

## • THE MAIALINO BOARD •

Create your own board:

**San Daniele Prosciutto** » 14

San Daniele, Italy

**Truffle salami** 9

Local, Sydney

**Finocchiona** » fennel salami 9

Local, Sydney

**Wagyu bresaola** 12

Local, Sydney

**Mortadella** » Italian ham 12

Vicenza, Italy

**Calabrese nduja hot salami** 9

Local, Sydney

**Smoked pancetta** 9

Local, Sydney

**Grande for 2** » aged parmigiano, olives, prosciutto, mortadella, finocchiaia, bresaola & sardinian crisp bread 39

**Aged buffalo parmigiano** 12

Parma, Italy

**Green sicilian olives** 7

Sicily, Italy

**Burrata** » cow's milk mozzarella 12

Local, Sydney

**Mozzarella di bufala** 12

Local, Sydney

**Giardiniera** » house pickles 7

Candelori's, Sydney

**Crumbed stuffed green olives** 10

Candelori's, Sydney

**Duck prosciutto** 12

Local, Sydney



« don't try this at home »

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LUSCIOUS

LONG &



candelori's



## · PANE ·

- BREAD BASKET & HOUSE CULTURED BUTTER** » served with e.v.o.o \$3 per basket  
**BRUSCHETTA** » tomato, garlic and basil (2) 9  
**WOOD FIRED GRISSINI** » sea salt, chilli & extra virgin olive oil 10  
**PIZZETTA AGLIO E ROSMARINO** » garlic, sea salt & rosemary oil 12  
**PIZZETTA POMODORO E BASILICO** » roma tomatoes, garlic & basil 14

## · STUZZICHINI ·

- WARM MIXED OLIVES** » rosemary, chilli, orange zest & extra virgin olive oil 10  
**CARCIOFI ALLA GIUDIA** » crispy fried roman artichokes, lemon & parsley 14  
**PANCETTA & PECORINO BOMBOLINI** » with garlic mayo (4) 15  
**SUCKLING PIG CROQUETTES** » fresh herbs, sea salt & lime aioli (3) 16

## · ANTIPASTI E CRUDI ·

- OYSTERS NATURAL** » freshly shucked sydney rock oysters, white balsamic, eschalot vinaigrette (serves 6) 24 / (serves 12) 48  
**BEEF CARPACCIO** » fried baby capers, rocket, shaved parmigiano reggiano & truffle dressing 24  
**COW'S MILK BURRATA & CRISPY BRUSSEL SPROUTS** » with cerignola olives 24  
**GRILLED OCTOPUS & SMOKED EGGPLANT** » ricotta salata & saffron salt e26 / m38  
**OCEAN TROUT CARPACCIO** » pickled beetroot, goats cheese mousse & squid ink crumb 26

## · INSALATE ·

- CAPRESE** » heirloom tomatoes, buffalo mozzarella & basil 24  
**SARDINIAN SALAD** » toasted fregola, globe artichokes, peas, asparagus, butter beans, mint & lemon oil 25  
**CAPRINO PANZANELLA** » marinated goats cheese, toasted ciabatta, heirloom tomatoes, spanish onions, cucumber, basil & local olives 23  
**ZUCCHINI & RICOTTA SALATA** » dijon mustard, sicilian olives & salted ricotta 18

## · PRIMI ·

- CRUMBLED EGGPLANT WITH BUFALA MOZZARELLA** » served with pomodoro 27  
**BAKED FIGS & PROSCIUTTO** » gorgonzola & extra virgin olive oil (3) 29  
**FRIED ZUCCHINI FLOWERS** » filled with fior di latte, ricotta & spinach (4) 27  
**PAN ROASTED SCALLOPS** » celeriac puree, nduja & watercress (4) 27  
**CALAMARI FRITTI** » pea tendrils, blistered tomatoes & parmesan pangrattato e23 / m35  
**GARLIC PRAWNS IN TEGAME** » cherry tomatoes, extra virgin olive oil, garlic, parsley & chilli e25 / m39

