

DON'T BE UPSETTI,
EAT SOME SPAGHETTI

f @markandvinnys @markandvinnys

TO BEGIN	PASTA	PLATES	DESSERT
<p>Melanzana <i>Burnt eggplant dip, Calabrian chili, schiacciata</i> (v) (gfo) \$12</p> <p>Cece <i>Chickpea hummus, farro, schiacciata</i> (v) (gfo) \$14</p> <p>Caprese <i>Soy mozzarella, heirloom tomato, basil, lemon vinaigrette</i> (v) (gf) \$18</p> <p>Burrata <i>Green tomato jam, basil oil, hot schiacciata</i> (gfo) \$20</p> <p>Fiori di Zucca <i>Zucchini flower, smoked almond curd, romesco</i> (v) (gf) \$15</p> <p>Polpette <i>Adrian's meat balls, slow cooked tomato sugo</i> \$18</p>	<p>Wholemeal Spaghetti <i>Cacio e pepe, pecorino romano</i> \$18</p> <p>Beetroot Spaghettini <i>Autumn mushroom, truffle, cashew creme fraiche</i> (v) \$24</p> <p>Charcoal Bucatini <i>Smoked mushroom pancetta, vegan egg yolk, plant based parmesan</i> (v) \$26</p> <p>Zucchini Linguini (The Impasta) <i>Chickpea ragu, cherry tomato, slow cooked tomato sugo</i> (v) (gf) \$22</p> <p>Blue Spirulina Tagliatelle <i>Blue swimmer crab, bottarga, pangrattato</i> \$34</p> <p>Maccaroni Calabrese <i>Vince's Ranger's Valley beef rib ragu</i> \$28</p> <p>Semolina Mafalda <i>Amartriciana, double smoked pancetta, guanciale, pecorino, tomato, chilli</i> \$26</p> <p>Gluten free pasta available on request + \$3</p>	<p>Ranger's Valley Rib Eye <i>300gm grain fed rib-eye on the bone, roasted onion, porcini mustard</i> (gf) \$36</p> <p>Eggplant Parma <i>Soy mozzarella, tomato sugo</i> (v) (gf) \$24</p> <p>SIDES</p> <p>From Nonna's Backyard <i>Rocket, raddichio, fennel, mint, lemon vinaigrette</i> (v) (gf) \$10</p> <p>Fried Cauliflower <i>Cashew creme fraiche</i> (v) (gf) \$15</p> <p>Sweet Potato Chips <i>Crispy garlic, salsa Calabrese</i> (v) (gf) \$12</p> <p>Garden Vegetables <i>Zucchini, kiplifer potato, green beans, peas, njuda</i> (vo) (gf) \$14</p>	<p>Apple Pie Agnolotti <i>Salted caramel, vanilla icecream, biscuit crumb</i> (v) \$15</p> <p>Vegan No-tella Ravioli <i>Cacao nibs, raspberry, coconut ice-cream</i> (v) \$18</p> <p>Adrian & Connie's Spritz Cake <i>Bitter orange cake, blood orange granita, prosecco zabaglione</i> \$16</p> <p>Mark's + Vinny's Tasting Menu <i>A selection of starters, pastas and sides tailored by Vince</i> \$59 per person (minimum 4 persons)</p> <p>Allergy requirements? Tagliatelle us M + V would love to accommodate if possible <i>*our food may contain traces of nuts, seeds, garlic + onion, gluten</i></p> <p>(gf) gluten free (gfo) gluten free option (v) vegan (vo) vegan option</p> <p>f @markandvinnys @markandvinnys</p>

MARK +
VINNY'S
SPAGHETTI + SPRITZ

