

pappardelle

ristorante

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Bruschetta e Entree Pizza

Pomodoro - tomatoes, basil and bocconcini on two pieces of crispy Italian bread. (v)	10
Siciliana - roasted capsicums, sicilian green olives and goats cheese on two pieces of crispy Italian bread. (v)	12
Pizza bianca with fresh oregano, cracked pepper and sea salt. (v)	15
Garlic pizza with a touch of cheese, oregano, cracked pepper and finished with fresh parsley. (v)	16
Garlic pizza with thinly-sliced tomatoes and basil pesto. (v)	18
White pizza finished with olive paste tapenade and goats cheese. (v)	19
Pane fresco (plain bread)	3

Primi

Piatto Antipasto An Italian icon - platter of cured meats, fine cheese and marinated vegetables.	26
Calamari Fritti Lightly-dusted baby calamari, fried and tossed with fresh chilli and shallots. Served with a rocket aioli.	20
Nannata Whitebait fritters served with aioli.	20
Polpi Alla Griglia Char-grilled baby octopus with roasted capsicums and a sweetened balsamic reduction, served on a bed of rocket leaves. (gf)	24
Sicilian Garlic Prawns Fresh king prawns cooked with tomatoes, garlic, chilli, basil and thyme.	34
Cozze Napoletana Black mussels steamed in white wine, fresh garlic gloves and napolitana sauce.	20
Cappesante San Danele Seared scallops with goats cheese, wrapped in prosciutto crudo with a lemon butter sauce.	26 (1/2 doz) 38 (1 doz)
Carpaccio Thinly-sliced raw beef, rocket, shaved parmesan with with a seasoned olive oil and lemon dressing.	20
Funghi Ripieni Char-grilled field mushrooms stuffed with spinach and ricotta, drizzled with a gorgonzola sauce. (v)	22

Insalate

Fresh Garden Salad Mixed lettuce, tomatoes, cucumber, spanish onions and italian dressing. (v/gf)	14
Rocket Salad Wild rocket with shaved parmesan, walnuts and pear with aged balsamic vinaigrette. (v/gf)	16
Mediterranean Salad Mixed lettuce, artichokes, semi-dried tomatoes, spanish onions, radish, green olives and red capsicums. (v/gf)	18

(v) indicates vegetarian options / (gf) indicates gluten free options.

All prices subject to change without notice. All menu items are subject to availability.

3% surcharge applies to payments using American Express. Diners Club not accepted. No splitting of bills.

Pasta e Risotto

Linguine Marinara Linguine with a selection of fresh seafood, infused in a spicy napolitana sauce.	28
Pappardelle con Ragù Fresh pappardelle with a slow cooked pork and veal ragù.	28
Penne Siciliana Penne with a rich napolitana sauce, eggplant, fresh basil and melted bocconcini. (v)	27
Fettucine Boscaiola Fettuccine with onion, mushrooms, shallots and bacon, in a cream sauce.	24
Stracciatelle Bianco Rag pasta tossed with tiger prawns, diced roma tomatoes, pinenuts, spanish onions, rocket and lemon juice.	28
Pappardelle Pescatore Selection of fresh seafood infused with basil, fresh chilli, white wine and extra virgin olive oil.	29
Pumpkin Ravioli Pumpkin and sage ravioli with cherry tomatoes and basil, in a brown butter sauce. (v)	26
Gnocchi Pesto Homemade potato dumplings with a creamy pesto sauce and pinenuts. (v)	24
Gnocchi Quattro Formaggi Homemade potato dumplings slowly cooked with four cheeses and a cream reduction. (v)	26
Risotto Con Gamberi Brandy-infused prawns, fresh chilli, onions and shallots in napolitana and cream sauce. (gf)	28
Risotto Con Funghi An assortment of mushrooms, in a burnt butter and white wine sauce, finished with a scoop of mascarpone. (gf)	25
Risotto Pollo Chicken breast and butternut pumpkin risotto with pine nuts, in a creamy aurora sauce. (gf)	25

Gluten-free pasta also available - please allow 20 minutes preparation time.

Secondi (served with seasoned vegetables)

Pesce del Giorno The catch of the day cooked to perfection. Ask our wait staff for details.	MP
Vitello con Carciofo Char-grilled veal with artichokes, green olives and a white wine and olive oil sauce.	34
Vitello Rimini Thinly-sliced veal, cooked in an avocado, brandy and cream sauce with tiger prawns.	36
Pollo Saltimbocca Chicken breast cooked in napolitana sauce, topped with bocconcini, basil and prosciutto crudo.	32
Pollo Funghi e speck Chicken breast cooked in cream, with an assortment of mushrooms and speck.	32
Bistecca Di Manzo "Balmain style" Grilled eye fillet served with roasted capsicums and a balsamic and peppercorn reduction.	42

Sides Ask about our seasonal sides.

Pizza

Margherita Fresh basil and bocconcini. (v)	20
Napoletana Olives, fresh basil, bocconcini and anchovies.	21
Capricciosa Smoked ham, mushrooms, green olives and fresh basil.	23
Ananas Smoked ham and pineapple.	23
Vegetarian Mushrooms, olives, green capsicums, onions, fresh basil and bocconcini. (v)	23
Funghi Mixed mushroom, taleggio and fresh basil. (v)	22
Rucola Fresh rocket, shaved parmesan and prosciutto crudo.	24
Siciliana Salami, grilled eggplant, roasted red capsicum, goats cheese and basil pesto.	24
Parmigiana Grilled eggplant and grated parmigiano. (v)	23
Gamberini A white base with garlic, prawns, fresh tomatoes and rocket.	26
Stella Pancetta, fresh tomatoes, artichokes, sun-dried tomatoes, goats cheese and pesto.	24
Primavera Mushrooms, grilled eggplant, roasted red capsicums, artichokes, sun-dried tomatoes, goats cheese and pesto. (v)	24
Amauri White base with sliced potato and rosemary. (v)	21
Pessotto White base with potato, sausage and rosemary.	23
Quattro Formaggi Parmesan, mozzarella, goats and blue cheese. (v)	24
Spinaci e Ricotta Spinach and fresh ricotta.	23
Pescatore Selection of fresh seafood and shallots.	30
The famous "Balmain Special" Pepperoni, mushrooms, green capsicums, olives, prawns and anchovies.	24

Calzone

Anchovies and goats cheese	23
Roasted vegetables, ricotta and truffle oil (v)	26

Gluten-free pizza base also available