

# CICCIOLINA

bar & restaurant

Welcome to Cicc  
~ The old grey mare is exactly like she used to be ~  
ESTABLISHED 1993

*\*\*public holiday + card surcharge applies*

## To begin

Cicc bread ( <i>serves 2</i> ), with butter or Mussara Grove extra virgin olive oil	5.00
Bee sting – fried jalapeño filled with lime zest, ricotta, feta, pinenuts <i>each</i>	6.50
House focaccia, stracciatella cheese + Olasagasti anchovy <i>each</i>	10.50
Martini marinated Sicilian green olives	12.50
Freshly shucked half dozen oysters, red wine + shallot vinaigrette	33.50
Crumbed tiger prawns with bloody mary aioli	15.50
Charcuterie – wagyu MB9+ bresaola, San Daniele prosciutto, house cured duck ham, chicken liver parfait, honey roasted grapes + guindilla peppers	38.50

## Entrée

Oxtail agnolotti with sautéed Fraser Island scallops, citrus beurre blanc	31.50
Eggplant parmigiana, tomato sugo, grilled Provolone Valpadana cheese	18.50
Burrata with Italian XO + house focaccia	31.50
Tuna carpaccio, watercress, lime, baby capers, sourdough (GFO)	34.50
Hand cut eye fillet tartare, confit yolk, roast bone marrow, merlot pickled shallots + potato crisps	34.50
Blue swimmer crab, shallot + lemon thyme soufflé with a champagne + chive velouté	28.50
Tomato tart – parmesan pastry, heirloom tomatoes, Comté cream, tomato vinaigrette	23.50

*Cicc respectfully acknowledges the Traditional Owners of this Land,  
the people of the Kulin Nations.*

*We pay respect to the Elders, past, present, emerging.  
We acknowledge their relationship to this land that was never ceded*

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## Pasta + risotto

Risotto nero. calamari, squid ink, tomato	36.50
Linguini, baby spinach, garlic, olive oil, chilli	25.50
Spaghettoni vongole, pippies, garlic, lemon, chilli, olive oil, parsley	41.50
Tagliatelle, prawns, white zucchini with saffron + finger limes	39.50
Potato gnocchi with taleggio, spring garlic, radicchio, parsley oil	32.50
Spaghettoni bolognese	32.50
Gnocchetti sardi pasta, pork belly shoulder ragu, sage + parmesan cream	38.50

*Some dishes can be substituted with a vegan, gluten free spaghetti* 2.50

## Main

Chargrilled Black Angus Reserve eye fillet (250 gm) roasted hasselback potato, burnt sage butter, red wine jus	69.50
Pan fried duck breast, du Puy lentils, Japanese turnips, guanciale, pickled cherries	47.50
Baby barramundi fillet, leeks, orzo, crab meat, sweetcorn velouté, fried polenta and a watercress salad	49.50

## Sides

Fries	13.50
Heirloom beets, sumac, sour cream, pistachios, mint, tropea onion	14.50
Cos hearts, peas, mint, shallots, goat fetta salad	15.50

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## Dessert

Chocolate macaron (GF)		7.50
Cannoli with pistachio, orange, chocolate + amaretto ricotta		9.50
Sticky date pudding, butterscotch sauce, vanilla parfait, almonds		17.50
Lemon curd, grappa cherry + Chantilly cream tartlet		15.50
Cicciolina tira mi su		18.50
Burnt caramel dolce chocolate mousse, yoghurt, panna cotta, raspberry ice cream + toasted coconut		18.50
<b>Scoops</b> – House made ice cream + sorbet	per scoop	7.00

## Beverages

Espresso Martini		20.50
Carajillo – Spanish drink of espresso, Lic 43, served over ice		15.50
Affogato		10.50
Liqueur affogato – choose your liqueur...		19.50
<i>our suggestion? - Brookie's Mac – wattleseed + hazelnut liqueur</i>		

<b>Cheese</b> (40g) with fruit bread + quince jam	each	15.50
	both	30.00

**Pyengana Cheddar** – Crumbly, cow's milk, Tassie

**Gorgonzola Piccante** - Aged Blue, cow's milk, Lombardy, Italy

## Dessert Wine

De Bortoli 'Noble One' Botrytis Semillon 2016	375ml	75
Fowles 'The Exception' Late Harvest Sauvignon Blanc 2015	500ml	58
Vietti Moscato d'Asti 2021	375 / 750ml	70/120
Umani Ronchi 'Maximo' Botrytis Cinerea 2019	75ml / 375ml	18/90