



1889 Enoteca Novità

“As you may know Chef Matthew Osborne and I travelled to Rome for a week in January on a research trip to add some essential Roman dishes to our menu. Matthew stayed on for another three weeks to visit Florence, Bologna, Milan & Venice, but more on that later.

We ate our way through Rome’s best establishments and were thoroughly impressed by our experiences at Da Felice in Testaccio, La Matricianella, Casa Bleve and Armando al Pantheon (both near the Pantheon). The dishes that stayed with us were the classic, traditional dishes such as the delicious cuttlefish, peas & pancetta, cacio e pepe (spaghetti with Pecorino Romano and black pepper), bucatini all’amatriciana (hollow pasta with guincaled pork jowl, chili, tomato and Pecorino Romano) and the quintessential dish-Saltimbocca alla Romana.

So, see our new menu below featuring our version of these Roman classics. Enjoy..”

Dan Clark

Ristorante - New Menu

PANE		
House baked bread, extra virgin olive oil		6
SALUMI -with Fattoria di Felsina extra virgin olive oil & house baked bread		15ea
Tartuffato -truffled	Sopressa -mild	Lonza -loin
Nduja -spicy, soft	Prosciutto di Robert Marchetti -leg	Italiano
Casalingo -mild pepper spice		
PRIMI		
Oysters natural –Camden Haven, NSW		18/36
Sardines, white polenta, sautéed mushrooms		24
Cuttlefish, green peas & pancetta		23
Scallops, pancetta, garlic, olive, watercress		25
Prosciutto di Robert Marchetti, rockmelon, watercress, 20 year balsamic		25
Rabbit loin, potato & leek puree, guanciaie		24
Vitello tonnato		23
PASTA e RISOTTI		
Bucatini all’amatriciana		23/33
Cacio e pepe		23/33
Sautéed gnocchi, cotechino, truffle & parmesan		23/33
Tagliatelle con ragu		23/33
Linguine, King prawns, chili, garlic		25/35
Carnaroli, porcini, Taleggio		23/33
CARNE e PESCE		
Yellowtail Kingfish, mozzarella & anchovy filled zucchini flowers, cherry truss tomato		39
Brodetto of King prawns, mussels, scallops, vongole & Yellowtail Kingfish		39
Rabbit leg, brodo, summer vegetables		39
Pork T-bone, salsa verde, roast potato, garlic & sage		39
Veal, asparagus, prosciutto, lemon, sage		39
Wagyu sirloin, artichoke, rocket, parmesan, 20 year old balsamic		39
CONTORNI		
Rocket & parmesan		8
Caprese		10
Roast potatoes, garlic, sage		9
DOLCI		
Sorbetto misto		15
Pear & almond tart, vanilla bean ice cream		15
Vanilla pannacotta, berries, pistachio, strawberry doughnuts		15
Tiramisu		15



Bookings (07) 3392 4315



Private Dining

At 1889 Enoteca we offer two options for private dining.

For smaller functions of 10-15 guests we offer you the use of our Vinaio, with a long table situated amongst the wine bottles in our wine store. This creates an intimate feeling but with the great atmosphere of the restaurant.

Our wine cellar is perfect for functions from 15 to 32 people (birthdays, weddings, anniversaries) and is a unique private dining experience for you and your guests.

For more information please visit our website or contact Christine ph: 0431 628 906 e: functions@1889enoteca.com.au

