

TOMMY'S *Italian*

ANTIPASTI ~ the right way to start

Marinated olives [VG GF]	10
Oysters, chardonnay mignonette [GF]	6ea
Prosciutto croquette, fontina, garlic aioli	18
Beef tartare, anchovy mayo	26
Calamari fritti, aioli	24

TOMMY'S RECOMMENDS:

For the full experience, make it an Italian spread:
choose your favourite breads, cheeses & cured meats

BREADS

Woodfired garlic bread [add mozzarella +5] [V VGO]	18
Sourdough focaccia [VG]	14
Gluten-free bread [GF]	10

CHEESES

Original burrata [V GF]	20
Nduja burrata	26
Truffle burrata [V GF]	24
Stracciatella, pickled cucumber [V GF]	24
Mozzarella, bottarga [GF]	22

CURED MEATS

Parma prosciutto [GF]	24
Hot salami [GF]	22
Pistacchio mortadella [GF]	22

VEGETARIAN ANTIPASTI

Marinated mushrooms [VG GF]	18
Melon, peperoncino [VG GF]	15
Pickled guindilla peppers [VG GF]	10
Heirloom tomatoes [VG GF]	18

GRIGLIA ~ from the grill

Octopus, nduja dressing [GF]	36
King prawns, lemon garlic butter [GF]	38
700g Rainbow trout, acqua pazza, capers [GF]	65
1kg T-Bone, Bistecca Fiorentina, confit garlic [GF]	130

CONTORNI ~ sides & salads

Brussels sprouts, pancetta [GF VGO]	18
Truffle fries, parmesan [M]	16
Rocket, parmesan, balsamic [V VGO]	15
Broccolini, toasted almonds [VG GF]	15
Roast potatoes, garlic, herbs [VG]	15

PASTA ~ made fresh daily [GFO +3]

Prawn fettuccine, soubise, garlic, chilli [GFO]	42
Paccheri arrabbiata, stracciatella, basil, chilli [V VGO GFO]	38
Spaghetti vongole, garlic, chilli [GFO]	40
Pappardelle lamb ragu, red wine, pecorino [GFO]	42
Rigatoni, vegan pesto, pine nuts [add stracciatella +5] [GFO]	35
Gnocchi quattro formaggi, truffle oil [M]	38
Eggplant lasagna, bechamel, tomato, fior di latte [M]	36

PIZZA ~ 24 hour biga dough [GFO +3]

MORTADELLA	32
Fior di latte, pistacchio mortadella, stracciatella, basil	

PEPPERONI	34
San marzano, salami, hot nduja, stracciatella, olives, oregano	

MARGHERITA [V VGO]	28
San marzano, fior di latte, basil	

CAPRINA [M]	30
Fior di latte, goats cheese, spicy honey, candied pecans, rocket [add prosciutto +7]	

CARNE LOVER	36
San marzano, pancetta, salami, ham, salsiccia, red onion, stracciatella, basil	

GAMBERI	34
San marzano, fior di latte, chilli, garlic prawns, parsley	

MIELE	30
Sobrasada, tallegio, red onion, spicy honey [add gorgonzola +5]	

PROSCIUTTO	34
San marzano, fior di latte, parma prosciutto, rucola, parmigiano	

CAPRICCIOSA	32
San marzano, fior di latte, ham, mushroom, artichoke, olives, oregano	

ORTOLANA [VG]	30
San marzano, eggplant, vegan pesto, confit cherry tomatoes, olives, basil	

TARTUFO [M]	32
Fior di latte, mushroom ragu, parmesan, rocket, truffle oil [add pancetta +7]	

HAWAII	30
Pineapple purée base, fior di latte, ham, scarmoza	

BAMBINI ~ 12 & under [GFO +3]

Cheese pizza, pomodoro [add ham/prosciutto +5]	15
Rigatoni burro, parmesan [V GFO]	16
Spaghetti pomodoro, parmesan [V VGO GFO]	15
Spaghetti bolognese, parmesan [GFO]	18
Kids gelato, vanilla or chocolate - 2 scoops	8

*Card transactions may incur a surcharge. A 10% surcharge applies on Sundays, and 20% on public holidays. Tommy's makes every effort to accommodate guests' dietary needs; however, there is no guarantee that the food will be allergen-free. No split payments are accepted for groups of more than 8 guests. V - Vegetarian | VG - Vegan | VGO - Vegan Option | GF - Gluten Free | GFO - Gluten Free Option