

PILU

BARETTO NIGHTS

This is a sample menu, items and prices are subject to change without notice.

Our menu items are designed to be shared and enjoyed with friends and family. Items are listed from lighter styles to more substantial. The last menu item listed is our dessert.

Menu

Fritti da Amare*	26
Fried calamari & prawns, green peppercorn, mayo	
Il Tagliere di Pilu	28
Sardinian salumi, grissini, Pecorino, tomato chutney	
Baretto l'Antipasto Perfetto	30
Our pick of 6 snacks to share	
Smacco Alla Francia	25
Smashed croissant, stracciatella, tomato	
La Nostra Piada* - 2 pieces	28
Wagyu tartare piadina, sweet & sour onion, Pecorino	
Bonito	22
Charcoal salt & vinegar bonito, semi-dried tomato, capers	
Anolini Di Capra* - 6 pieces	26
Anolini pasta filled with ricotta with peas, preserved lemon & goats cheese	
Polpo	32
Baby octopus skewer, potato skordalia, salsa piccante	
Manzo*	34
Black angus top sirloin cap, gem lettuce, green dressing	
Torroncino*	14
Nougat gelato, fig compote, amaretti biscuit	

Cocktails

Anguria Margarita	18
<i>Tequila / orange / lime / watermelon</i>	
Albicocca	19
<i>Bourbon / limoncello / lime / apricot / sage</i>	
Fiore di Limone	17
<i>Gin / Elderflower / lemon / Prosecco</i>	
Baretto Negroni	19
<i>Barrel aged gin / Cynar / Sardo Vermouth</i>	
<i>Classic cocktails also available</i>	

Beers & Ciders

Ichnusa Lager - Sardinia, IT	12
Pilu Pilsner - Brookvale	13
Ichnusa Non-Filtrata - Sardinia, IT	13
Akasha Freshwater P.A. - Five Dock	14
Double Header IPA - Lord Howe Island	15
Beerfarm Apple Cider - Metricup, WA	14
Heaps Normal XPA N/A - Marrickville	12

Our Tasting Menu

Enjoy 5 dishes chosen by our chef to share for the whole table. Dishes with an * are included.

\$60 per person

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Our wine list is an homage to organic, biodynamic, and minimal intervention wines. These bottles embody a commitment to the land, minimal interference, and a pure taste of terroir. Join us in celebrating sustainable viticulture.

Sparkling Wines

			Gl	Btl
NV Terre Dei Bruh Prosecco DOC	<i>Glera</i>	Veneto, IT	16	76
NV Ferghettina 'Franciacorta'	<i>Chardonnay, Pinot Noir</i>	Lombardy, IT	32	180
2022 Borachio 'Pash Rash' Pet Nat	<i>Chardonnay blend</i>	Mt. Compass, SA		88
NV Lallier 'R-019'	<i>Chardonnay, Pinot Noir</i>	Champagne, FR		250

White Wines

2022 Brash Higgins 'CHN'	<i>Chenin Blanc</i>	McLaren Vale, SA	16	77
2021 Fontanassa 'Gavi Ca Adua'	<i>Cortese</i>	Piedmont, IT	18	92
2022 Bobar 'Mo'	<i>Viognier</i>	Yarra Valley, VIC	23	112
2021 Vola Vole 'Bee Project'	<i>Passerina</i>	Abruzzo, IT		84
2021 Sella & Mosca 'Ambat'	<i>Vermentino</i>	Sardinia, IT		140

Rosé & Skin Contact

2020 La Pieve 'Rosa Selvatica'	<i>Sangiovese - Rose'</i>	Tuscany, IT	17	83
2021 Brave NW 'DoppleGanger'	<i>Riesling Blend - Orange</i>	Denmark, WA	18	89
2018 Margan 'Breaking Ground'	<i>Pinot Gris, Shiraz - Rose'</i>	Hunter Valley, NSW		74
2021 Valdibella 'Sulle Buccie'	<i>Grillo - Orange</i>	Sicily, IT		101

Red Wines

2023 Minim 'The Floyd'	<i>Nero D'Avola - Chilled</i>	Heathcote, VIC	16	77
2021 Cantina Orsogna 'Patchwork'	<i>Montepulciano</i>	Abruzzo, IT	18	87
2022 Latta 'Glenhope'	<i>Malbec</i>	Pyrenees, FR	20	98
2018 Carlo Noro 'Oncia Rossa'	<i>Cesanese</i>	Lazio, IT		114
2016 Masone Mannu 'Entu'	<i>Carignano Blend</i>	Sardinia, IT		154