

## THE RESTAURANT PENDOLINO MENU

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### FIRST COURSE

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**SIGNATURE TASTING** - Summer Tomato Tarragon Consommé; Olive Oil Okinawan Potato Crisp, Black Olive Purée; Parmesan Fried Napolitan Green Olive; Potato & Chickpea Cream Rice Cracker

### SECOND COURSE – *Choice of*

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**HEIRLOOM CAULIFLOWER & BROCCOLI** - Stracciatella, Ancient Grains, Pulses, Pendolino Nebbiolo Vinaigrette, Barley & Thyme Cracker - *Alto Robust 2023 EVOO*

**GNOCCHI DI PATATE** - Hand-Made Potato Gnocchi, Cashew & Basil Pesto, Crisp Tuscan Kale

### THIRD COURSE – *Choice of*

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**RAVIOLI DI MAGRO** – Pendolino Classic Hand-Made Spinach & Artisan Cheese Ravioli, Pepe Saya Cultured Burnt Butter, Sage

**TAGLIATELLE SENESI**- Organic Egg Pasta Senesi Tagliatelle, Forest Mushrooms, Quail Egg Yolk, Porcini Salt, Grana Fiandino  
\*Can be served without the quail egg yolk

**GRAMIGNA AL POMODORO** – “Wild Weed” Italian Kale Pasta, Neopolitan Tomato Sugo, Bay Leaf Almond Cream

**RISOTTO** - Forest Mushroom Risotto, Porcini Salt

**LA MORRA LEEK AND MUSHROOM PIE** - Kariong NSW King Brown, Oyster, Nemeko Mushrooms, Dutch Cream Potato, Pecorino DOP Fondo - *2023 Rylstone EVOO*

### DESSERT - *Choice of*

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**1939 NOUGAT SEMIFREDDO** – Pendolino Classic Mondo Torrone, Ligurian Honey and Almond Milk Semifreddo, Strand Nut Shop 1939 Vienna Candied Almonds

**PERE E ZABAIONE** - Zibibbo Poached Pear, Zabaione, Buckwheat and Olive Oil Sponge Cake, Salted Espresso Gelato, Sugar Crisp - *2023 Pendolino Dolce EVOO*

**MERINGATA ALLE FRAGOLE E RABARBARO** - Vincotto Macerated Rhubarb & Strawberries, Meringue, Mascarpone, Vincotto Gelato, Davidson’s Plum

**PASTICCOTTO PUGLIESE** - Lecce Custard Pastry, Pomegranate & Blueberry Sorbetto, Poli Grappa Vanilla Prunes

### OPTIONAL SIDES

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Garden Salad, Spelt, Cabbage \$16

Potatoes, Brown Butter, Parmesan, Hazelnuts, Herbs, Garlic \$16

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**\$150 per person - Three Courses (First, Second and Third Course)**

**\$170 per person - Four Courses (First, Second, Third Course and Dessert)**

**\$190 per person - Six Courses Signature Degustation Menu (Set Menu)**

## SIGNATURE 6 COURSE MENU

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### SIGNATURE TASTING PLATE

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**SIGNATURE TASTING** - Summer Tomato Tarragon Consommé; Olive Oil Okinawan Potato Crisp, Black Olive Purée; Parmesan Fried Napolitan Green Olive; Potato & Chickpea Cream Rice Cracker

### INSALATINA

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**HEIRLOOM CAULIFLOWER & BROCCOLI** - Stracciatella, Ancient Grains, Pulses, Pendolino Nebbiolo Vinaigrette, Barley & Thyme Cracker - *Alto Robust 2023 EVOO*

### RISOTTO

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**RISOTTO** - Forest Mushroom Risotto, Porcini Salt

### RAVIOLI

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**RAVIOLI DI MAGRO** – Pendolino Classic Hand-Made Spinach & Artisan Cheese Ravioli, Pepe Saya Cultured Burnt Butter, Sage

### SECONDO

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**LA MORRA LEEK AND MUSHROOM PIE** - Kariong NSW King Brown, Oyster, Nemeko Mushrooms, Dutch Cream Potato, Pecorino DOP Fondo - *2023 Rylstone EVOO*

### DOLCE

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**MERINGATA ALLE FRAGOLE E RABARBARO** - Vincotto Macerated Rhubarb & Strawberries, Meringue, Mascarpone, Vincotto Gelato, Davidson’s Plum



### PENDOLINO WINE STORE

Visit our Online Store to Purchase Wine Curated by The Restaurant Pendolino, delivered to you.

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**\$325 per person with premium wine pairing**

**\$265 per person with non-alcoholic pairing**

*The Restaurant*  
PENOLINO

VEGETARIAN MENU