

EVERYTHING ITALIAN, FOR EVERYONE

# tutto

da paolo

## ANTIPASTI

Start small, order many, share like Italians do.

### Focaccia Palloncino VEGAN

Balloon focaccia topped with oregano and extra virgin olive oil.

### Crocchette di Prosciutto PORK

Parma ham croquettes with Grana Padano DOP, from Naples' fried street food.

### Patatine al Tartufo

Shoestring fries with truffle and Grana Padano DOP, today's Italian bar favourite.

### Broccolini VEGAN

Broccolini with Tutto chilli oil and garlic breadcrumbs, in Southern Italian style.

### Calamari Fritti

Fried calamari with lemon aioli, a staple of Italy's coastal kitchens.

### Polpette al Sugo BEEF

Beef meatballs in tomato sauce, like Southern Italy's Sunday table.

### Burrata VEGETARIAN, GLUTEN-FREE

From Puglia, creamy burrata with marinated mini tomatoes, dried capers and Tutto chilli oil.

## 11' PIZZA NAPOLETANA

72-hour fermented dough made with Italian "00" flour. Fired at high heat for a chewy, blistered crust and puffy cornicione.

### Marinara VEGAN

San Marzano tomatoes DOP, crisp garlic chips, oregano.

### Margherita VEGETARIAN

San Marzano tomatoes DOP, fior di latte, fresh basil.

### Quattro Formaggi e Miele Piccante VEGETARIAN

Fior di latte, Provolone Piccante DOP, Gorgonzola DOP, Grana Padano DOP, honey, Tutto chilli oil.

### Diavola PORK

San Marzano tomatoes DOP, fior di latte, spicy Calabrian salami.

## HOMEMADE PASTA

Made fresh daily with Italian semolina flour, each with a story from Italy. Homemade gluten-free egg pasta available.

### Pomodoro e Basilico VEGAN

Casarecce with tomato and basil, a pairing at the heart of Italy's family kitchens.

### Arrabbiata VEGAN

Mafaldine with tomato and chilli, a Roman classic named "angry" for its fiery heat.

### Cacio e Pepe VEGETARIAN

Spaghettoni with Pecorino Romano DOP and black pepper, the Roman "cheese and pepper" classic.

### Aglio Olio e Funghi VEGAN

Campanelle with garlic, olive oil and mushrooms, a humble dish rooted in Southern tradition.

### Assassina VEGAN (20MIN WAITING TIME)

Spaghetti "burnt" in tomato and chilli, a Bari specialty called "assassin" for its bold, fiery bite.

### Ragù di Pollo

Campanelle with chicken ragù slow-cooked in herbs and white wine, a rustic countryside tradition.

### Bolognese BEEF

Mafaldine with slow-cooked beef ragù and Grana Padano DOP, Bologna's sauce from the 18th century.

### Carbonara PORK

Spaghetti with egg yolk, Pecorino Romano DOP, and guanciale, a Roman original.

### Pesto Basilico VEGETARIAN, NUTS

Casarecce with basil pesto, pine nuts, and Grana Padano DOP, from Liguria.

### Alici e Broccolini FISH

Casarecce with anchovy gently melted in butter, broccolini, garlic, toasted breadcrumbs and peperone crusco.

### Granchio SHELLFISH

Bucatini with crab, tomato, cream and Grana Padano DOP, blending Italy's coastal seafood with northern richness.

### Gamberi SHELLFISH

Bucatini with wild Argentinian prawns and prawn bisque, where thick, hollow strands cradle every bit of shellfish goodness.

### Misto Mare Aglio Olio DAIRY-FREE, SHELLFISH

Campanelle with chopped Argentinian prawns and baby squid, lightly tossed in garlic, olive oil and fresh chilli.

### Prosciutto Cotto e Funghi PORK

San Marzano tomatoes DOP, fior di latte, cooked ham, mushrooms.

### Prosciutto di Parma e Rucola PORK

San Marzano tomatoes DOP, fior di latte, Parma ham, fresh rocket leaves, Grana Padano DOP.

