AU	12	57
Sandro De Burno Soave DOC, Vento, IT	17	82
Ancarani PerLaGiola 2022, Emilia Romagna, IT	17	82
Baglio Oro Chardonnay, Terre Siciliane, IT	13	62
Niro Pecorino 2021, Abruzzo, IT	15	72
Consorzio San Michele Vermentino, Sardinia, IT	87	
Etna Bianco, Sicily, IT	89	
Villa Matilde Greco di Tufo DOC, Greco di Tufo, IT	104	

## **/RED WINE**

Ramsay Intenso Rosso, cross-regional, IT	11	57
Antinori Santa Cristina Tocsana, Tuscany, IT	12	62
Sandalford, Cabernet Merlot Margaret River, AU	12	57
Baglio Oro Nero d'Avola DOC, Sicily, IT	13	62
Caprili Ilex Toscana Sangiovese, Toscana, IT	17	82
Niro Citra Montepulciano, Abruzzo, IT	15	72
Capoforte Primitivo Salento, Puglia, IT	99	
F.lli Puddu Tiscali Cannonau, Sardinia, IT	108	
Broccardo Barolo DOCG, Piedmont, IT	259	

## **/SPARKLING**

Valdo Prosecco, Valdobbiadene, IT	12	57
Kylie Prosecco Rose, Gambellara, IT	14	67
Veuve Cliquot, Champagne, FR	25	119
Lanitieri NV Cuvee, Lumbari, IT		128
Dom Perignon 2013 Vintage Champagne, FR		575

## **/ROSE/ SWEET**

Ramsey Elegante Rose, cross-regional, IT	11	57
Wills Domain Rose, Margaret River, AU	13	62
Soré Rose, Valtenesi, IT	15	72
Trentham Moscato, Murray Darling, AU	10	47

## **/ALCOHOL FREE**

Tread Softly Pinot Noir, Yarra Valley, AU	9	42
Tread Softly Prosecco, Yarra Valley AU	9	42
Quiet Spritz - Lyre's Italian Spritz, Tread Softly Prosecco, soda		16

## **/TAP BEERS - SCHOONERS**

Peroni 5%		13
Peroni 3.5%		10
Stella Artois 4.8%		11
Great Northern Super Crisp 3.5%		9
Carlton Dry 4.5%		10
Balter XPA 5%		12
Balter Hazy IPA 6%		12
Pirate Life South Coast 4.4%		11
Bulmers 4.7%		10
Monteiths Crushed Apple 4.5%		10
Hard Rated Lemon 4.5%		14
Brookvale Ginger Beer 4%		14

## **BOTTLES & CANS**

Corona		10
Two Bays GFB (GF)		10
Matso's Ginger Beer (GF, VE)		10
Magners 568ml (GF)		14
Peroni Nastro Azzuro 0.0%		8
Heaps Normal XPA (<0.5%)		8
Hiatus Pacific Ale (<0.5%)		8

## **/OTHER BEVERAGES**

Soft Drinks, San Pellegrino 750ml, Acqua Panna 1L Available		
All Tea & Coffee Available		

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, and gluten. Whilst all reasonable efforts are taken to accommodate guests dietary needs, we cannot guarantee that our food will be allergen free. Please advise staff of any allergies. Please note a surcharge of 15% will apply on public holidays. All card payments will incur a 1.25% surcharge.