



Ristorante Papa is proud to present a new chapter of Italian Cuisine. With the introduction of our new menu, our Head Chef and his team have researched each ingredient, ensuring only the freshest and top-quality Italian produce.

Embark on a culinary journey with our new menu, boasting a modern twist on authentic Italian dishes bursting with bold flavours. To elevate your dining experience, indulge in our exclusive collection of hand-selected wines that perfectly complement our exquisite a la carte menu. Join us for an unforgettable Italian dining experience.

~ BUON APPETITO!

S T U Z Z I C H I N I

Garlic Crust \$12

With garlic, oregano and olive oil (v)

Herb Crust \$12

With mixed herbs and olive oil (v)

Bruschetta Crust \$15

With fresh sliced tomatoes, olive oil and basil (v)

Crocchette di Gamberi \$20 (4 pieces)

Panko breadcrumbed prawns croquettes served with sweet chilli mayo and basil pesto

Frittura di Calamari \$22

Fried salt and pepper squid with squid ink mayo and mixed leaf salad

Gnocco Fritto \$25

Deep fried gnocco with goat's cheese, Prosciutto di Parma and truffle honey

Gamberi in Tempura \$28 (4 pieces)

Deep fried green king prawns with baby cos lettuce and avocado mayo

Oyster \$5 each

Sydney Rock Oysters served with lemon cheek, salmon roe, shallot vinaigrette (gf) , (df)

Please advise your waiter of any allergies or dietary requirements prior to ordering.

(V) Vegetarian (DF) Dairy free (GF) Gluten free

A N T I P A S T I

Eggplant Parmigiana \$18

Baked half eggplant stuffed with buffalo mozzarella, napolitana sauce, eggplant and toasted breadcrumb (v)

Rollé di Pollo \$ 24

Slow cooked and pan roasted rolled chicken breast filled with spinach and ricotta, accompanied with Cacciatore sauce (gf)

Fiori di Zucca in Tempura \$26 (4 pieces)

Mozzarella, ricotta and mild salami filled zucchini flowers with truffle honey and grated manchego cheese

Carpaccio di Tonno \$28

Thin sliced Saku Tuna carpaccio served with soy sauce dressing, Avruga caviar, finger lime and avocado (df)

Antipasto di Salumi e Formaggi \$39

A selection of cured meats and gourmet cheeses, served with mixed mushrooms and sautéed olives. (gf)

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P R I M I P I A T T I

Gnocchi Broccoli e Salsiccia \$29

House made potato gnocchi with broccoli sauce, pork & fennel sausage and toasted Nduja breadcrumb

Risotto ai Funghi \$34

Carnaroli rice with Porcini, King brown, Oyster mushrooms and Gorgonzola cheese fondue (v) (gf)

Fregola Vongole Ceci \$36

Traditional Sardinian fregola served with Coffin Bay vongole, chickpeas and grated bottarga

Spaghetti Marinara \$39

House made spaghetti pasta with cherry tomato sauce, squid, mussels, prawns and vongole

Tagliolini all'Aragosta \$45

Homemade tagliolini pasta served with lobster tail in a fresh cherry tomato sauce garnished with Salmon roe

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S E C O N D I P I A T T I

Cozze e Vongole \$35

Mussels and Vongole sautéed in a napolitana sauce served with chilli and garlic chips, grilled sourdough and basil oil (df)

Dentice alla Mugnaia \$44

Pan fried Snapper fillet served with celeriac puree and roasted beetroot, accompanied with Mugnaia sauce (gf)

Beef Striploin \$48

Striploin steak (250g, MBS3+) with roasted dutch carrots and Kipfler potato, beef jus (gf)

Carré d'Agnello \$48

Pan seared half rack of lamb seasoned with Dijon mustard served with peas puree, confit tomato and mustard gravy sauce (df) (gf)

1kg Beef T-Bone \$130 (serves 2)

Served with salsa verde, french fries, baby carrots, shallots and jus (gf)

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P I Z Z A R O S S O

Margherita \$18

Fior di latte, tomato base and basil (v)

