

dinner  
*menü*



by  
Jerry Kim



# WELCOME TO OUR TABLE

this is our production kitchen and boutique space,  
where everything is made by hand, with genuine care

from fresh pasta and hot sourdough  
to our house-made condiments, every detail reflects  
our passion for quality and tradition

crafted daily by chef jerry and the team, our food is a  
celebration of authentic flavours and classic hospitality

whether you are dropping in for one of our curated lunch  
packages or settling in for an à la carte dinner,  
we invite you to relax and enjoy the experience

## our menus

### **lunch:**

ask our team about today's lunch deals,  
which include our house-made pastas, piatti,  
and drinks

### **dinner:**

explore our full à la carte menu to experience the very best of  
what we're making in the kitchen today

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

A 1.6% 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

**caponata** (vg)(gf)(df)(nf) | 10  
*chopped fried eggplant, capsicum & zucchini*

**funghi salsa** (ve)(gf)(nf) | 10  
*mixed mushroom and truffle oil spread*

**olive** (vg)(gf)(df)(nf) | 11  
*mixed olives marinated with garlic, oregano and e.v.o.o.*

**'nduja salsa** (gf)(nf) | 11   
*spicy pork, chili and capsicum spread*

**sarde marinate** (gf)(df)(nf) | 11  
*sardines cured w white wine vinegar, garlic, chili, oregano and e.v.o.o.*

**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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## ANTIPASTI *entrees*

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

*braised & charred ox tongue w seasonal vegetables, black truffle honey mayonnaise, vincotto*

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

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

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

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

### **capesante** (gf)(nf) | 30.5

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

### **prosciutto crudo** (nf) | 30.5

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

### **calamari** (gf)(df)(nf) | entrée 30.5/main 56.5

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

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

*baked and melted soft-ripened tomino (cow-milk wheel cheese) wrapped in prosciutto, w home-made fig jam, pickled grapes, walnuts, vincotto*

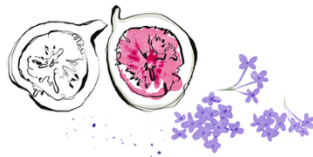


*“our sourdough rests for 100 hours before it meets the oven,  
baked fresh each day at **Sfoggia**, our bakery next door”*

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## *pasta or gnocchi*

long & short pasta (or gnocchi)

*these signature pasta sauces can be prepared with your favourite daily pasta shape or gnocchi.*

*our team will let you know which of the fresh pasta shapes chef has rolled today!*



*pappardelle*



*trenette*



*fusilli*



*casarecce*



*rigatoni*



*gnocchi*

**al ragù bolognese (nf) | 37.5**

*egg pasta or gnocchi w classic pork & veal ragù, tomato, parmigiano*

**al pesto (ve) | 38.5**

*egg pasta or gnocchi w basil & spinach pesto, pine nuts, cashews, stracciatella cheese, garlic, parmigiano, e.v.o.o.*

**ai funghi (ve)(nf) | 39.5**

*egg pasta or gnocchi w mixed mushrooms, white truffle oil, pepper, stracciatella cheese, parmigiano, butter*



**trenette ai frutti di mare (nf) | 43.5**



*long narrow egg pasta w daily seafood, garlic, parsley, chili  
\*(tomato sugo can be added upon request)*

## *pasta ripiena*

filled pasta



**cappelacci neri di mare (nf) | 45.5**



*squid ink pasta filled w spanner crab and prawn mousse,  
w king prawn cutlets, garlic, chili*

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## SECONDI mains

from the grill

### calamari (gf)(df)(nf) | 56.5

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

### agnello (gf)(nf) | 59.5

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

### bistecca di manzo (gf)(nf) | 68.5

*~ 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) | 63.5

*market fish*



## CONTORNI sides

### insalata (ve)(gf) | 16.5

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

### verdure (ve)(gf) | 17.5

*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

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

*one scoop* **10.5**   *two scoops* **16.5**   *three scoops* **22.5**

*house-made gelato*

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

### **cannolo classico** (ve)(nf) | **10.5**

*house-made cannolo w fresh sweet ricotta, chocolate chips*

### **cannolo al pistacchio** (ve) | **12.5**

*house-made cannolo w fresh sweet ricotta, pistachio cream, ground pistachio*

### **cantucci & vino** (ve) | **12.5**

*(contains alcohol)*

*house-made nut biscotti*

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

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

*(contains alcohol)*

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

### **tiramisu** (ve)(nf) | **20.5**

*(contains alcohol)*

*w mascarpone & marsala wine cream,*

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

*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.

**foglia di fico**      *585 la trobe st (corner spencer st), melbourne cbd*

our flagship dining destination and the original venue that started it all. an intimate space filled with rustic charm and sophisticated warmth. experience curated multi-course journey paired with exceptional selections of fine wines

**sfoglia** (*next door!*)      *18, 90 waterfront way, the district docklands*

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

**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

**thank you for visiting,  
grazie!**



**Seme di Fico**

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Foglia di Fico

Seme  
di Fico

ALBERO

IL FORNO  
Jerry Kim

Sfoglia