

# RIALTO DINING





## ANTIPASTI

Woodfired Puff Pizza Bread **16**

Woodfired Pizza Flat Bread & Infused Garlic Oil **18**

Prosciutto Di Parma, Italian Imported Burrata Mozzarella & Cima Di Rapa **30**

Housemade Warm Mixed Marinated Olives **13 V**

Housemade Rice Balls (Parmesan & Mozzarella Filled)  
& Tomato Sugo (3PCS) **16 V**

Calamari Fritti, Rocket, Citrus & Aioli **25 GF**

Housemade Potato Croquettes (Mortadella & Mozzarella Filled)  
& Chilli Mayo (3PCS) **15**

Grilled Prawns, Rich Tomato Sugo & Woodfired Flat Bread **24**

Rialto Board **110** Serves 5-6

San Daniele Prosciutto, Burrata, Marinated Olives, Rice Balls, Potato  
Croquettes, Calamari Fritti & Woodfired Pizza Bread

*ASK ABOUT YOUR NEXT FUNCTION HERE...*

*"FOOD IS NOT MERELY SOMETHING TO EAT, BUT,  
ACTUALLY A WAY OF MAKING SENSE OF THE WORLD"*



## FROM THE CALABRIAN WOODFIRED OVEN

All Meat Produce Is Free Range, Hormone Free, Grass Fed & Halal

300G North Rivers, New South Wales, Veal Cotoletta  
(Herb & Parmesan Crumb), Potato Mash & Broccolini **49**

Bannockburn, Victoria, ½ Crispy Chicken, Arugula Salad,  
Lemon & Oregano Dressing **43** GF

400G, Slow Cooked Sovereign, Victoria, Lamb Shoulder,  
Potato Mash, Lamb Rosemary Jus, Broccolini & Fioretto **48** GF

300G, Riverine, New South Wales Scotch Fillet & Fries **50** GF

450G, Riverine, New South Wales, Angus Beef Rib Eye MB3+,  
Arugula Salad & Fries **66** GF

### SAUCES **6** GF

Mushroom, Dianne, Pepper, Red Wine Jus



## PASTA

Gluten Free Penne **4**

Fettucine, Bacon, Mushroom, Shallots & Creamy Sauce **33**

Fettucine, Eggplant, Olives, Whipped Ricotta & Tomato Sugo **32**

Rigatoni, 12HR Slow Roasted Lamb Shoulder,  
Peas, Chilli & Tomato Sugo **39**

Spaghetti, Slowed Cooked Wagyu Beef & Tomato Sugo **35**

Fettucine Aglio Olio, Prawns & Pangrattato **38**

Housemade Gnocchi, Four Cheeses Sauce **33**

Housemade Gnocchi, Tomato Sugo & Straccicella **33**

Spaghetti, Prawns, Calamari, Octopus, Scallops,  
Chilli, Parsley, Fish & Tomato Sugo **42**

Maccheroni Alla Vodka (Creamy Tomato Sugo),  
Whole Local Lobster & Prawns **72**



## PIZZE

### RED BASE

Margherita - Tomato Sugo, Mozzarella & Basil **25**

Margherita Con Buffala - Tomato Sugo, Basil & Buffalo Mozzarella **29**

Calabrese- Hot Salami, Woodfire Peppers, Basil,  
Whipped Ricotta & Olives **31**

Toscana - Grilled Eggplants, Woodfired Peppers,  
Mushrooms & Whipped Ricotta **31**

Genoa - Hot Salami, Mushrooms, Olives & Shaved Parmesan **31**

Rialto - Prosciutto, Wild Rocket, Parmesan & Balsamic Glaze **34**

Cirella - Salami, Ham & Italian Sausage **32**

Romano - Ham, Mushrooms & Olives **31**

Capri - Salami, Italian Sausage, Mushroom, Woodfire Peppers **32**

Naples - Anchovies, Capers, Olives, Basil & Shaved Parmesan **32**

Parma - Prosciutto & Italian Imported Burrata **39**

Como - Ham, Salami, Whipped Ricotta & Cracked Pepper **31**

### WHITE BASE

Patata - Potato, Pork Sausage, Rosemary, Garlic & Parmesan **32**

Syracuse - Prawns, Garlic & Chilli **35**

Apullia - Pork Sausage & Friarielli **31**

*EACH PIZZA HAS BEEN CAREFULLY HAND MADE, NATURALLY RISEN FOR 48 HOURS  
& COOKED THE NEAPOLITAN WAY IN OUR CALABRIAN WOODFIRED PIZZA OVEN*



## SIDES

Local Rocket & Parmesan **16**

Local Heirloom Tomatoes, Italian Imported Buffalo Mozzarella & Basil **19**

Local Baby Cos, Tomatoes, Olives & Red Onions **16**

Radicchio, Rocket & Pear **16**

Charred Broccolini **15**

Fries **12**

Potato Mash **15**

## BAMBINI 10 & UNDER

PASTA - Butter, Red Sauce, Cream & Bolognese **16**

PIZZA - Ham OR Salami & Cheese, Meat Lovers & Cheese **16**

Chicken Schnitzel OR Chicken Nuggets & Fries **16**



## DIGESTIVO LIQUOR

Amaretto - "A Little Bitter" In Italian, It's An Almond Flavoured Liqueur **13**

Frangelico - Immediately Taste Like Sweet Toasted Hazelnuts  
With A Background Of Light Chocolate & Warm Vanilla **13**

Grappa - Smells Like A Fancy Perfume  
& Taste Like Sour Plums Dipped In Honey **15**

Fernet Branca - All Together Bitter, Sweet, Herbacious & Spicy **15**

Vecchio Amaro Del Capo - A Mix Of Twenty Nine Herbs,  
Flours, Fruits & Roots From Calabria's Beautiful Land, Blended  
To Provide An Intense Experience Of Pleasure **14**

Ramazzoti Amaro - Tastes & Smells Of Cola & A Bitter Orange  
With A Syrup Consistency **14**

Montenegro Amaro - Lightly Sweet & It Leads  
With Rose Petals, A Dried Orange Peel & A Cherry **14**

Nonnio Amaro - Equally Bitter & Sweet, Notes Of Orange,  
Honey, Vanilla, Licorice, Allspice, Mango, Pepper & Cocoa **16**



## DOLCI

Affogato - Coffee Gelato, Biscotti, Drizzled With Espresso Coffee & Liqueur **18**

Tiramisu & Fresh Fruit **19**

Sticky Date Pudding, Gelato, Fresh Fruit & Butterscotch Sauce **18**

Crème Brulee, Fresh Fruit & Bisc Nutella Pizza, Gelato & Fruit **19**

Nutella Pizza, Gelato & Fruit **22**

Crunchy Bits Of Pizza Pastry Mixed With Nutella, Gelato & Fresh Fruit **24**

### GELATO **7**

Chocolate, Cookies & Cream, Coffee, Hazelnut, Pistachio,  
Salted Caramel, Strawberry, Vanilla

### SORBET **7**

Blood Orange, Boysenberry, Lemon, Passionfruit, Rockmelon