



Piatto Nero

MEDITERRANEAN RESTAURANT

MENU



STARTERS

Fresh baked lager beer focaccia, tomato salsa, black olives, EVOO. (Vegan/ANG)	€8.50
addons €3.80 each: Parma Ham / Smoked Salmon / Whole Mozzarella di Bufola	€8.50
Baked layers of aubergines, tomato sauce, Parmesan cheese, Provolone and Mozzarella. (V/D/NG)	
Caprino in carrozza, pistachio pesto, baby leaves, roasted tomato sauce, Pecorino shavings (V/D/N)	€13.50
Fried ricotta ravioli, spicy tomato sauce, herbed olives. (V/D/ANG)	€11.50
Broccoli soup, gorgonzola, toasted hazelnuts, truffle oil. (V/D/N/NG)	€8.50
Crispy chickpea tower, aubergine mousse, charred bell peppers, smoky tomato coulis. (Vegan/SS)	€10.25
Duck leg confit, steamed bao buns, pecking sauce, crudités. (S/SS)	€12.50
Wild boar, pear and caramelized onion millefoglie, mozzarella mousse, truffle slices. (P/D)	€17.50
Black arancini with salmon, saffron aioli. (SF/F/D/S)	€12.50
Smoked mackerel pate, ciabatta croutes. (F/D/ANG)	€9.50
Crispy baby calamari, marinated chickpeas, harissa mayonnaise, lemon. (SF)	€15.50





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PASTA

Cappelletti Romagnoli, roasted tomato sauce, baby spinach leaves, marinated olives, cherry tomatoes, basil salsa. (V/D)	€14.50
Potato gnocchi, cacio e pepe sauce, crispy kale, truffle carpaccio, toasted sunflower seeds. (V/D)	€14.95
Fusilli al olio, garlic, extra virgin olive oil, chillies, wilted spinach leaves, toasted walnuts. (Vegan/N/ANG)	€12.50
Calamarata Bolognese, fresh mozzarella balls. (D)	€14.50
Spaghetti carbonara, guanciale, Pecorino, Grana Padano, egg yolks, cracked black pepper. (P/D/ANG)	€14.95
Jerusalem artichoke and mushroom orzotto, preserved lemons, toasted pumpkin seeds. (V/D)	€14.75
Maniche pasta, pan seared octopus in garlic, cherry tomatoes, capers, herbs. (SF/ANG)	€17.50
Fish and seafood risotto, creamed prawn bisque, vongole, mussels, calamari, prawns, pan seared fish, fresh herbs. (F/SF/D/NG)	€18.50





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MAINS

- Tagliata of beef, baby rucola leaves, cherry tomatoes, Grana Padano, balsamic reduction. (D/NG) €32.00
(served with vegetables and potatoes of the day)
- Lacto beer braised USDA beef short ribs, celeriac mash, grilled asparagus, onion confit, thyme crusted tomato, braising reduction. (D) €33.00
- Scottona beef burger, toasted sour dough bun, Hickory BBQ sauce, mature cheddar cheese, streaky bacon, lettuce, tomatoes, sweet and sour gherkins, grilled pork sausage, crispy battered onion rings, spicy potato wedges. (P/D) €17.00
- Lamb curry, aromatic basmati rice, charred bell peppers, sour dough flat bread. (D/ANG) €25.00
- Slow roasted pork belly, chestnut and sage gnocchi, caramelised onion jus, broccoletti, parsnip crisps (P/D/N) €22.00
- Soy marinated kangaroo fillet strips, stir-fried vegetables, soba noodles, toasted sesame seeds. (S/SS/ANG) €24.00
- Variations of corn-fed chicken, sous vide rosemary breast, pulled leg confit and provolone croquette, crackling, mushroom orzotto, poultry jus. (D) €23.00
- Pot roasted salmon, smoked salmon brandade, creamy leeks and peas, basil EVOO. (F/D/NG) €25.00
- Fresh fish of the day. (F/SF/ANG) €6.50 / 100g
(served with vegetable and potatoes of the day)

Sides

- French Fries / Spicy Potato Wedges / Mash Potatoes / Basmati Rice €3.50
- Steamed Vegetables / Mixed Salad / Sweet Potato Fries €4.25
- Sauces €3.00 Mushroom | Pepper | Gorgonzola | Veal Jus
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VEGAN SECTION

