



IL RISTORANTE
"Albero di Fico"



menu'

by
Jerry Kim

Foglia di Fico

Benvenuti.

Albero di Fico, meaning (Fig Tree)
offers fine Italian cuisine among the vibrant food artisans of Il Mercato Centrale.

Chef Jerry Kim brings his innovative and delicate touch to modern Italian dishes,
showcasing his respect for nature's produce through this elegant menu.



per iniziare

Salsine : home-made dips to enjoy on our artisan bread

'NDUJA Spicy pork, chili and capsicum spread 8.5

Stuzzichini : small bites

SARDE MARINATE Sardines cured with white wine vinegar, garlic, chili, oregano and E.V.O.O. 9.5

gli antipasti

ARANCINI |V| 26.5

Sourdough-crumbed rice balls with cauliflower, scamorza, Grana Padano, Gorgonzola emulsion

LINGUA |GF| 27.5

Braised & charred ox tongue with seasonal vegetables, citrus mayonnaise, vincotto

TROTA AFFUMICATA |GF| 27.5

Ocean trout smoked with pistachio shells with citrus mayonnaise, finger lime

VITELLO TONNATO |GF| 28.5

Sliced charred veal cooked to rare with tuna mayo, E.V.O.O., capers

INSALATA CAPRESE |GF| |V| 28.5

Caprese salad with fresh buffalo mozzarella, cherry tomatoes, vincotto gel, basil granita

TOMINO |GF| 28.5

Grilled cheese wrapped in prosciutto, with home-made fig jam, pickled grapes, walnuts, vincotto

CAPESANTE |GF| 29.5

Pan-seared scallops with honeyed chickpeas, sautéed forest mushrooms on corn purée

CALAMARI |GF| entrée 29.5

Pan-seared calamari with tomato sugo, caperberries, garlic, parsley main 53.5

PROSCIUTTO CRUDO 30.5

Prosciutto platter with pickled capsicums & olives

- ADD fresh buffalo mozzarella + 18.5

A surcharge applies on card payments
A 15% surcharge applies on Public Holidays
A 10% surcharge applies on Sundays

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i primi: la pasta & gli gnocchi

GNOCCHI ZOLA & NOCI <small>M</small>	38.5
Potato gnocchi with Gorgonzola blue cheese, walnuts, radicchio	
GNOCCHI ai RAGU' d'ANATRA	42.5
Potato gnocchi with braised duck, sautéed forest mushrooms, white truffle oil	
PAPPARDELLE ai FUNGHI <small>M</small>	44.5
Long and wide pasta with daily mixed mushrooms, white truffle oil, pepper, Parmigiano, butter	
- ADD fresh shredded buffalo mozzarella	+ 11.5
TRENETTE ai FRUTTI di MARE <small>* (Tomato Sugo can be added upon request)</small>	46.5
Long strand pasta with daily seafood, garlic, parsley, chili	

i risotti [GF]

Enjoy your risotto with any of our pasta sauces (listed above) and will be prepared "al dente" -

la pasta ripiena

CAPPELLACCI NERI di MARE	46.5
Squid ink pasta filled with spanner crab and prawn mousse, with King prawn cutlets, garlic, chili	

i secondi

CALAMARI <small>[GF]</small>	53.5
Pan-seared calamari with tomato sugo, mashed potato, caperberries, garlic, parsley	
AGNELLO <small>[GF]</small>	56.5
Mallee-root char-grilled Local Lamb fillet with truffled mashed potato, mushrooms, horseradish and onion relish	
PESCE <small>[GF]</small>	67.5
Pan-seared market fish served with lemon, citrus mayonnaise and seasonal vegetables	
BISTECCA di MANZO <small>≈ 300g [GF] (Please note: this cut is higher in fat)</small>	71.5
Mallee-root char-grilled Local Beef boneless Rib-eye (MBS+) with truffled mashed potato, mushrooms, horseradish and onion relish.	

i contorni

PATATE <small>[GF] [VE]</small>	15.5
Fried potatoes with sea salt flakes	
INSALATA <small>[GF] [V]</small>	15.5
Rocket salad with radicchio, cherry tomatoes, walnuts, Parmigiano, white balsamic, olive oil	
VERDURE <small>[GF] [V]</small>	17.5
Sautéed seasonal vegetables with garlic, almond, Parmigiano	

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i dolci

TIRAMISU <small>IV</small> with mascarpone & Marsala wine cream, Savoiaridi (lady finger biscuit) soaked in coffee and coffee liqueur, Dutch Cocoa powder	20.5
CANTUCCI & VINO <small>IV</small> (contains alcohol) Home-made nut biscotti served with <i>'Albero di Fico - Vino Passito Dolce (by delRios)'</i> dessert wine	14.5
FORMAGGI (ask our staff about today's selection) Mixed cheese platter	25.5

**Buon
appetito!**



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Il Ristorante @il Mercato Centrale, 546 Collins St, Melbourne 3000

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