

RISTORANTE
BUON RICORDO

Two Course Menu - \$90 per person
Three Course Menu - \$115 per person

PRIMI PIATTI

ORATA	Diced Snapper fillet marinated in lemon juice, olive oil and tarragon, finished with bottarga, chives and fresh green apple.
CRUDO ALLA NEGRONI	Thinly sliced Hiramasa kingfish, marinated in gin, vermouth, candied orange and finished with campari crystals.
FAGOTTINI	Pork and veal sausages bound with parmesan, truffle egg and pork trotter finished with lemon infused extra virgin olive oil.
BURRATA	Fresh mozzarella with a cream centre, served with burnt butter, prosciutto, hazelnut, sage and chestnut honey.
MINESTRA MARITATA	Traditional soup with chicken, nettles, spinach, Sicilian bread dumplings and broken pasta.

PASTA

PACCHERI	Large tubular artisan pasta served with calamari braised in white wine, cherry tomato, garlic and chilli.
PASTA 'AL DINTE'	Penne served with a cuttlefish ink sauce, braised cuttlefish, lemon zest and Pecorino.
GNOCCHI ALLA VACCINARA	Fresh made gnocchi served with Oxtail ragu and a touch of cinnamon.
FETTUCCINE AL TARTUFOVO (additional \$5)	Cream and parmesan, topped with a fried truffle egg. Tossed at the table.

SECONDI DI PESCE

PESCE SPADA ALLA PUTTANESCA

Pan-fried Swordfish with sauteed cherry tomato, Olives and capers.

TROTA ALLA MUGNAIA

Pan seared fillet of rainbow trout, served with lemon and butter sauce, capers and fresh tarragon.

SCAMPI ALLA GRIGLIA (additional \$31.00)

Butterflied char-grilled scampi, dressed with lemon and extra virgin olive oil on a bed of fresh rocket.

CARNE E VOLATILI

GALLETTO ALLA DIAVOLA

Butterflied char-grilled spatchcock with hot spices, roast capsicum, lemon and extra virgin olive oil.

AGNELLO

Grilled Milly Hill lamb rump (served medium) with caponata of eggplant, capsicum, zucchini, pine nuts and raisins.

BRICIOLETTE REGINALDO

Crumbed veal rolled with spinach, nutmeg & parmesan Grilled & drizzled with E.V. olive oil and lemon.

PORCHETTA ALL'LATTE

Berkshire Pork shoulder, roasted with black pepper, rosemary and fennel seeds, served with braised chicory.

BISTECCA ALLA GRIGLIA (additional \$22.00)

500gm Nolan's Gympie Private Selection T-Bone, grain fed, dry aged, grilled and served with sea salt and lemon.

RANGERS VALLEY RIB EYE \$250.00 serves 2 (max 4)

1.2kg, marble score 3, 270 day grain-fed Black Angus served with sea salt and lemon.

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CONTORNI

Focaccia \$8.50

House made bread with rosemary
and sea salt.

Insalata di rucola \$16.50

Salad of wild rucola and parmesan.

Fagioli alla Toscana \$14.00

Cannellini beans with E.V. olive oil.

Sauteed Zucchini \$14.00

With tomato and basil

Roast Potatoes \$16.50

Spinaci con limone \$19.50

Warm spinach with lemon &
Armando's E.V. olive oil.

DOLCI

TORTA DIPLOMATICA

Puff pastry, rum soaked sponge, ricotta cream.
poached pear, caramel sauce

Matching – Chambers Rosewood Topaque (Vic.) \$16

SEMIFREDDO AL TORRONE

Nougat semifreddo, Italian liqueur, pistacchio scented
cream, candied fruit

*Matching – NV Canobolas-Smith 'Melliodoro'
Chardonnay/Semillon (NSW) \$20*

TORTA CAPRESE

Traditional Neapolitan flourless chocolate cake, warm
chocolate sauce, mascarpone cream, vanilla bean gelato

Matching - 2018 Corrado Tonelli 'Visner' (Marche) \$18

MILLE MELE

A "thousand" layers of apple slices baked with sugar
and served with ginger cream.

*Matching - NV Casa D'Ambra' Epomeo Bianco IGT
(Campania) \$25*

MERINGATA CON FRAGOLE

Baked meringue, syllabub cream, balsamic
strawberries, basil sorbet

*Matching – NV Canobolas-Smith 'Melliodoro'
Chardonnay/Semillon (NSW) \$20*

FORMAGGIO

Served with black and white sesame crispbread, Italian chestnut honey, walnuts, dates and apple.

One Cheese	17.00
Two Cheeses	26.00
Three Cheeses	34.00
Four Cheeses	40.00

SOFT

Pasteurised Cow, handcrafted

TALEGGIO DOP Lombardia

BLUE

Pasteurised Cow

GORGONZOLA DOLCE LATTE,
Lombardia

HARD

Sardinia Sheep aged in handmade baskets

PECORINO SARDO, Sardinia

Pasteurised Cow / Goat

TESTUN AL BAROLO - Piemonte

A 10% surcharge is applied on Sundays / Our seafood is MSC certified, and sustainably caught. All Cards incur 1.5% processing fee. All prices are GST inclusive Gluten free and vegetarian menu available. A service charge of 10% applies to tables of 10 and more.

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