

La BARACCA TRATTORIA

Primi

tortellini in brodo ~ small fine meat pasta parcels in a chicken broth w spinach leaves + parmesan

gnocchi di semolino ~ baked Roman style semolina gnocchi w a mushroom ragout **v**

frittelle di baccalà ~ salt cod fritters w potato, lemon + celeriac remoulade

tre gusti di stagione ~ 3 tastes; Sicilian pumpkin paté, warm cauliflower salad + mushroom strudel w a lemon saffron dressing **v**

pizza del giorno ~ our whimsical seasonal vegetable pizza of the day, cut to share, **v**

sarde beccaficcu ~ baked sardines w orange, currants, pine nuts + a shaved fennel salad

piadina ~ Italian style flat bread w prosciutto, fontina + rocket

Pasta

pasta di Baracca ~ our whimsical pasta of the day, your waiter will advise **v**

gnocchi ~ wild Italian herb + ricotta gnocchi w braised duck

Secondi

pesce al forno ~ oven-baked mulloway w potato, fennel, baby capers + green beans

saltimbocca alla romana ~ pan-seared veal prosciutto + sage escalopes w sautéed spinach + Italian style potato

torta di manzo ~ barolo braised beef + mushroom w a pastry crust, cauliflower cream + broccolini

Contorni

insalata mista ~ kitchen garden salad w fresh picked herbs + leaves, a honey vinaigrette + shavings of pecorino pepato **v**

patate al forno ~ French style layered potato bake w fontina + leek

pomodoro ripieno ~ oven-roasted Flinders Farm tomatoes filled w rice + kitchen garden herbs **v**

Dolci

torta di mela ~ Sicilian apple cake served warm w cinnamon ice cream

torta di limone e melassa ~ lemon treacle nut tart w rhubarb + crème fraiche

budino di cioccolato ~ soft chocolate pudding served warm w vanilla ice cream

bacino ~ 'sugar + spice' biscuit served w + a glass of *T'Gallant 'Triumph' Botrytis Pinot Gris 2001*

cotogna e formaggi ~ Tarago River farmhouse triple cream + Gippsland Blue w spiced pear + grissini

v ~ vegetariante