per te

~Zuppa - soup~

Minestrone alla Genovese - 42
Clear soup made in Per te's style with seasonal vegetables and basil pesto.

Zuppa di funghi - 44
Wild Mushroom puree with mascarpone.

Zuppa di pomodoro-42
Oven Roasted tomatoes, onion, garlic and rosemary blended with cream, served with crusty Italian bread.

~Antipasti - starters~

Antipasto Classico - 106
Classical antipasti wooden platter (Per Te Special)
Spicy salami, Smoked salmon, grilled Mediterranean vegetables, prawns wrapped with bacon, Olives, sun dried tomato, buffalo mozzarella.

Antipasto di verdure - 96
Vegetarian antipasti wooden platter(Per Te Special)
Grilled Medittereneanean Vegetables, Mushroom Fregola, Olives, buffalo mozzarella, Parmesan cheese, mini bruschetta and Sundried tomato pesto

Burrata con pomodorini -76
Fresh creamy burrata served with roasted and fresh cherry tomatoes drizzled with Extra virgin olive oil and fresh basil

Caprese con mozzarella di bufala - 61
Buffalo mozzarella, Italian tomatoes, extra virgin olive oil and fresh basil.

Bruschetta al pomodoro e basilico - 49
Grilled rustic bread, topped with Italian tomatoes, basil pesto and wild rocket leaves

Calamari fritti con sale e pepe - 63
Fried calamari served with pesto mayonnaise.

Tartare di tonne al frutto dello passione-77
Fresh Tuna tartare with passion fruit

Crostone con formaggio di capra e funghi-49
Toasted Ciabatta, generous spread of truffle paste, topped with wild mushrooms and melted goat cheese

Italiano hummus -29
Cannellini beans hummus made in a traditional style topped with pomegranate seed, pesto oil and served with italian bread

Uovo shakshoka -40
Mix vegetables and Italian spices omlette and topped with melted cheddar cheese served in italian bread

Fritto Mele-32
Spicy Apple Fries

Fritto misto, sale e pepe - 75
Crispy fried seafood and vegetables served with pesto mayonnaise

~Insalata - salad~

Caesar salad con pollo e pancetta - 56
Grilled chicken, crispy bacon and baby gem lettuce tossed in a classic caesar dressing with shavings of Parmigiano Reggiano and garlic croutons

Gorgonzola e pere insalata - 58
Mixed lettuce with creamy gorgonzola cheese, pears, roasted walnuts, black raisins and balsamic dressing.

Manzo con rucola e funghi - 55
Strips of Beef cooked with mushrooms, topped with cherry tomatoes, rocket leaves and shaved parmesan

Insalata con formaggio di capra - 45
Mixed lettuce tossed with goat cheese, beetroots, capsicum and balsamic .

Insalata frutti di mare - 58
Pink prawns, calamari, black mussels served on a bed of mixed leaves and lemon vinaigrette

Quinoa insalata-48
Quinoa, onion, tomato and parsley with lemon dressing and fresh basil.

Insalata Fattoush - 48
Seasonal fresh vegetables, mixed lettuce with pomegranate dressing served with crispy fried bread

~Pasta~

Orechiette spicy italian sausage - 82
Simmered in tomato sauce with spicy Italian sausage and vine cherry tomatoes

Linguine ai frutti di mare - 91
Linguine with prawns, calamari, black mussels in tomato sauce

Gnocchi con pomodorini e stracciatella - 88
Handmade inhouse tossed with cherry tomatoes, fresh basil and creamy stracciatella cheese

Penne all'arrabbiata - angry pasta - 72
Penne cooked in spicy tomato sauce

Spaghetti alla carbonara - 78
Spaghetti cooked in a traditional creamy sauce

Ravioli con spinaci e ricotta - 76
Homemade spinach and ricotta ravioli cooked in sage butter sauce

Penne con pollo e funghi - 71
Chicken and wild mushrooms cooked in a creamy parmesan sauce

Lasagne alla Bolognese - 77
Traditional layered lasagne with bolognese, mozzarella and parmesan cheese.

Paccheri con ragu guardaporta-98
Large tubes of paccheri pasta with slow cooking black angus beef ribs ragu and tomatoes in a traditional italain way

Pansotti con brasato- 82
Fresh homemade pansotti filled with tender ossobuco beef with brown butter truffle sauce.

strozzapreti alla sicillana-76
Spiral shaped pasta with fried eggplant , roasted cherry tomatoes, pinenuts and ricotta cheese.

per te

~ Risotto ~

Risotto funghi - 72
Risotto with wild mushroom and truffles

Risotto ai frutti di mare - 92
Carnaroli rice with pink prawns, black mussels, calamari, cherry tomatoes, asparagus.

