

Antipastini

natural **oysters**, limoncello + dill (gf, df) **4 pp**

house **marinated olives** (gf, df, v) **10**

crumbed + fried **olives ascolana**, filled with veal + parmesan **12**

arancini, pumpkin, burnt butter + smoked caciocavallo (v) **5 pp**

fried **zucchini flowers**, lemon ricotta + pesto trapanese (gf, v) **8 pp**

meatballs + tomato sugo 3pc (gf) **13**

pan-seared **scallops**, charred corn + oregano oil (*gf,*df) **8pp**

burrata mozzarella, fried green tomatoes

+ smoked eggplant (gf, v) **20**

tuna scottato, spiced beetroot + licorice (gf, df) **21**

calamari escabeche + charred bread (*gf, df) **19**

our Nonna's style feed me menu

have the whole table dine family style on the chefs' selection of dishes
from across our menu

68pp

add matched wines + 55pp

requires whole table to participate

please notify us of any dietary requirements

Pasta di Casa

pappardelle, braised osso buco, tomato ragu + pangrattato (*df) **30**

ricotta gnocchi, smoked portobello mushroom + witlof (v) **29**

carbonara **raviolo**, guanciale + quail egg **31**

squid ink linguine, prawns, chorizo, chili + capers (df) **31**

risotto of artichoke + grilled asparagus (gf, v) **30**

Secondi

barramundi, saffron + red pepper brodo, fregola (*gf,*df) **38**

braised **lamb shoulder**, baked semolina gnoccho + roast garlic (*df) **39**

crumbed **veal cutlet**, braised leek + parmesan custard **40**

mustard + pepper crusted black angus **scotch fillet**, fennel gratinati (*gf,*df) **41**

Contorni

seasonal greens of buttered spinach, brussel sprouts + zucchini (gf, v,*df) **8**

rocket + radicchio salad, lemon dressing + ricotta salata (gf, v,*df)

french fries (gf, v, df) **8**

*(gf) gluten free (*gf) can be made gluten free (df) dairy free (*df) can be made dairy free*

(v) vegetarian. Please ask for our vegan menu.

pp = per piece

Whilst we endeavour to accommodate any dietary requirements, we cannot 100 per cent guarantee a transference of allergens in regards to specific dietary requirement in our restaurant. For more specific information regarding menu items, please see the manager.

Yes, we have Vouchers.....

Do you have to buy for that special person who has everything?

A delicious Massi voucher will hit the spot.

Did you know about **Mister Bianco Restaurant?**

Lunch - Thursday & Friday

Dinner - Monday to Saturday

285 High Street, Kew

T. +61 3 9853 6929

Functions + Events

Are you planning a special occasion or corporate event?

Massi can offer a range of different packages tailored to your needs.

T. +61 3 9670 5347

E. info@massi.com.au