



# INTERMEZZO

Ristorante at GPO Sydney

## *To share*

- Sicilian Green Olives,**  
Diced Marinated Roma Tomatoes with Fresh Herbs, Extra Virgin Olive Oil and Bread  
9
- Insalata Caprese, Fior di Latte Bocconcini,**  
Roma Tomato, Basil with Extra Virgin Olive Oil  
15
- Salumi Misti,**  
Chef's Selection of Prime Cured Meats  
15
- Fresh Hawkesbury River Calamari Fritti Alla Napolitana,**  
Crispy Calamari Rings Neapolitan Style with Lemon and Chilli Oil  
21

## *Primi*

- Tortina di Melanzana**  
Thin Slices of Eggplant Stacked with Smoked Mozzarella, Parmigiano, Basil and a Traditional Neapolitan Sauce  
17
- Fiori di Zucchini in Pastella**  
Zucchini Flowers Lightly Fried in a Traditional Neapolitan Batter  
19
- Tagliata di Manzo**  
Thinly, Hand Cut Seared Beef with Shaved Radish, Parmesan, Marinated Diced Tomato and Black Truffle  
21
- Capesante con Asparagi e Insalata All'Italiana**  
Fresh Scallops Wrapped in Pancetta Served on Asparagus Finished with an Italian Insalata  
22

## *Secondi*

*Pasta – All pasta is cooked to order. Please allow a minimum of 20 minutes*

- Linguinette Verde Con Broccoli**  
Spinach Linguinette Pasta with Broccoli, Black Truffle and Wood Ear Mushrooms  
29
- Casarecce Alla Genovese**  
Thin Tube Pasta with Sautéed Pork, Peas, White Wine, Carrots, Celery and Extra Virgin Olive Oil  
26
- Linguine Scampi**  
Linguine with New Zealand Scampi, Fresh Cherry Tomatoes and Chilli  
36
- Linguine Con Capesante e Funghi Neri** (Available for Dinner Only)  
Linguine with Fresh Scallops and Black Fungus Mushrooms  
36
- Linguette al Nero Di Seppia Con Granchio**  
Squid Ink Linguette with Blue Swimmer Crab and a Hint of Chilli  
36
- Fagotti di Vitello**  
Veal Roll Filled with Pancetta, Smoked Bocconcini, Pine Nuts, Baby Spinach and Raisins Slowly Cooked in Tomato Concasse  
36
- Medaglioni di Bue**  
King Island Beef Medallion Served with Potato Croquettes, Smoked Mozzarella Cheese, Spinach and Veal Jus  
36
- Pesce Al Limone**  
Blue Eye Fillet Steamed with Lemon, Fresh Herbs, Sicilian Green Olives, Cherry Tomatoes and Lillyput Capers,  
Served Cold with a Lemon Vinagrette  
36
- Sacicce e Spinaci**  
House-made Pork and Veal Sausages with Fennel and Truffle, Served with a Trio of Mushroom Ragu and Sautéed Spinach  
33

## *Contorni*

- Sautéed Green Beans al All'aglio, Olio Ô Peperoncino  
9
- Smoked Mozzarella and Roma Tomato Salad  
11
- Mixed Leaf Salad  
9