

MENU FESTIVO

SEATED SHARE STYLE MENUS

CELEBRATE WITH FLAVOUR, ELEGANCE, AND GENEROUS NORTHERN ITALIAN HOSPITALITY
Our set menus are designed for sharing and showcase barmilano's signature coastal Italian flavours — perfect for long lunches or festive dinners with colleagues, friends, or family.

CLASSICO 75

Casual, comforting, and generous — perfect for relaxed, joyful gatherings with friends.

ARRIVI

Focaccia EV00, aged balsamic
Marinated olives

ANTIPASTI

Panzanella heirloom tomato, onion, croutons, basil
Arancini della casa chef's daily vegetarian selection
Calamari fritti rocket, aioli

PRIMI

Pappardelle al sugo slow-cooked beef ragu, parmesan, basil
Gnocchi alla genovese basil, rocket pesto, stracciatella

CONTORNI

Insalata di rucola rocket, pecorino
Patatine fritte fries

DOLCE

Cannoli

SBAGLIATO 90

A festive step up — ideal for indulgent end-of-year celebrations full of flavour.

ARRIVI

Focaccia EV00, aged balsamic
Marinated olives

ANTIPASTI

Burrata heirloom tomato oregano and basil
Salumi e formaggi cold cuts, cheese
Calamari fritti rocket, aioli

PRIMI

Pappardelle al sugo slow-cooked beef ragu, parmesan, basil
Gnocchi alla genovese basil, rocket pesto, stracciatella

SECONDI E CONTORNI

Maiale XO berkshire pork cutlet, charcuterie XO, silverbeet, mostarda
Baby cos lemon dressing, soft herbs
Patatine fritte fries

DOLCI

Tiramisu
Cannoli

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CONTINUED

ALPINO 115

Luxurious and layered — perfect when the moment calls for something truly special.

ARRIVI

Focaccia EVOO, aged balsamic
Marinated olives

ANTIPASTI

Burrata heirloom tomato, oregano, basil
Carpaccio cured beef, mushroom purée, pickled shimeji, horseradish
Calamari fritti rocket, aioli

PRIMI

Pappardelle al sugo slow-cooked beef ragu, parmesan, basil
Gnocchi alla genovese basil, rocket pesto, stracciatella

SECONDI E CONTORNI

Maiale XO berkshire pork cutlet, charcuterie XO, silverbeet, mostarda
Agnello slow-cooked lamb, herb crumb, lamb jus, seasonal greens
Patate arrosto roasted chat potatoes, rosemary
Baby cos lemon dressing, soft herbs

DOLCI

Tiramisu
Cannoli

VALTELLINESE 140

A grand finale inspired by the Alps and ocean, thoughtfully crafted for festive celebrations.

ARRIVI

Glass of Prosecco
Focaccia EVOO, aged balsamic
Marinated olives

ANTIPASTI

Burrata heirloom tomato, oregano, basil
Antipasto misto cold cuts, cheese selection
Fritto misto calamari, whitebait, school prawns, nduja mayo
Tartare di tonno yellowfin tuna, kombu, finger lime, crostini

PRIMI

Pappardelle al sugo slow-cooked beef ragu, parmesan, basil
Gnocchi alla genovese basil, rocket pesto, stracciatella
Risotto ai gamberi carnaroli rice, shellfish bisque, tiger prawns, lemon

SECONDI E CONTORNI

Bistecca alla fiorentina riverina T-bone MBS2+
Pesce del giorno market fish, saffron sauce, seasonal greens
Patate arrosto roasted chat potatoes, rosemary
Baby cos lemon dressing and soft herbs

DOLCI

Tiramisu
Cannoli