### Pugliese VEGETARIAN

San Marzano tomatoes DOP, fresh burrata, crispy garlic, Tutto chilli oil.

### Tartufo e Funghi VEGETARIAN

Truffled mushrooms, fior di latte, truffle oil.

### Gamberi e Limone SHELLFISH

San Marzano tomatoes DOP, wild Argentinian prawns, prawn bisque, garlic, lemon.

## DESSERT

Sweet treats the Italian way.

### Tiramisù

Da Paolo's famous tiramisù, made with the same recipe since 1989.

### Gelato

Small batch gelato made in-house with Italian ingredients and recipes from Chocolat Milano, the gelateria Milan queues for.

Premium flavour and italian cone options available

## CAFFÈ ITALIANO

Our coffee is made with Da Paolo's Classico beans, roasted in the Dolomites for a smooth Italian cup.

- A 0.90** Espresso
- A 0.90** Long Black
- C 0.90** Cappuccino
- C 0.90** Caffè Latte
- D 1.30** Mocha
- C 0.90** Hot Chocolate
- C 1.10** Caramel Caffè Latte
- C 1.10** Vanilla Caffè Latte
- D 1.40** Vanilla Affogato

Oat, soy, decaf, extra shot and iced options available

## TEA

- A 0.90** English Breakfast / Earl Grey / Peach Oolong  
Jasmine Green Tea / Lemongrass Ginger  
Chamomile Lavender

Iced option available

## WATER & SOFT DRINKS

- A 0.90** Filtered Water by Purezza  
Still or sparkling (750ml)
- D 1.10** Coca-Cola
- B 5.50** Sprite
- A 0.90** S.Pellegrino / Acqua Panna  
Sparkling / Still Mineral Water (500ml)
- C 0.90** Sanpellegrino Italian Sparkling Drink  
Limonata / Aranciata / Pompelmo / Aranciata Rossa (330ml)

## BEER & SELTZER

Italian lager and in-house seltzers made with real fruit.

**Peroni Nastro Azzurro** (1/2 pint)

### Craft Hard Seltzer

Passion Fruit / Yuzu

Prices are subject to service charge & GST.

## COCKTAILS

Italian classics and house favourites, always served with style.

- Aperol Spritz
- Bellini
- Portofino Gin & Tonic
- Margarita
- Espresso Martini
- Negroni
- Old Fashioned
- Whisky Sour
- Paper Plane
- Portofino Dry Martini

## AFTER-DINNER & DIGESTIFS

For that final Italian moment at the table.

- Limoncello
- Amaro Nonino
- Amaretto di Saronno
- Grappa Nonino Chardonnay Barricata

## WINE

From the vineyards of Italy to our table, featuring Da Paolo's own wine collection.

### Sparkling

**Da Paolo Prosecco DOC**, Veneto

**Trento Brut DOC Cantine Ferrari**, Trentino  
Traditional Method Chardonnay 24 months on lees

### White

**Da Paolo Pinot Grigio**, Lombardy

**Sauvignon Blanc Mount Riley**, Marlborough,  
New Zealand

**Soave Classico Inama**, Veneto

**Gewürztraminer St. Michael-Eppan**,  
Trentino-Alto Adige

### Rosé

**Giardino Rosé Santa Cristina**, Tuscany  
Sangiovese, Canaiolo

### Red

**Da Paolo Chianti Fattoria Dianella DOCG**,  
Tuscany

**Valpolicella Classico Bolla**, Veneto

**Barbera d'Asti "Libera" Bava**, Piedmont

**Carmenere Più Inama**, Veneto

**Morellino di Scansano Riserva Fattoria**

**Mantellassi**, Tuscany

**Le Volte dell'Ornellaia Tenuta dell'Ornellaia**,  
Tuscany

**Da Paolo Amarone Classico della Valpolicella**,  
Veneto

**Barolo Gianni Gagliardo**, Piedmont