Risotto alla zucca e mascarpone - Risotto yellow garden - 79
Carnaroli rice risotto, pumpkin, yellow zucchini and dollop of mascarpone

~ Pizza ~

Pizza Margherita - 56
Symbol of the Italian flag, traditional pizza in Italy, tomatoes, mozzarella cheese and fresh basil

Pizza con stracciatella e ricotta - 76
Creamy soft stracciatella and ricotta cheese, rocket leaves and sundried tomato.

Pizza con porcini e tartufo - 82
Porcini mushroom, goat cheese, ricotta, rosemary potatoes and truffle paste

Pizza alle verdure - 65
Pizza topped with grilled mediterranean vegetables

Pizza valtellina - 64
Freshly sliced bresaola, Mozzarella, Rocket leaves and shavings of parmessan

Pizza bufalina - 65
Buffalo mozzarella cheese with basil, tomatoes and extra virgin olive

Pizza diavola - 58
Spicy beef pepperoni served on the bed of parmesan and mozzarella cheese.

Pizza con Pollo Picante - 58
Marinated chicken with red onion, grilled bell peppers and chilly.

Pizza frutti di mare - 79
Mixed seafood with red onion, garlic and chilly.

pizza gamberi e pesto - 79
Creamy pesto with prawns and cherry tomatoes. extra virgin olive

Quattro formaggi - 68
Classic four cheese pizza with buffalo mozzarella, gorgonzola, goat cheese and ricotta

~ Secondi piatti: main course ~

Salmone con spinaci - 96
Grilled salmon fillet with sauteed spinach, lemon butter sauce and Per te's special salsa

Branzino griglia convongole calamarei fregole -126
Sea bass with calamari fregole, grilled zucchini and cherry tomato salsa

Manzo shawarma - 56
Thinly sliced juicy beef with capsicum, onion and mushroom wrapped in flat bread filled with Mozzarella served with french fries and tahina sauce

Gamberoni alla griglia con finocchio - 96
Grilled pink prawns with cherry tomato and fennel salsa

Ossobucco alla milanese - 143
Braised veal knuckle served on a bed of saffron risotto

Aragosta all Griglia - 152
Grilled lobster topped with lemon butter sauce, served with mixed salad & french fries

Pollo Shawarma - 56
Thinly slice chicken tossed with onion, capsicum, black olives, mozzarella cheese wrapped in flat bread served with fries and tahini sauce

Griglia - Choice of Steak
Filetto di Manzo - (Tenderloin) - 148
Controfiletto (Sirloin) - 143
Occhio Costale - (Rib Eye) - 143
Cotoletta - (Veal) - 162
Costolette di agnello (Lamb Chops) -122

Pollo alla griglia - 98
Choice of Sauce: Mushroom, Green Pepper, Onion
Choice of Sides : Mash Potatoes, French Fries, Roasted Potatoes, Steam Vegetables

Topkapi pesto di pollo - 92
Chicken breast stuffed with Pesto risotto and mozzarella served with steamed vegetables

~ Contorno - side dish ~

Patate arrasto - 29
Roasted potato with rosemary, garlic and olive oil

Verdure alla griglia - 29
Grilled vegetables

Patatine fritte - 29
French fries

Puré di patate - 29
Creamy mashed potatoes

Spinaci con pinoli - 29
Sauteed spinach with toasted pine nuts

Pane all'aglio - 29
Toasted Garlic Bread

~ Dolci - desserts ~

Kunaffa ai due ciccolati - 48
Kunafa oozing with molten chocolate served with vanilla ice-cream

Tiramisu - 44
Classic Italian desert made with mascarpone

Semifreddo - 42
Classic Homemade semi frozen dessert with creamy vanilla, mix berries and sweet balsamic.

Torta di carote - 35
Carrot cake served with vanilla sauce and mix berries

Fondente ai due cioccolati - 48
Hot dark cocoa chocolate fondante served with vanilla ice cream

Panna cotta - 43
Italian traditional vanilla cream flavored served with mix berries.

Strachitelle con fichi e miele - 52
Fresh Strachitelle cheese with honey and fresh fig