

## primi

<b>Bresaola di manzo</b> Cured wagyu beef with parmesan, watercress & horseradish dressing	22
<b>Cozze al vapore al vino bianco</b> Steamed mussels in white wine, tomato, garlic & chilli	18.5
<b>Gamberoni alla griglia</b> Grilled king prawns wrapped in pancetta with a fennel salad	24
<b>Insalata mista</b> Seasonal salad	16
<b>Carpaccio di manzo</b> Organic beef carpaccio with mustard cress & grana padano	19
<b>Calamari alla griglia</b> Char grilled baby calamari with parsley, capers & anchovies	20
<b>Capesante alla fiorentina</b> Gratinated half shell scallops with spinach & parmesan	22
<b>Asparagi alla Milanese</b> Lightly fried egg with truffled pecorino & asparagus spears	18

## pasta e risotto

<b>Agnolotti di Radicchio</b> House made agnolotti filled with radicchio & parmesan. Brown butter & sage	18
<b>Maltagliati con scampi, finocchio e vino bianco</b> Bread pasta with prawns, fennel, chilli, saffron, tomato & white wine	22.5
<b>Gnocchi napoli o burro e salvia</b> Potato gnocchi with napoli & basil OR brown butter & sage	e 18.5 m 26
<b>Risotto del giorno</b> Risotto of the day	e 19.5 m 26.5
<b>Porcini alla risotto</b> Porcini mushrooms & parmesan risotto	e 19.5 m 26.5
<b>Pasta del giorno</b> Pasta of the day	e 19 m 27.5
<b>Vincisgrassi</b> Traditionnal lasagna from central Italy	e 19.5 m 27.5

*"The Kitchen Beats with an*

*Italian Heart"*

The Age, Epicure

## secondi

<b>Salt'imbocca con gnocchi alla romana</b> Milk fed veal, prosciutto & sage with cherry tomatoes & semolina gnocchi	34
<b>Pesce del giorno</b> Fish of the day	36
<b>Anatra arrosto con cavolo nero e spatzle</b> Roast duck with calvo nero, spatzle & an orange & juniper berry sauce	38
<b>Bistecca alla griglia</b> Black Angus T Bone with braised chicory & porcini butter	41
<b>Coniglio alla ligure</b> Ligurian rabbit stew with tomato, olives, thyme & tagliatelle	38
<b>Costolette di Maiale alla Griglia</b> Grilled pork cutlet with red wine & buckwheat polenta	35
<b>Galletto alla griglia</b> Char grilled spatchcock with roasted cherry tomatoes, green olives & potato	34

## contorni

Oven roasted garlic & rosemary potatoes	sides	8
Sautéed spinach with parmesan		
Wild roquette salad		
Sauteed green beans in butter & fresh herbs		
Shaved fennel & orange salad with red wine vinaigrette		
Fries		

# The Grand

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## dolce

<b>Affogato</b> with espresso with espresso & Strega OR Frangelico	9 15
<b>Crostata al cioccolato</b> Dark chocolate tart with orange chocolate ice-cream & candied walnuts	15
<b>Bombolini</b> Italian doughnuts filled with honey & cinnamon mascarpone served with hazelnut ice cream and poached fig	16
<b>Tartufo</b> White chocolate & hazelnut ice cream with averna	15.5
<b>Panna Cotta al Vaniglia</b> with poached rhubarb and strawberries	15
<b>Formaggi</b> Cheeses with muscatelles, mustard fruit, apple & lavosh	17

*"Noi non potemo avere perfetta*

*vita senza amici"*

- *Dante*

We cannot have a perfect life without friends