



A STEEL DA CHEL



Ristorante Rinuccini celebrates modern Italian cuisine whilst showcasing the finest
Western Australian produce, all in a romantic traditional Italian environment. Our delicate menu is carefully crafted by
chefs Stephen Clarke, Cara D'Arcy, Gianluca Astrelli & Wes D'Arcy

ANTIPASTI	
Freshly Shucked Oysters (6)(GF/DF) Citrus Granita	42
Kingfish Crudo (GF/DF) Mandarin, Elderflower, Pickled Shallots, Citrus Pearls	26
Margaret River Black Angus Fillet Beef Tartare Black Olive, Chive, Lemon Mascarpone, Parmesan Crisp, Crostini	28
Caprese Salad (GF) La Delizia Buffalo Mozzarella, Heirloom Tomato, Basil, EVOO	25
Prosciutto Di Parma DOP (GF) Roasted Red Grapes, La Delizia Stracciatella, Vincotto, Basil Oil, EVOO	28
Gamberi Fritti Wild Caught Prawns, Lemon Mascarpone, Pesto Rosso	26
Fried Zucchini Flower La Delizia Ricotta, Lemon, Pecorino, Arrabbiata	21

PRIMI All Handmade Here Today	
Goats Curd Tortellini Masala Soaked Currants, Toasted Pine Nuts, Burnt Butter, Lemon, Fried Sage, Wildflower Honey	37
Lobster Ravioli Saffron Lemon Butter Sauce, Shaved Fennel, Apple Carpaccio, EV00	44
Wild Mushroom Gnocchi	40
Gorgonzola Crema, Toasted Hazelnuts, Fresh Thyme	
Braised Margaret River Beef Short Rib Risotto Milanese, San Marzano Pomodoro, Gremolata	42
SECONDI All Served With Our Signature Patata Forno	
Roasted Duck Leg Heirloom Baby Beetroot, Radicchio, Sorrel, Blackberry Sauce	42
WA Goldband Snapper Lemon Mascarpone, Shaved Fennel, Burnt Butter Sauce	52
Crispy Skin Pork Belly Celeriac, Fennel & Pork Marinato, Fresh Local Grapes	39

DOLCE

Our Famous Tiramisu Nonna's Traditional Italian Recipe	19
Vanilla Bean Panna Cotta Fresh Strawberries, Aged Balsamic, Meringue Crisp, Basil	19
Chocolate & Orange Tart Blood Orange Sorbetto	19
Affogato Espresso, Vanilla Bean Ice Cream, Trangelico, Amaretti	19



