



Bartolo

Kitchen open from 12pm - late daily
DAILY SPECIALS AND DESSERT AVAILABLE

Cured meats - sliced to order (see specials board for today's selection)	
Marinated green sicilian olives (v)	6
Housemade focaccia (v)	5
Nan's meatballs, veal & pork, tomato sugo (3 per serve)	15
Radicchio, shaved fennel, nashi pear, toasted hazelnuts, blood plum mayonaise & goats cheese dressing (gf,v)	15
Waygu rump beef tartare, mustard mayo, black olive (lf)	22
Local burrata, marinated oxheart tomatoes, white anchovy, cima di rapa puree, basil oil (gf) (v)	22
Charred octopus, salsa verde, pickled onion, potato (gf)	23
Spaghettoni alla norma, eggplant, tomato, basil, cacioricotta (v)	22
Housemade Maltagliati, veal ragu, castelmango cheese	33
Housemade potato gnocchi, prawns, cuttlefish, fish, tomato, bisque	33
Kingfish Caponata, pinenut dressing, basil (gf)	29
Pan-roasted organic free range spatchcock, fagioli, speck, nduja (gf,lf)	30
Roasted garlic & rosemary potatoes (lf,v)	9
Green beans, almond pesto, fried shallots, lemon dressing (gf,v)	12
Mixed leaf salad, lemon vinaigrette (gf,lf,v)	8
Oxheart tomatoes, fresh basil, olive oil (gf,lf,v)	8

Bartolo available for private hire, Monday-Sunday.
Gift Vouchers available.
www.bartolosydney.com.au for further information.

Bartolo Marino