

PILU

# BARETTO NIGHTS



This is a Sample menu only. Menu items and prices are subject to change without notice.

## COCKTAILS

<b>Aperol or Campari Spritz</b>	19	<b>Limoncello Spritz</b>	19
<b>Margarita</b>	19	<b>Freshwater Spritz</b>	20
Tequila/triple sec/lime/salt		Vodka/rosemary/elderflower/prosecco	
<b>Viola</b>	19	<b>Negroni</b>	22
Gin/rose petal/vanilla/almond		Dry gin/Campari/vermouth	
<b>Passione</b>	20	<b>Nuova Moda</b>	22
Rum/Pineapple/Lime/Passionfruit		Bourbon/coffee/Campari/Amaretto	

## BIRRA

<b>Ichnusa Lager</b>	12	<b>Sydney Brewery Cider</b>	14
<b>Ichnusa Non-Filtrata</b>	13	<b>Heaps Normal XPA (no alcohol)</b>	12
<b>Nomad 'Pilu' Pilsner</b>	14	<b>Sydney beer &amp; co Lager</b>	12

## MANGIAMO!

*Dishes are meant to be shared, we recommend 5 to 6 between 2 people.*

<b>FOCACCIA</b>	15	<b>RAVIOLI *</b>	20
Spelt focaccina, whipped Pilu bottarga		Tomato & ricotta filled ravioli, pesto genovese, & black olives	
<b>FRITTO DI CALAMARI *</b>	18	<b>TAGLIATA DI MANZO</b>	39
Fried calamari, Chilli mayo		Beef rump cap 180gr. Radicchio, ricotta & beef jus	
<b>PORCHETTA E CARCIOFI</b>	22	<b>GAMBERONI ALLA GRIGLIA *</b>	24
Porchetta, roasted artichokes, & buffalo feta		Grilled Mooloolaba prawns, chimichurri, & tartar sauce	
<b>CRUDO DI PESCE *</b>	22	<b>GELATO! *</b>	10
Ocean trout crudo, capsicum brodetto, avocado, basil		Pistachio praline gelato	
<b>LA NOSTRA TOSTADA *</b>	18	Cannoli shell, & ricotta	
Wagyu tartare, sauerkraut, green pepper mayo			
<b>BURRATA</b>	22		
Vanella burrata, salsa cayena, anchovies, Pilu EVO			

### CHEF'S MENU - \$60PP

6 COURSES SERVED TO SHARE FOR THE WHOLE TABLE

dishes with a \* are included in the chef's menu

\$10 supplement for Tagliata instead of Gamberoni

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NIGHTS**



**VINO**

**Sparkling Wines**

		<b>G1</b>	<b>Bt1</b>
NV Terre Dei Brut Prosecco	Glera - Veneto, IT	19	80
NV Bellavista 'Franciacorta'	Chdy+P.Noir - Lombardy, IT	35	200
2022 Borachio 'Pash Rash'	Chdy blend - Mt.Compass, SA		90
NV Lallier 'R-019'	Chdy+P.Noir - Champagne, FR		260

**White Wines**

2021 Fontanassa 'Gavi Ca Adua'	Cortese - Piedmont, IT	21	95
2022 Borachio	Savagnin - Mt.Compass, SA		115
2022 Bobar 'Mo'	Viognier - VIC		115
2021 Vola Vole 'Bee Project	Passerina - IT	18	85
2013 Terre siciliane "arrosa"	Moscato - IT		100
2021 Quartomoro 'Anno Dopo'	Vermentino - Sardinia		110

**Rosé & Skin Contact**

2023 Joy wine "Dinner for one"	Grenache - Swan valley	17	80
2022 Brave NW 'Pystopia'	Riesling Blend - Denmark, WA	19	90

**Red Wines**

2023 Minim "the Floyd"	Nero D'avola (Chilled) VIC	17	80
2022 Chianti "Da Fugnano"	Sangiovese - IT		95
2021 Cantina Orsogna 'Patchwork'	Montepulciano - IT	19	90
2021 Rivetto	Nebbiolo - Langhe		145
2020 Oncia Rossa	Cesanese - IT		125
2020 APJ 'Chuerra'	Cannonau - Sardinia		140