

Ragazzi Sample Menu

(changes daily)

Cantabrian anchovy, butter, sourdough 8 ea

Bacon and mozzarella croquette 6 ea

Raw beef, smoked eel, garlic scape, saltbush 10 ea

Burrata, pumpkin, persimmon, majoram 21

Yellowfin tuna crudo, grapefruit, caper berry, white anchovy 20

Spaghetti, cacio e pepe 26

Ravioli of Jerusalem artichoke, pecorino, bitter honey 28

Conchiglie, prawns, 'nduja, capers 34

Mafaldine, bonito, fermented chilli 33

Trottole, pork and fennel sausage, cime di rapa 34

Casarecce, Maremma duck ragu, PX, rosemary 36

Agnolotti del plin, Royal Blue potato, truffle, Reggiano 54

Leaf salad 12

Fioretto, garlic sauce, chilli 14

Let our chefs decide for you 75pp

Let us pair your wine 55pp

We are cashless. We accept all major credit cards and EFTPOS

A 10% service fee is applied to all reservations of 6 or more.

Dolci

Mille-feuille, dolce de leche, apple 16

drink Poderi del Paradiso 'Vin Santo' - Trebbiano - Tuscany +16

Panna cotta, blood orange granita, cointreau, star anise 16

drink Lunaria 'Bucefalo' Passito - Malvasia - Abruzzo + 15

Affogato, Ca da Noci liqueur 16

Gelati 6 / scoop

Chocolate & Bourbon

Coconut & lime

Pistachio

add Ratafia Cherry Liqueur +9

Lemon & rosemary

Yuzu & shiso

Make it a 'Sgroppino' with grappa +9

Formaggi

Cheese plate 38 for 3 / 16 each

Prom Country 'Granny's Blue', cow, AU

Brebirousse d'Argental, sheep, FR

Crabu, goat, IT

Digestivo

Ragazzi Espresso Martini 22

Levi Serafino Amaro - Piedmont 14

Amara della Sacra - Piedmont 16

Pojer & Sandri Muller Thurgau Grappa 18

Levi Serafino Barbaresco Grappa 21

Levi Serafino Camomilla Grappa 21

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Sample \$75pp Set Menu

Cantabrian anchovy, butter, sourdough

Burrata, pumpkin, persimmon, majoram

Raw beef, smoked eel, garlic scape, salt bush

Spaghetti, cacio e pepe

Trottole, pork and fennel sausage, cime di rapa

Leaf salad

Fioretto, garlic sauce, chilli

Panna cotta, blood orange granita, Cointreau, star anise

We are cashless. We accept all major credit cards and EFTPOS

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Sample \$95pp Set Menu

Cantabrian anchovy, butter, sourdough
Bacon and mozzarella croquette
Burrata, pumpkin, persimmon, majoram
Yellowfin tuna crudo, grapefruit, caper berry, white anchovy

Spaghetti, cacio e pepe
Casarecce, lamb ragu, goat curd, rosemary

Jack's Creek rib eye, Ragazzi butter

Leaf salad

Fioretto, garlic sauce, chilli

Panna cotta, blood orange granita, Cointreau, star anise

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