Napoletana \$21

Fior di latte, tomato base, olives, anchovies, basil and oregano

Spagnola \$22

Fior di latte, tomato base, ham, capsicum and red onion

Vegetariana \$23

Fior di latte with cherry tomato, roasted zucchini, eggplant, mushrooms, capsicum, and rocket (v)

Calzone \$23

Fior di latte, tomato base, ham, mushrooms and fresh ricotta

Capricciosa \$23

Fior di latte, tomato base, smoked ham, mushrooms, artichoke, olives and basil

Calabrese \$24

Fior di latte, tomato base, hot salami, nduja, olives and basil

Salumi \$24

Fior di latte, tomato base, ham, Italian sausage and salami

Papa Junior \$24

Fior di latte, tomato base, ham and burrata

Siciliana \$25

Fior di latte, tomato base, eggplant, salted ricotta and basil

Gluten Free pizza base available on request – additional \$5

While all care is taken, please note our gluten free pizza bases may contain traces of gluten.

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P I Z Z A R O S S O

Parma \$25

Fior di latte, tomato base, prosciutto di Parma, shaved parmesan, rocket and basil

Regina \$25

Fior di latte, tomato base, buffalo mozzarella and basil (v)

Papa Knows Best \$25

Fior di latte, tomato base, prosciutto di Parma and burrata

P I Z Z A B I A N C A

Contadina \$22

Fior di latte, white base, potato, red onion and parmesan

Gamberi \$25

Fior di latte, white base, prawns, zucchini, cherry tomatoes and lime zest

Tartufo \$26

Fior di latte, white base, potato, Italian sausage, porcini mushrooms and truffle oil

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I N S A L A T A

Insalata di Arugula e Parmigiano \$16

Rocket, parmesan, pear, almonds and pomegranate molasses dressing (v) (gf)

Insalata di Beetroot \$16

Wild rocket and baby spinach salad with feta, roasted beetroot and dressing (v) (gf)

Insalata Caprese \$18

Sliced tomato, with buffalo mozzarella topped with basil pesto (v) (gf)

Caesar Salad \$19

Baby cos lettuce served with focaccia croutons, shaved parmesan, grilled chicken, bacon and caesar dressing

C O N T O R N I

Patatine Fritte \$12

French fries (vegan)

Peperoni Ripieni \$14

Roasted and baked bullhorn capsicum seasoned with breadcrumb, oregano, capers, tomato and olives (v)

Broccolini \$14

Grilled broccolini topped with crispy pancetta (gf) (df)

Patatine al Tartufo \$15

French fries topped with parmesan and truffle oil, served with truffle mayo (v)

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D E S S E R T

Torta di Ricotta \$12

Our signature Baked Ricotta Cake with chef's garnish

Torta di Ricotta con Nutella \$14

Our signature Nutella Baked Ricotta Cake with chef's garnish

Biancomangiare \$16

Traditional Sicilian pudding made with almond milk, cinnamon and lemon zest, served with mix berry sauce and Disaronno meringue (gf)

Tiramisù Classico \$16

Chef's own dessert featuring layers of coffee soaked savoiardi biscuits and mascarpone

Tortino al Cioccolato \$18

Warm heart chocolate soufflé' served with toffee sauce, hazelnuts sable and vanilla ice-cream

Pizza Dolce \$25

Pizza with Nutella, banana and strawberries

D O L C E O F T H E W E E K

Tortino Camilla \$16

Soft orange and carrot cake served with oranges, lemon granita and cream cheese.

D E S S E R T W I N E S & A M A R O

Milazzo L'Oro Di Casa

Milazzo, Sicilia, Organic *Glass/\$10. Bottle/\$79*

A strong, sweet flavour with hints of fruit and fennel

Amacardo Carciofo *Glass/\$8*

Naturally extracted from the wild artichoke harvested on the slopes of the Mount Etna volcano in Sicily, Amacardo tonic liquor will surprise you with its natural and sweet taste

Amacardo Arancia *Glass/\$8*

Sicilian tonic liquor combining the embrace of Etna's wild artichoke and Sicilian orange peel

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