

PILU

## BARETTO NIGHTS

*This is a Sample Menu, items 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

<b>Fritti da Amare*</b>	26
Fried calamari & prawns, green peppercorn, mayo	
<b>Pesca e Capocollo</b>	24
White peaches, capocollo & lemon infused labneh	
<b>Baretto l'Antipasto Perfetto</b>	30
Our pick of 6 snacks to share	
<b>Focaccia</b>	15
Focaccia bread served with butter	
<b>Burrata</b>	25
Vannella burrata, tomato & capsicum chutney, basil	
<b>La Nostra Piada* - 2 pieces</b>	28
Wagyu tartare piadina, sweet & sour onion, Pecorino	
<b>Kingfish</b>	22
Charcoal salt & vinegar kingfish, semi-dried tomato, capers	
<b>Anolini Di Capra* - 6 pieces</b>	26
Anolini pasta filled with ricotta, peas, preserved lemon & goats cheese	
<b>King prawns</b>	35
King prawns, bottarga butter & chives	
<b>Manzo*</b>	34
Black angus top sirloin cap served with jus	
<b>Pilu Salad</b>	12
Butter lettuce & radicchio, champagne vinegar dressing	
<b>Torroncino*</b>	14
Nougat gelato, fig compote, amaretti biscuit	

### Cocktails

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

*Classic cocktails also available*

### Beers & Ciders

<b>Ichnusa Lager</b> - Sardinia, IT	12
<b>Pilu Pilsner</b> - Brookvale	13
<b>Ichnusa Non-Filtrata</b> - Sardinia, IT	13
<b>Akasha Freshwater P.A.</b> - Five Dock	14
<b>Double Header IPA</b> - Lord Howe Island	15
<b>Beerfarm Apple Cider</b> - Metricup, WA	14
<b>Heaps Normal XPA N/A</b> - 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
2021 Latta 'Rouge Deluxe'	<i>Shiraz - Granache</i>	Pyrenees, VIC	20	98
2018 Carlo Noro 'Oncia Rossa'	<i>Cesanese</i>	Lazio, IT	25	114
2016 Masone Mannu 'Entu'	<i>Carignano Blend</i>	Sardinia, IT		154