

a Mare

Should you have any special dietary requirements or allergies, please inform your waiter. We will endeavour to accommodate your dietary needs, however due to the potential of trace allergens, we cannot guarantee completely allergy-free dining experiences.

Please note a 1.15% surcharge applies for all credit card transactions. A 10% surcharge applies on Sundays. A 15% surcharge applies on all Public Holidays (one surcharge fee of 15% if Public Holiday falls on a Sunday). An additional service fee of 10% applies to bookings of 10 people or more.

a'Mare CUCINETTA

*Welcome to a'Mare's 'Cucinetta', our little kitchen, our osteria bar.
Enjoy a drink, drop by for an antipasto, aperitivo or a quick pasta and a 'salute' with our team!*

Traditional focaccia, Pugliese extra virgin olive oil, aged balsamic 4ea

Mixed marinated olives with extra virgin olive oil and herbs 10

Mandorle, house made salted almonds 10

Giardiniera, pickled Italian vegetables 8

Deep fried **'gnocco fritto'** filled with wagyu Bolognese, mozzarella and Parmigiano 10ea

Sydney rock oysters, pinot grigio vinegar mignonette 7ea

Calamari fritti, lemon mayonnaise, lemon wedge 22

Local **Mozzarella di bufala**, Pugliese extra virgin olive oil 24

Salumi Misti with a selection of crackers 32

Antipasto Box to Share –

Selection of salumi, cheeses, marinated vegetables, crackers 65

Busiate alla Bolognese, spiral pasta with 12 hour slow cooked wagyu beef Bolognese 36

Spaghetti aglio olio e peperoncino, garlic, extra virgin olive oil,
chilli, Cantabrian Sea anchovies 29

Grilled **beef tenderloin 'scaloppine'** with hand cut chips 39

Roast **fish of the day**, Pugliese extra virgin olive oil and lemon wedge 36

Shoestring fries 9

Shoestring fries with truffled pecorino 14

Rocket and parmesan salad with balsamic dressing 12