

The Restaurant
PENOLINO

ABOUT OLIVE OIL AND PENDOLINO

“and with the sprig of a fruited olive, man is purified in extreme health”

Virgil, Aeneid (70BC-19BC)

Named in honour of the Pendolino Olive Tree, the Restaurant Pendolino showcases a range of world-class Australian premium extra-virgin olive oils. Native to the regions of Tuscany and Umbria, the Pendolino Olive Tree takes its name from the way its branches hang like a pendulum. The tree is prized not only for the quality of its oil but also as a major pollinating variety used in the production of some of Australia and Italy’s most prestigious Olive Oils.

Inspired by the recent revolution in the production of premium Extra-Virgin Olive Oil in Australia, Pendolino takes great pleasure in presenting our dedicated Olive Oil store L’Olioteca (“Oil Library”), stocking an extensive range of premium Australian Extra-Virgin Olive Oils including our own L’Olioteca hand-poured Extra-Virgin Olive Oil range and a selection of “grand cru” oils from small, single-estate and highly-awarded olive groves. We have created a unique gifting range which includes gift hampers, perfect for Christmas, Corporate Gifting and Special Occasions.

All oils featured in The Restaurant Pendolino are available for purchase in the L’Olioteca. Please see the L’Olioteca Extra-Virgin Olive Oil list at the rear of the menu for selection and pricing. Please visit <http://www.pendolino.com.au/OliveOilStore.htm> to view our full range of products.

Pendolino will be hosting a program of Olive Oil, Wine and Cooking Masterclasses throughout 2011. Please register your interest with our staff to be kept up-to-date with more information.

L’Olioteca

Please note, in the evenings, Pendolino offers a Degustation Menu with matching wines:

MENU DEGUSTAZIONE – DEGUSTATION

OSTRICHE

Freshly Shucked Coffin Bay Pacific Oyster served with Salmon Pearls and Pendolino Tomato Vinaigrette
NV Le Colture 'Fagher' Valdobbiadene DOC Veneto Prosecco (100ml)

TROTA SALMONATA CON ERBETTE

Petuna Ocean Trout house marinated with Sicilian Capers, Anchovy Mayonnaise, Lemon Vinaigrette, Baby Herbs
09 Coffele Soave Classico DOC Veneto Soave (Garganega) (60ml)

RAVIOLI DI MAGRO CON BURRO FUSO

Traditional Handmade Ravioli with Spinach, Parmigiano Reggiano, Gruyere, Buffalo Mozzarella and Organic Burnt Butter and Sage
09 Marco Felluga Collio DOC Friuli Chardonnay (60ml)

PESCE “FUOCO DI SANT’ANTONIO” CON CECI ALLA VIAREGGINA

Seared South Coast Leather Jacket Fillets with Saffron Potato and Viareggio style Salt Cod and Tomato braised Chick Peas
08 Terenzuola 'Fosso Di Corsano' DOC Liguria Vermentino (60ml)

ANATRA AL FORNO CON LENTICCHIE E TORTINO ROMANO

Twice Cooked Duck Leg with Roman Semolina Tortino, Steamed Fava Beans, Escarole Salad and Lentil Sauce
08 Poggiotondo Chianti Superiore DOC Toscana Sangiovese (60ml)

BAVARESE DI CAPRINO CON INSALATINA DI FRAGOLE

Vanilla Bean and Goats Curd Bavarese with textured Strawberry Salad, Wild Strawberry Consomme
NV Normanno Vino Liquoroso Sicilia Zibibbo (Muscat d'Alessandria) (90ml)

Coffee, Tea and Biscottini

\$130 per person food only. \$190 per person with matched wines.

*vegetarian option is available. *please note that if degustation option is chosen, all diners at the table must be on that option.

