



two course  
*alla carta*

*menù*



by  
Jerry Kim



# WELCOME TO OUR TABLE

## **two course dinner**

our menu is designed as a **two-course experience**.  
we kindly invite each guest to enjoy a **minimum of two savoury courses**:

one **ANTIPASTI**

+

one **PRIMI or SECONDI**

this allows us to honour our kitchen's craft;  
our chefs work tirelessly to prepare everything from  
scratch, never outsourcing our flavours.

desserts are a lovely addition to this minimum.

feel free to add any extra plates from our selection.

## **five course dinner**

*"faccio io!"* ("leave it to me!")

we also offer a **five-course experience**.  
for the ultimate experience, let chef jerry take care of  
everything.

please see the enclosed menu or ask our team for details.

kindly let us know  
about any dietary requirements or allergies  
when placing your order.

A 1.4% surcharge applies on card payments

A 10% surcharge applies on Saturdays

A 15% surcharge applies on Public Holidays



(ve) vegetarian (vg) vegan (*ask our staff*)

(gf) gluten free (df) dairy free

(nf) nut free

## ALLERGY & DIETARY ADVICE

we are committed to accommodating your dietary needs. please note that our kitchen uses **gluten** and **nuts** throughout the day; while we take great care with every request, we cannot strictly guarantee the total absence of cross-contamination.

**custom spice:** dishes containing **chili** are marked and most can be adjusted to your preferred heat level.

**the taste of the sea:** our italian-inspired approach celebrates the natural simplicity of our ingredients. we do not mask our seafood with heavy marinades; instead, we preserve the **natural salt of the sea**. this saltiness is not added, it is a pure expression of freshness and quality.

**PLEASE INFORM OUR TEAM OF ANY ALLERGIES, INTOLERANCES OR SALT SENSITIVITIES SO WE CAN BEST LOOK AFTER YOU**

*before antipasti*

### PER INIZIARE *stuzzichini*

dips and small bites to enjoy with our artisan bread

**olive** (vg)(gf)(df)(nf) | 12


*mixed olives marinated with garlic, oregano and e.v.o.o.*

**caponata** (vg)(gf)(df)(nf) | 12

*chopped fried eggplant, capsicum & zucchini*

**funghi salsa** (ve)(gf)(nf) | 13

*mixed mushroom and truffle oil spread*

**'nduja salsa** (gf)(nf) | 13 

*spicy pork, chili and capsicum spread*

**sarde marinate** (gf)(df)(nf) | 14.5

*sardines cured w white wine vinegar, garlic, chili, oregano and e.v.o.o.*

**stracciatella e fichi** (vg)(gf)(nf) | 15

*fresh stracciatella cheese, w organic house-made fig jam*

**extra bread "scarpetta"** (vg)(df)(nf) | 5.5

*two more pieces of our house-made bread for mopping up leftover sauces!*

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**Foglia**

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choose your first course: ANTIPASTI

## ANTIPASTI *entrees*

### **arancini** (ve)(nf) | 26.5

*crispy sourdough-crumbed risotto balls filled with cauliflower, smoked scamorza, served with a creamy gorgonzola emulsion and grana padano*

### **lingua** (gf)(df)(nf) | 28.5

*braised & charred ox tongue w seasonal vegetables, citrus mayonnaise, vincotto*

### **insalata caprese** (ve)(gf)(nf) | 28.5

*caprese salad w fresh buffalo mozzarella, cherry tomatoes, vincotto gel, iced basil granita*

### **trota affumicata** (gf)(df)(nf) | 29.5

*smoked ocean trout, cooked to rare, w citrus mayonnaise, finger lime*

### **vitello tonnato** (gf)(df)(nf) | 29.5

*thinly sliced, lightly smoked veal, cooked to rare, w tuna mayonnaise, capers, and e.v.o.o.*

### **tomino alpino** (ve)(gf)(nf) | 32.5

*baked and melted soft-ripened tomino (cow-milk wheel cheese) w cannellini beans, organic house-made fig jam & wild herbs*

### **capesante** (gf)(nf) | 32.5

*pan-seared scallops cooked to rare, w honeyed chickpeas, sautéed forest mushrooms on corn purée*

### **prosciutto crudo** (nf) | 32.5

*prosciutto platter w marinated artichokes, pickled capsicum  
add fresh buffalo mozzarella | 18.5*

### **calamari** (gf)(df)(nf) | entrée 33.5/main 58.5

*line-caught calamari, pan-seared, w rocket leaves, radicchio, white balsamic, caperberries*



*“our sourdough rests for 100 hours before it meets the oven,  
baked fresh each day at Sfoglia, our bakery in Docklands”*

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choose your second course: PRIMI / SECONDI

## PRIMI *pasta-gnocchi-risotti*

long & short pasta



*pappardelle al ragù bolognese* (nf) | 37.5  
*long wide egg pasta w classic pork & veal ragù, tomato, parmigiano*




*casarecce al pesto* (ve) | 38.5  
*short egg pasta w basil & spinach pesto, pine nuts, cashews, stracciatella cheese, garlic, parmigiano, e.v.o.o.*



