



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 & Wes D'Arcy

ANTIPASTI

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| Freshly Shucked Oysters (6)(GF/DF) Native Lime | 42 |
| Kingfish Crudo (GF/DF) Peach, Elderflower, Pickled Shallots, Citrus Pearls | 26 |
| Margaret River Black Angus Fillet Beef Tartare (GFO/DFO) 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 Straciatella, Vincotto, Basil Oil, EVOO | 28 |
| Gamberi Fritti (DFO) Wild Caught Prawns, Lemon Mascarpone, Pesto Rosso | 26 |
| Fried Zucchini Flower La Delizia Ricotta, Lemon, Pecorino, Arrabbiata | 21 |

PRIMI

All Handmade Here Today

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| Goats Curd Tortellini Marsala Soaked Currants, Toasted Pine Nuts, Burnt Butter, Lemon, Fried Sage, Wildflower Honey | 55g 31 105g 37 |
| Lobster Ravioli Saffron Lemon Butter Sauce, Shaved Fennel, Apple Carpaccio, EVOO | 70g 35 115g 44 |
| Wild Mushroom Gnocchi (GF) Gorgonzola Crema, Toasted Hazelnuts, Fresh Thyme | 40 |
| Cacio e Pepe Spaghetti, Black Pepper, Pecorino | 70g 32 120g 39 |
| Braised Margaret River Beef Short Rib (GF) Risotto Milanese, San Marzano Pomodoro, Gremolata | 42 |
| Spaghetti Alle Vongole Spaghetti, Clams, Local Garlic Chilli, White Wine, Parsley, Lemon, EVOO | 70g 35 120g 40 |

SECONDI

All Served With Our Signature Patata Forno

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| Roasted Duck Leg (GF/DF) Heirloom Baby Beetroot, Radicchio, Sorrel, Blackberry Sauce | 42 |
| WA Goldband Snapper (GF) Lemon Mascarpone, Shaved Fennel, Burnt Butter Sauce | 52 |
| Crispy Skin Pork Belly (GF/DF) Celeriac, Fennel & Pork Marinato, Fresh Local Grapes | 39 |
| DOLCE | |
| Our Famous Tiramisu Nonna's Traditional Italian Recipe | 19 |
| Vanilla Bean Panna Cotta (GF) Fresh Strawberries, Aged Balsamic, Meringue Crisp, Basil | 19 |
| Chocolate & Orange Tart Blood Orange Sorbetto | 19 |
| Affogato (GF) Espresso, Vanilla Bean Ice Cream, Frangelico, Amaretti | 19 |



Dear customers, all of our food may be cross-contaminated with traces of nuts, seafood or gluten during preparation in our kitchen. Should you be severely allergic to any of these ingredients, it may be unsafe for you to eat here. Thank you for your understanding.

BEERS

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|--------------------|----|
| Peroni Red 4.7% | 12 |
| Birra Moretti 4.6% | 13 |

SPIRITS & LIQUEURS

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|--------------------------------|----|
| Poli Marconi Gin 46 | 19 |
| Braulio Amaro | 8 |
| Francoli Limousin Grappa | 14 |
| Francoli Moscato Grappa Bianco | 12 |
| Villa Massa Limoncello | 9 |
| Galliano Amaretto | 10 |
| Galliano Sambuca | 10 |
| Galliano Black Sambuca | 11 |
| Disaronno Amaretto | 10 |

COCKTAILS

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|---------------------|----|
| Aperol Spritz | 19 |
| Campari Spritz | 19 |
| Hugo Spritz | 19 |
| Limoncello Spritz | 19 |
| Cucumber Gin Spritz | 19 |
| Negroni | 22 |
| Dirty Martini | 22 |
| Espresso Martini | 21 |

SPARKLING

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| Bandini Prosecco NV | 15/75 |
| Dal Zotto Prosecco NV | 15/75 |

WHITE WINE

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|------------------------------|-------|
| Gigi by Bandini Pinot Grigio | 14/70 |
| Giovanni Rosso Roero Arneis | 120 |
| Montetondo Soave Classico | 16/80 |
| Inama Chardonnay | 100 |

ROSE

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|-----------------------------|-------|
| Graci Etna Rosato DOC | 120 |
| Poggio Anima Raphael Rosato | 16/80 |

RED

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| Contesa Montepulciano D'Bruzzo | 16/80 |
| Aquilani Sangiovese IGT Organic | 15/75 |
| Poggio Anima Belial Sangiovese | 16/80 |
| Poliziano Chianti Colli Senesi DOCG | 110 |
| Poggio Anima Nero D'Avola DOC Asmodeus | 16/80 |
| Trediberri Barbera D'Alba | 130 |
| Vietti LANGHE Nebbiolo Perbacco | 200 |
| Vietti Barolo Castiglione | 550 |
| Maretti Barolo DOCG | 210 |