Pendolino A la Carte Menu:

BANCARELLA DI ANTIPASTI - ENTREES

OSTRICHE

Freshly Shucked Oysters served with fresh lemon
or
with Salmon Pearls and Pendolino Tomato Vinaigrette
2010 New England Dolce Extra Virgin Olive Oil
4/4.50 each

INSALATA AGRODOLCE DI CANNELLINI E FARRO

Garafagnana Style Cannellini Bean and Farro Vegetarian Salad with Truffled Tuscan Pecorino Cheese,
Baby Herbs and Agrodolce di Nebbiolo Vinegar
2010 Fruttato Allegro Extra Virgin Olive Oil
19

CARPACCIO DI MANZO ALL'ALBESE

Alba style Free-Range Raw Beef Carpaccio with Truffled White Walnut Puree, Testun di Barolo Cheese,
Rocket Cress, Wild Baby Olives and Handmade Rosemary Grissini
22

TROTA SALMONATA CON ERBETTE

Petuna Ocean Trout house marinated with Sicilian Capers, Anchovy Mayonnaise, Lemon Vinaigrette, Baby Herbs
2010 NSW Agrumato Limone Extra Virgin Olive Oil
22

BURRATA PUGLIESE CON POMODORI DI VARIETÀ PRIMARIA

Heirloom Tomato Salad with Puglian Burrata Mozzarella, Sweet Basil,
Baby Parsley, Red Onion and Crisp Fresh Breadcrumbs
2010 Alto Robust Extra Virgin Olive Oil, Crookwell – Southern Tablelands, NSW
26

BRODETTO ALL'ANCONETANA CON SAGNETTE E PEPERONCINI "BASTARDINI"

Ancona style Prawn, Baby Scallop, Calamari, Mussel and Fish Broth
with Fresh Sagnette Pasta, "Bastardini" Dried Chilli
2010 Cobram Estate Hojiblanca Extra Virgin Olive Oil
26

PASTA E RISOTTO

LASAGNE DI ZUCCA

Sage leaf Lasagne with Pumpkin, Ricotta, Pistachio Nuts and Amaretti
19/31

RAVIOLI DI MAGRO CON BURRO FUSO

Traditional Handmade Ravioli with Spinach, Parmigiano Reggiano, Gruyere,
Buffalo Mozzarella, Burnt Butter and Sage
22/36

PAPPARDELLE CON RAGU DI VITELLA E MAGGIORANA

Freshly-made Pappardelle with White Rocks Veal Ragù, Marjoram and Bone Marrow
24/37

CAPELLI DI PRETE CON RAGU DI CINGHIALE

'Priest Hat' Pasta with Calabrian Style Slow Cooked Wild Boar, Tomato and Sweet Pea Sauce
26/39

SPAGHETTI CHITARRA CON PESCE D'ACQUADOLCE

Freshly-made Chitarra Spaghetti with Barramundi, Wild Prawns, Chilli, Capers, Garlic and Pinot Grigio White Wine
2010 New England Dolce Extra Virgin Olive Oil
26/39

RISOTTO DI PICCOLE CAPESANTE E ZUCCHINI

Vialone Nano Risotto of Baby Sea Scallops with Zucchini and Stinging Nettle and Garlic Butter
(This Risotto can be modified to be a vegetarian option)
26/39

All Pastas are made in our dedicated pasta kitchen using Organic Eggs

SECONDI – MAIN COURSES

POMODORO RIPIENO CON PEPERONATA E CANNOLI DI MELANZANA

Roasted Buffalo Mozzarella filled Vine Ripened Tomato with Eggplant Cannoli and Calabrian style Peperonata

2010 New England Dolce Extra Virgin Olive Oil

35

PESCE “FUOCO DI SANT’ANTONIO” CON CECI ALLA VIAREGGINA

Seared South Coast Leather Jacket Fillets with Saffron Potato and Viareggio style Salt Cod and Tomato braised Chick Peas

2010 Kailis Extra Virgin Olive Oil, Baldivis WA

36

QUAGLIA ALLA GRIGLIA CON OLIVE NERE

Medium-Rare Char Grilled Quail with slow cooked Thyme and Garlic Potato, Sautéed Spinach with

Dried Black Olive and Mediterranean herb Sauce, Olive ‘Pasta Sfoglia’ Grissino

2010 Alto Robust Extra Virgin Olive Oil, Crookwell – Southern Tablelands, NSW

38

PIATTO MISTO DI MAIALE

Roasted Pork Belly with Braised Pork Cheek, Pork Raviolo, Cannellini Bean Puree, Radicchio, Fennel and Orange Salad