*pappardelle ai funghi* (ve)(nf) | 44.5  
*long wide egg pasta w mixed mushrooms, white truffle oil, pepper, stracciatella cheese, parmigiano, butter*



*trenette ai frutti di mare* (nf) | 48.5   
*long narrow egg pasta w daily seafood, garlic, parsley, chili*  
*\*(tomato sugo can be added upon request)*

gnocchi



*gnocchi al ragù di agnello* (nf) | 46.5  
*potato gnocchi w braised lamb shoulder & wild fennel (white ragù)*

risotti / change your pasta

*any of our signature pasta sauces can be prepared as a risotto, gnocchi or a different pasta shape upon request. please allow a little extra time for the kitchen to prepare your risotto to order*

filled pasta

*pasta ripiena*



*cappelacci neri di mare* (nf) | 48.5   
*squid ink pasta filled w spanner crab and prawn mousse, w king prawn cutlets, garlic, chili*

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*choose your second course: PRIMI / SECONDI*

## SECONDI *mains*

from the grill

**calamari** (gf)(df)(nf) | 58.5

*line-caught calamari, pan-seared,  
w rocket leaves, radicchio, white balsamic, caperberries*

**agnello** (gf)(nf) | 62.5

*australian lamb fillets, char-grilled over mallee-root  
w truffled mashed potato, mushrooms, horseradish and pickled onion*

**bistecca di manzo** (gf)(nf) | 73.5

*≈ 300g - mb5+ australian grass-fed beef boneless rib-eye,  
dry-aged, char-grilled over mallee-root  
w truffled mashed potato, mushrooms, horseradish and pickled onion*

**pesce** (gf) | M.P.

*market fish*



## CONTORNI *sides*

**patate** (vg)(gf) | 18

*fried diced potatoes w sea salt flakes*

**insalata** (ve)(gf) | 18.5

*rocket salad w radicchio, cherry tomato, walnuts,  
parmigiano, white balsamic, e.v.o.o.*

**verdure** (ve)(gf) | 19

*sautéed seasonal vegetables w garlic, almond, parmigiano*

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*"our desserts and gelato are created by us, free from preservatives and full of honest flavour"*

## DOLCI DELLA CASA *desserts*

house made sweets & cheese

### **gelato** (ve)(gf)

*one scoop 12.5 two scoops 17.5 three scoops 22.5*

*house-made gelato*

*signature fig leaf "foglia di fico" | vanilla | dark chocolate*

### **cantucci & vino** (ve) | 14.5

*(contains alcohol)*

*house-made nut biscotti*

*served w 'del rios X foglia di fico - vino passito dolce' dessert wine*

### **affogato al caffè** (ve)(gf) | 19.5

*(contains alcohol)*

*house-made vanilla gelato, caffè espresso, hazelnut liqueur*

### **granita** (ve)(nf) | 19.5

*(dairy & egg free)*

*orange & grapefruit granita (semi-frozen) with seasonal fresh fruit*

### **tiramisu** (ve)(nf) | 21.5

*(contains alcohol)*

*w mascarpone & marsala wine cream,*

*savoardi soaked in coffee and coffee liqueur, dutch cocoa powder*

*add a matching dessert wine | 11.5*

### **semifreddo al cioccolato** (ve) | 21.5

*dark chocolate & bitter cacao semifreddo coated in almonds, w chocolate gelato & dark chocolate thick mousse*

*add a matching dessert wine | 11.5*

### **formaggi** (ve) | 26.5

*duo of artisanal italian cheeses: scamorza affumicata (smooth and smoked cow's milk cheese), & ubriaco (firm "drunk" cheese aged in merlot wine)*

*served with daily seasonal condiments*

*add a matching dessert wine | 11.5*

### **byo cake** | 5

*guests may bring their own cake, with a \$5 per person service fee*

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## EXPLORE OUR OTHER VENUES

each of our venues is entirely hand-built,  
reflecting our passion, our craft, and our soul.  
we've grown organically without paid marketing,  
and we are proud of what we create.

if you enjoyed your experience,  
we would truly appreciate you spreading the word.  
your support helps our teams and our business continue to grow.

**albero di fico** *level 1/546 collins st, melbourne cbd*

our exclusive full-service restaurant  
within the iconic 'il mercato centrale'. specialising in  
express lunch, corporate events, and large group bookings

**il forno by jerry kim** *g/546 collins st, melbourne cbd*

an artisan bakery in the heart of the cbd,  
featuring handcrafted bakes and pizza al taglio

**seme di fico** *19, 90 waterfront way, the district docklands*

our production kitchen and pasta lab offering  
intimate à la carte lunch and dinner.

take home our signature sourdough and homemade products

**sfoglia** *18, 90 waterfront way, the district docklands*

a dedicated artisan bakery focusing on long-fermented  
sourdough, buttery pastries, and traditional schiacciata

**thank you for visiting,  
grazie!**



**Foglia di Fico**

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Foglia di Fico

Seme  
di Fico

ALBERO

IL FORNO  
Jerry Kim

Sfoglia