### PASTA MADE IN HOUSE

## · PASTA ·

### CON LE NOSTRE MANI

- Gluten free pasta available for an extra 3  
**GNOCCHI AL POMODORO** » goat's cheese & basil 26  
**MEZZALUNA WITH MOZZARELLA, RICOTTA & BLACK TRUFFLES** » lemon, roasted hazelnuts & sage butter 28  
**SAFFRON PAPPARDELLE WITH QUAIL BREAST & PORK SAUSAGE** » porcini mushrooms 28  
**SPAGHETTINI ALLA CARBONARA** » smoked pancetta, egg yolk, black pepper & pecorino 26  
**HAND CUT PAPPARDELLE CON OSSO BUCO RAGU** » ribbon egg pasta & veal shank ragù 29  
**SQUID INK TAGLIOLINI WITH SCAMPI & SCALLOPS** » baby calamari, cherry tomatoes 36  
**RAVIOLI OF LOBSTER, PRAWN, CRAB** » cherry tomatoes, mascarpone & basil 36  
**TAGLIOLINI AI FRUTTI DI MARE** » tomato, mussels, baby calamari, tiger prawns & vongole 32  
**LINGUINE WITH LOBSTER, TIGER PRAWNS & MUSSELS** » cherry tomatoes, chilli & dry vermouth 39  
**FETTUCCINE CON POLLO AFFUMICATO** » house smoked chicken, chiodini mushrooms, spinach, cherry tomatoes & cream 28

## · RISOTTO ·

- PORCINI MUSHROOM RISOTTO** » black truffle, king brown mushrooms & thyme 26  
**RISOTTO VENERE** » prawns, snapper fillet, rosemary & parmigiano 29

## · PESCE ·

- GRILLED SNAPPER FILLET** » fennel, vongole & cinzano bianco 39  
**MISTO MARE IN CARTOCCIO** » tomato, chilli, leather jacket, black mussels, baby calamari, octopus, scallops, vongole, prawns & charred ciabatta bread 48  
**FRITTO MISTO** » flash fried john dory, scallops, tiger prawns, baby calamari, aioli & lemon 38  
**GRILLED WA SCAMPI** » lemon butter, parsley & chilli 75

Please notify our waitstaff about any allergies, as not all ingredients are specified.

All bookings on Sundays attract a 10% surcharge

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## · CARNE ·

- CRISPY BEEF SHORT RIBS** » roast truss tomatoes, salsa verde & lemon 38  
**WOOD ROASTED SPATCHCOCK** » mascarpone, tarragon, peas, zucchini, broad beans, speck & herb jus 36  
**BRAISED LAMB SHOULDER** » celeriac puree, braised leeks, garlic & oregano 39  
**SUCKLING PORK CHEEK** » crackling, smoked risotto, wood fired cauliflower & charred asparagus 39  
**ROASTED CHICKEN** » eggplant, parmesan crumb, mozzarella mousse 36  
**MILK FED BABY GOAT** » rosemary, kale, artichokes, duck fat potatoes 39  
**ROMAN STYLE VEAL COSTOLETTA** » green mountain veal cutlet, diced tomato, olive crumb, parsley puree 39  
**ROASTED DUCK LAMBRUSCO** » heirloom beetroot, radicchio & pickled plums 42

## · LA GRIGLIA ·

- SALT CRUSTED RIB EYE** » 450g grass fed, roasted garlic, rosemary, extra virgin olive oil 48  
All our rib-eyes are grassfed & sourced from one of Victoria's most pristine cattle farms, Grasslands. They are completely hormone & antibiotic free.  
**WAGYU SIRLOIN TAGLIATA** » 300g wagyu, 5-6 marbling, truffled butter 58  
500 day grain fed Rangers Valley, Northern NSW  
**FILETTO AMARONE** » 280g eye fillet, vino rosso, mushrooms, roasted garlic, rosemary & mash potato 42  
**FILETTO 'MILLE GUSTI' CON PEPPERONI ARROSTITI** » 280g eye fillet, rosemary, garlic & wood roasted capsicums 42  
Please allow 45 mins for medium well & well done steaks.

### ACCOMPANIMENTS

## · CONDIMENTI ·

### SAUCES

- PEPPERCORN** » Vecchia Romagna brandy, peppercorns, garlic, cream 6  
**TRUFFLED MUSHROOMS** » field mushrooms, parsley, cream, e.v.o., white truffle oil 6  
**RED WINE JUS** » slow reduction of red wine, veal & beef 6

### EXTRAS

## · CONTORNI ·

### SIDES

- WOOD ROASTED BABY CORN** » with basil butter & pinenut salt 12  
**WOOD ROASTED CAULIFLOWER** » with hazelnut & woodfired capsicum pesto 12  
**BROCCOLINI, KING BROWN MUSHROOMS** » balsamic vinegar, cherry tomatoes & extra virgin olive oil 12  
**CHARRED ASPARAGUS** » ricotta salata & lemon oil 12  
**RUCOLA, PEAR & SHAVED PARMIGIANO** » white wine vinaigrette 12  
**PICCOLO FOGLIE** » mixed baby leaves with red wine vinegar 12  
**ROAST POTATOES** » rosemary, sea salt & garlic 12  
**SHOESTRING FRIES** » rosemary salt & truffle aioli 9  
**MASH POTATO** » sea salt & garlic 12

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