- Roasted pumpkin soup, maple glaze, toasted hazelnuts, soy cream. €7.50
(Vegan/N/S/NG)
- Freshly baked larger beer focaccia, tomato salsa, black olives, EVOO. €8.50
(Vegan/ANG)
- Crispy chickpea tower, aubergine mousse, charred bell peppers, smoky tomato coulis. (Vegan/SS) €10.25
- Steamed boa buns, stir-fried vegetables, hoi-sin sauce (Vegan/S/SS) €10.50
- Green power salad, baby leaves, carrots, cherry tomatoes, cucumbers, mange tout, avocado, sunflower seeds, tahini & spirulina citrus dressing. (Vegan/SS/NG) €12.50
- Vegan Jerusalem artichoke and mushroom orzotto, preserved lemons, toasted pumpkin seeds. (Vegan) €13.50
- Spaghetti meatballs, roasted tomato sauce, basil, almond shavings EVOO. (Vegan/S/N/ANG) €15.00
- Home-made wholewheat tortelloni, spicy potato stuffing, sage EVOO, grilled asparagus, vegan cheese flakes. (Vegan) €16.50
- Tamari marinated tofu chunks, stir-fried vegetables, soba noodles, toasted sesame seeds. (Vegan/S/SS/ANG) €20.00
- Butternut squash and chickpea stew, crispy kale leaves, aromatic rice pilaf, toasted hazelnuts. (Vegan/N/NG) €16.50
- Beetroot tortilla, crispy falafel, hummus, cabbage slaw, vegan cranberry cheddar, sweet potato fries. (Vegan/S/SS/ANG) €14.50
- Crispy avocado and corn burger, toasted wholemeal bun, vegan mozzarella, pan seared mushrooms, baby spinach, tomatoes, red onions, tangy sauce, chips. (Vegan/S/SS) €14.50
- Campagnola pizza, tomato sauce, vegan mozzarella, mushrooms, charred zucchini and capsicums, sweet corn, baby spinach leaves, EVOO. (Vegan/S/ANG) €12.95
- Calzone pizza, vegan mozzarella, spiced meatless ragout, garlic fried spinach. (Vegan/S) €12.95
- Vegan Ftira, tomato sauce, vegan mozzarella, fennel roasted potatoes, peppered beans, sun-dried tomatoes, capers, olives, onions. (Vegan/S/ANG) €13.50





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PIZZA

Margerita (V/D/ANG)	€9.00
Tomato sauce, mozzarella.	
Funghi (V/D/ANG)	€12.50
Tomato sauce, mozzarella, sliced brown mushrooms, marinated button mushrooms, truffle oil.	
Quattro Formaggi (V/D/ANG)	€12.50
Mozzarella, gorgonzola, ricotta salata, pecorino Siciliano.	
Bufala (V/D/N/ANG)	€14.50
Mozzarella, cherry tomatoes, mozzarella di Bufola, chopped roasted pistachio, baby rucola leaves, Parmesan shavings.	
La Campagnola (Vegan/S/ANG)	€12.95
Tomato sauce, vegan mozzarella, mushrooms, charred zucchini and capsicums, sweet corn, baby spinach leaves, EVOO.	
Tonno (F/D/ANG)	€12.50
Tomato sauce, mozzarella, tuna, olives, onions, fresh basil leaves, EVOO.	
Al Salmone (F/D/ANG)	€14.50
Mozzarella, leeks, cherry tomato, smoked salmon, baby spinach leaves.	
Capricciosa (P/D/ANG)	€12.50
Tomato sauce, mozzarella, mushrooms, ham, eggs, olives, artichoke hearts.	
Pepperoni (P/D/ANG)	€11.50
Tomato sauce, mozzarella, spicy pepperoni sausage.	
Carbonara (P/D/ANG)	€14.00
Mozzarella, grana Padano, pecorino Romano, crispy guanciale, egg, cracked pepper.	
Maltese Ftira (P/D/ANG)	€13.50
Tomato sauce, mozzarella, fennel roasted potatoes, Maltese sausage, sun dried tomatoes, capers, onions, peppered goat cheese.	
Parma (P/D/ANG)	€13.50
Mozzarella, Parma ham, grana Padano shavings, cherry tomatoes, baby rucola leaves, EVOO.	
Extra ingredients may be added or change to vegan mozzarella €1.50	
Parma Ham / Smoked Salmon / Whole Mozzarella di Bufola €3.80	





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KIDS

Fish fingers and chips (F/D)	€9.50
Chicken nuggets and chips. (D)	€8.50
Pork sausages, creamy mash potatoes. (P/D)	€8.50
Baby pizza, tomato sauce, mozzarella and egg. (V/D)	€7.50
Spaghetti pasta served with tomato sauce. (Vegan/ANG)	€6.50

DESSERTS

Lime and spirulina meringue pie. (Vegan/NG)	€6.50
Coconut and raspberry tapioca pudding. (Vegan/NG)	€5.50
Pear, hazelnut and chocolate tart. (V/D/N)	€6.50
Cannoli Siciliani, ricotta mix, crushed pistachios, chocolate nibs, citrus marmalade. (V/D/N)	€6.00
Layers of Tiramisu. (V/D)	€6.00

