

I MACCHERONI DINING

Experience our exquisite signature dishes with our degustation menu. Indulge in a combination of three courses, including an entrée, main course, and dessert, priced at \$75 per person (excluding specials from the degustation menu). This offer is available for groups of up to six guests.

Enhance your dining experience by opting for our wine pairing add-on, priced at an additional \$50 per person. Our wine pairing includes three glasses of wine expertly selected from our pouring selection, perfectly complementing each course.

For larger groups of seven or more guests, we highly recommend our set menu, featuring shared dishes that you can choose from our à la carte menu. The set menu options are priced at \$80 for eight food items spread across three courses, or \$100 for ten food items spread across three courses.

If you're planning a special function, we offer a bottomless alcohol package for a duration of two hours at \$50 per person. This package includes a selection of wines and beers to enjoy.

Please note that for groups exceeding ten people, the set menu is compulsory. Additionally, groups of seven or more guests will incur a 10% gratuity fee to ensure exceptional service.

We look forward to welcoming you and your guests for an unforgettable dining experience.



|| MACCHERONI ||

ITALIAN OSTERIA

We acknowledge the Gadigal people of the Eora Nation, Traditional Custodians of the land on which we meet today and pay our respects to their Elders past and present.

"Hands are the soul of men, they are our character."

-Alda Merini

DESSERT WINES

Indulge in our selection of dessert wines for \$18 per glass.

Cantalice, Toscana - Vin Santo
Vino e visciole, Marche - Montepulciano
Layon, France - Chenin Blanc

GRAPPA SELECTION

A classic Italian spirit produced in the vineyards of Tuscany and elsewhere in northern Italy. It's made from "pomace" – the skins, seeds and stems left over from winemaking.

Grappa di Barbera - Velius, Pod Pradarolo
Grappa di Vernaccia - Filu e ferro, Abbardentes
Grappa di Cabernet - Sarpa, Poli
Grappa di Montepulciano - Lacrima, Landi
Grappa Nosiola Monovitigno Trentino - Villa Varda
Grappa Vespaiolo - Poli 1898
Grappa Amorosa - Poli 1898
Grappa Tignanello - Tenuta Antinori
Grappa Teroldego Riserva Trentina Invecchiata
Grappa di Vermentino - Lunae



Home Ordering

Experience the taste of Italy from the comfort of your own home with I Maccheroni's home ordering service. Indulge in the authentic flavours of our traditional Italian Osteria without leaving your doorstep.



Recipes

Unlock the secrets of authentic Italian cuisine with I Maccheroni's shared recipes. Immerse yourself in the art of Italian cooking as we invite you to recreate the magic of our Osteria in your own kitchen.



Digital Restaurant Menu

Let the QR code menu transport you to the heart of our Osteria, where every dish tells a story.

Allergens & dietary conditions

Please be aware that all dishes at our establishment may contain traces of gluten, nuts, and other allergens. We kindly request that you inform our staff of any specific dietary conditions or allergies you may have, so we can accommodate your needs to the best of our ability.

Surcharges

Please note that there may be a credit card surcharge applied to your transaction. On Sundays and public holidays, a 15% surcharge will be applied to ensure our continued exceptional service.

I MACCHERONI

ENTREES

Mixed olives (gf,df,vg)	9
Artisan bread with extra-virgin olive oil (al,df,vg)	9
Mushroom arancini, paprika aioli (vg)	16
Angelachu anchovies, straciatella, garlic bread (ps)	26
Pork ribs, balsamic glaze & pickles (gf,df)	26
Burrata, witlof, figs, kaffir lime, wagyu bresaola (gf)	29
Prosciutto, rockmelon, kosho, sardinian flatbread	26

PASTA

Spaghettoni cacio e pepe in the cheese wheel (al,vg)	33
Maccheroni, beef cheek ragout, cavolo nero	29
Tortelli spinach and parmigiano, burn butter & sage (vg)	36
Ricotta gnocchi, braised lamb chicory & crushed olive (gf)	36
Duck Agnolotti, Porcini Mushroom ragout, Truffle pecorino	49
Lemon tagliolini, vongole, crab, chilli, garlic & bottarga (ps,df)	41

SIDES

Season greens, garlic, chilli, lemon (gf,df,vg)	18
Cabbage, apple, mint, currants, pecan truffle pecorino (gf,vg,al)	18
Pear & rocket, parmesan, balsamic (al,gf,vg)	18

SWEET TREATS

Affogato with nocello (gf)	18
Ricotta tiramisu, nut crumbs	18
Banoffee pie	18
Cheese platter	29
Polenta & almond cake, sour cream, coffee gelato (gf)	18
Sicilian cassata chocolate Magnum, grand marnier, pistacchio (gf)	18
Almond pannacotta, spiced pear, acai, dark chocolate, hazelnut (gf,df, vegan)	18

DIGESTIF

Limoncello, nocello, frangelico, strega, mirto	16
Amaro del capo, montenegro, averna, pruni, fernet branca	18
Ragnaud sabourn N.20 cognac reserve special	37
Bisquit & dubouche' cognac vsop	37

I Maccheroni, an enchanting Italian restaurant nestled in the heart of Woollahra, Sydney, invites diners on a culinary journey to the vibrant streets of Italy.

With its warm and inviting ambiance, reminiscent of a rustic Emilia-Romagna osteria, I Maccheroni transports guests to a world of authentic flavours and traditional Italian hospitality.