



SINCERO

ITALIAN BAR & RESTAURANT



FOOD MENU





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STUZZICHINI // ANTIPASTI

Focaccia Traditionale	11
House Baked Rosemary Focaccia Oil & Balsamic (v)	
Culatta	24
Gnocco Fritto, Parmesan Cream	
Arancini	17
Lemon, Peas, Mint, Mozzarella 3pc (v)	
Pizza Fritta	18
San Marzano Tomato, Stracciatella, Basil (v)	
Burrata	24
Orange, Salad Onion, Coriander Seeds, Lavender, Honey, Basil (v)	
Fritto Misto	29
Fried Calamari, Lemon, Zucchini, Caper, Lime & Dill Mayonnaise	
Crudo	29
Ocean Trout, Roe, Capers, Chive, Orange, Dill, Crostini & Ricotta	

PRIMI

Spaghetti Al Grancio	46
Swimmer Crab, Garlic, Brown Butter, Crab Essence, Chive, Dill	
Calamarata al Bolognese	38
Ragu of Beef, Pork & Chicken, Basil	
Cacio e Pepe	32
Hand Cut Fettuccine, Pecorino Romano & Black Pepper (v)	
Gnocchi	32
Tuscan Kale, Spinach & Pistachio Pesto (v)	
Radiator Vodka	34
Spicy Vodka Sauce, Stracciatella, Basil (v)	

SECONDI / PER TUTTI

Lombata	48
350g O'Connors Gippsland Beef Sirloin, Salsa Verde & Lemon	
Pesce	MP
Fish of the Day	
Costoletta	42
450g Chicken Cutlet, Capers, Lemon, Fried Parsley, Parmigiano, Brown Butter	
Bistecca Fiorentina	126
1KG Riverine T.Bone, Black Garlic, Rosemary, House Fries	
Maiale Marinati	98
1KG Pork Tomahawk, Oregano, Garlic, Chili, Spiced BBQ Sauce	

CONTORNI

Fagioli	16
Green Beans, Ricotta, Garlic, Butter, Pistachio, Parsley & Mint (v)	
Insalata	11
Mixed Leaf Salad, House Dressing (v)	
Frite	14
Fries, Parsley & Rosemary Salt (v)	

DOLCE

Chocolate Mousse	18
Raspberry, Sea Salt, Extra Virgin Olive Oil	
Tiramisu Traditionale	22
Served Table Side (v)	
Panna Cotta	18
Pistachio, Smoked Whiskey, Saffron & Honey	

MODERN ITALIAN DINING, MADE TO SHARE.