2010 NSW Agrumato Sanguinella Extra Virgin Olive Oil

39

ANATRA AL FORNO CON LENTICCHIE E TORTINO ROMANO

Twice Cooked Duck Leg with Roman Semolina Tortino, Steamed Fava Beans,

Escarole Salad and Lentil Sauce

38

AGNELLO AL FORNO CON SALSAL AL DRAGONCELLO

Slow Cooked Gippsland Lamb, Grilled White Polenta, Tuscan Black Cabbage, Baby Carrots, Dragoncello Salsa and Lamb Sauce

2010 Cobram Estate Extra Virgin Olive Oil

39

CONTROFILETTO DI MANZO AL SANGIOVESE CON PASTINACA

Char-grilled pasture-fed Gippsland Sirloin Beefsteak with Parsnip Puree, Roasted Pearl Garlic,

Kipfler Potato and Spring Onion, Sangiovese Sauce

2010 Oakfield Extra Virgin Olive Oil, Mudgee NSW

39

TONNO ALLE ERBE CON MACCU, CICORIA E COZZE NERE

Rare Seared Herb and Garlic Crusted South Coast Yellow Fin Tuna

with Dried Broad Bean Puree, Chicory and Steamed South Australian Black Mussels

2010 Fruttato Allegro Extra Virgin Olive Oil

39

CONTORNI – SIDE DISHES \$12

INSALATA DI RUCOLA E PERA - Rocket, Parmesan and Pear Salad

INSALATA MISTA DEL GIARDINO - Mixed Garden Vegetable Salad

FAGIOLINI AL POMODORO CON OLIVE VERDE - Tomato Braised Green Beans with Crushed Green Olives

PUREA DI PATATA - Potato Purée with Fruttato Allegro Extra Virgin Olive Oil

DOLCI - DESSERTS

SEMIFREDDO DI TORRONE ALLE MANDORLE

Nougat, Ligurian Honey and Almond Milk Semifreddo with Candied Almond and Crostoli

**NV Normanno Vino Liquoroso - Sicilia - Zibibbo Muscat d'Alessandria 90ml*

15

CROSTATATA DI PERE AL "CAMPARI"

Campari poached Pear Tart

**2008 Punt Road Botrytis – Griffith NSW - Semillon 90ml*

15

BAVARESE DI CAPRINO CON INSALATINA DI FRAGOLE

Vanilla Bean and Goats Curd Bavarese with textured Strawberry Salad,
Wild Strawberry Consomme

**2009 Saracco Moscato d'Asti DOCG - Piemonte - Moscato 125ml*

16

FONDENTE ALLA GIANDUIA

Warm Chocolate Hazelnut Pudding, Gold Leaf

**dish requires 15-minutes cooking time*

** Piggs Peake 'Oui Oui Oui' - Mudgee, NSW – Barbera (Fortified) 60ml*

16

FRITTELLINE DI RICOTTA ALLA SANGUINELLA

Blood Orange Olive Oil Ricotta Fritters with Vanilla Bean Semifreddo

**2009 Saracco Moscato d'Asti DOCG - Piemonte - Moscato 125ml*

16

SORBETTI E GELATI MISTI

Selection of Sorbets and Ice Creams

12

FORMAGGI MISTI

Selection of Italian cheeses

26

Sommelier Suggested Dessert Wine to Match

FORMAGGI MISTI - MIXED CHEESE PLATE

CASATICA DE BUFALA

Made from the milk of Italian water buffalo this is a buttery and rich, soft-ripened bloomy rind cheese

Aged 30 days

Lombardia

LA TUR

Made from a mixture of sheep, goat and cow milk, this fresh soft cheese develops a delicate and harmonious flavour finishing with the mellow tang of cultured milk

Aged 8-10 days

Piemonte

BLU DI BUFALA

This buffalo milk blue cheese develops a thick rind by the constant washing and turning of the cheese over a month. The taste is rich and creamy with a slightly piquant flavour. It becomes more firm with age.

Aged 2-3 Months

Lombardia

PECORINO CROTONESE

Classic Southern Italian style semi hard aged sheep milk cheese aged in wicker baskets

Aged 12 Months

Calabria