

RIALTO DINING





ANTIPASTI

Woodfired Garlic Flat Bread & Warm Bella Misti Olives **19**

Prosciutto Di Parma With Italian Imported Burrata Mozzarella,
Pickled Cima Di Rapa & Woodfired Pizza Bread **36**

Cantabrian Anchovies With Extra Virgin Olive Oil & Cracked Pepper **19**

Kingfish Crudo With Citrus Vinegrette **19**

Housemade Rice Balls With Tomato Sugo, Parmesan &
Mozzarella (4PCS) **18 V**

Calamari Fritti With Rocket, Citrus & Aioli **24 GF**

Local Woodfired Scampi Cooked With Herbed Butter **39 GF**

GRAZING BOARD FOR 2/36 4/55 6/80

San Daniele Prosciutto, Mortadella, Cacciatore Salami,
Cappocolo, Italian Buffalo Mozzarella, Roasted Peppers,
Grilled Eggplant, Calabrian Olives & Crusty Bread

ASK ABOUT BOOKING 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 HALAL, HORMONE FREE, GRASS FED & FREE RANGE.

300G NORTH RIVERS VEAL CUTLET (Herb & Parmesan Crumb)
With Potato Mash, Charred Broccolini & Mushroom Sauce **48**

BANNOCKBURN FREE RANGE ½ CRISPY CHICKEN
With Lemon & Oregano, Chips & Baby Cos Salad **44 GF**

450G SLOW COOKED SOVEREIGN LAMB SHOULDER
With Lamb Rosemary Jus, Potato Mash, Grilled Broccolini & Fioretto **48 GF**

450G RIVERINE ANGUS BEEF RIB EYE MBS3+
With Potato Mash & Local Arugula Salad **65 GF**

350G 45DAY DRY AGED BEEF ANGUS STRIPLOIN With
Fresh Arugula Leaf, Semi Dried Cherry Tomatoes & Shaved Parmesan **55 GF**

280G 2GR FULL BLOOD WAGYU RUMP MBS9+
With Arugula & Parmesan Salad & Crunchy Fries **58 GF**

MUSHROOM SAUCE | PEPPER SAUCE |
DIANE SAUCE | RED WINE JUS **6 GF**



PASTA

FETTUCCINI With Tomato Sugo & Straccicella 32

FETTUCCINI With Eggplant, Olives, Ricotta & Tomato Sugo 30

PACCHERI With Lamb Ragu, Peas & Tomato Sugo 36

SPAGHETTI With Wagyu Beef Bolognese & Tomato Sugo 33

SPAGHETTI Aglio Olio With, Prawns & Pangrattato 36

HOUSEMADE GNOCCHI With Four Cheeses Sauce 34

FETTUCINE RICCE Alla Vodka (Creamy Tomato Sugo)
With Lobster & Crab 55

ZITI SEAFOOD with prawns calamari octopus
white fish baby clams & chilli tomato sugo 40



PIZZE

MARGHERITA - Tomato Sugo, Mozzarella & Basil 24 OR With Buffalo 28

TOSCANA - Artichokes, Grilled Eggplants,
Woodfired Peppers, Mushrooms & Ricotta 30

RIALTO - Prosciutto, Wild Rocket, Parmesan & Balsamic Glaze 33

ROMANO - Ham, Mushrooms, Artichokes & Olives 30

NAPLES - Anchovies, Capers, Olives, Basil & Shaved Parmesan 30

CALABRESE - Hot Salami, Woodfire Peppers, Basil, Ricotta & Olives 30

PIZZA POTATA - Potato, Pork Sausage , Rosemary, Garlic & Parmesan 32

SORRENTO – Mixed Seafood With Garlic Oil & Chilli 34

*EACH PIZZA HAS BEEN CAREFULLY HAND MADE, NATURALLY RISEN FOR 48 HOURS
AND COOKED THE NEAPOLITAN WAY IN OUR WOOD FIRED PIZZA OVEN*



SALADS & SIDES

Rocket, Parmesan & Balsamic Dressing 16

Heirloom Tomatoes, Buffalo Mozzarella & Basil 19

Local Baby Cos With Tomatoes, Olives, Red Onions & Balsamic Dressing 16

Radicchio, Pear, Fennel, Walnuts & Red Wine Dressing 16

Charred Broccolini 15

Fries 12

Potato Mash 15

Crusty Italian Bread & Olive Oil 8

BAMBINI 10 & UNDER

Penne Butter | Pasta Red Sauce Or Cream | Spaghetti Bolognese 16

Pizza - Ham & Cheese | Meat Lovers | Cheese 16

Chicken Schnitzel & Fries | Nuggets & Fries | Calamari & Fries 16



DIGESTIVO LIQUOR

LIMONCELLO is an Italian Lemon Liqueur **14**

AMARETTO, Which Means "A Little Bitter" In Italian,
It's An Almond Flavoured Liqueur. **14**

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 Is All Together Bitter, Sweet, Herbacious & Spicy. **15**

VECCHIO AMARO DEL CAPO Is 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 Is Lightly Sweet & It Leads With Rose Petals,
A Dried Orange Peel & A Cherry **14**

NONNIO AMARO Is Equally Bitter & Sweet, With Notes Of Orange,
Honey, Vanilla, Licorice, Allspice, Mango, Pepper & Cocoa **16**



DOLCI

Vannila Pannacotta, Drizzled With Strawberry Coulis & Fresh Fruit **18 GF**

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

Tiramisu With Biscotti, Mascarpone Cream & Coffee **18**

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

Crème Brulee With Fresh Fruit & Biscotti **18 GF**

Nutella Pizza With Gelato & Fruit **18**

Crunchy Bits Of Pizza Pastry Mixed With Nutella, Gelato & Fresh Fruit **22**

Giotto Gelato – Assorted Gelato & Sorbet **6 GF**

*VANNILA, CHOCOLATE, SALTED CARAMEL, COOKIES & CREAM,
HAZELNUT, NUTELLA, COFFEE, STRAWBERRY PASSIONFRUIT,
LEMON, MANGO, BLOOD ORANGE*