



||

TRATTORIA MENU

=====

ENTREES

Antipasti

*24 month Di San Daniel Prosciutto, selection of The Meat Room Salami,
Warm Marinated Olives, Gabriel Coulet Roquefort Cheese, Shepherd's Whey Washed Rind Cheese
Grissini, Pear & Pistachio Paste, Pickled Baby Figs, Elena's Pickled Zucchini
served with crackers and warm foccaccia*

\$34

*

Pumpkin & Pea Arancini with Rocket and Aioli

\$17

*

Caprese Salad Truss Tomato, Buffalo Mozzarella & fresh Basil Topped with Balsamic Glaze

\$16

*

Pulled Pork Cheek Polenta stack with Italian slaw and house made citrus aioli

\$19

=====

MAINS

Spaghetti Melanzani with garlic cream in Mountain Pecorino Cheese

\$26

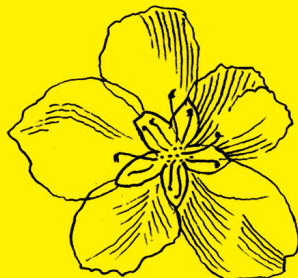
*

Amatriciana with Caserecce Molisane drizzled with Alto lemon oil & fresh grated Parmesan

\$26

||

DALZ
OTTO





||

TRATTORIA MENU

PIZZA

Margaretta - Tomato Base, Buffalo Mozzarella, Fresh Basil

\$23

*

Tropical - Tomato Base, Ham, Pineapple, Fior Do Latte

\$24

*

Prosciutto Crudo - Tomato Base, Prosciutto, Fior Do Latte, Fresh Rocket

\$28

*

Diavolo - The Meat Rool Salami, Olives, Spanish Onion, Fior Do Latte

\$27

*

Funghi - Garlic Oil, Caramelized Onion, Baby Capers, Mushrooms, Fior Di Latte, Fresh Rocket, Truffle Oil

\$26

SIDES

Polenta chips with whipped ricotta and pomegranate Molasses

\$12

*

Warm marinated olives with graisini

\$9

*

Mixed Leaf Salad

\$12

*

Fries

\$9

||

DALZ
OTTO

