

POPOLO

Italian Kitchen & Bar

★ POPOLO MEANS 'People' ★

You. Me. Family. Friends.

At Popolo Italian Kitchen and Bar, we wholeheartedly embrace the philosophy that food is the link that brings family and friends together.

Sharing food and experiences speaks to the very heart of Popolo's ethos. Once prepared, our dishes are presented straight to your table for optimum enjoyment and quality...

... just like Nonna's house.



★ NOTE FROM CHEF ★

While we try our best to cater to all dietary requirements our kitchen and the equipment used within it may contain traces of nuts, dairy, raw fish and gluten. We ensure extra care is taken to contain these items, but we cannot guarantee that dietary requirements are met and accept no liability.

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Piatti Piccoli (small plates to share)

OLIVE RIPIENE ... 9
Ricotta and Nduja stuffed olives served w. saffron aioli

FIORI DI ZUCCA GFVG ... 24
Zucchini flowers stuffed w. charred eggplant, tahini, confit garlic, salsa verde

POLPETTE GF ... 20
Pork and fennel meatballs with thyme & parmesan, braised in San Marzano sugo

ARANCINI QUATTRO FORMAGGI V ... 18
Four cheese arancini w. caramelised shallot aioli

CALAMARI FRITTI GF ... 21
Baby squid, lightly floured & flash fried w. lemon caper mayonnaise

CAPELANTE GF ... 24
Scallops in half shell, candied tomatoes, pea crème, caviar

OSTRICHE GF ... 27 1/2 DOZ ... 54 DOZ
Pacific Plate Oysters w. Italian vinaigrette, charred lemon

BRUSCHETTA CON CAPONATA GFVG ... 21
Toasted ciabatta, eggplant & tomato caponata, basil, roasted pine nuts

VITELLO TONNATO ... 21
Veal shoulder, tuna & caper sauce, sesame grissini

ANTIPASTO BOARD ... 39
Italian cured meat selection w. cheese, house marinated olives, fig jam, breads

SCHIACCIATA V ... 26
House made pizza bread, heirloom tomatoes, basil, hand crafted buffalo mozzarella

PIZZA

MARGHERITA V ... 24
Sugo (tomato sauce), fior di latte, buffalo mozzarella, basil

PANCETTA ... 30
Sugo, fior di latte (mozzarella), parmesan, pancetta, rosemary

DIAVOLA ... 28
Pepperoni, green olives, asiago, fior di latte

Piatti Grandi (large plates to share)

RISOTTO DEL GIORNO ... 33
Ask your waiter for Risotto of the day

RAVIOLI CON ZUCCA V ... 32
Pumpkin & ricotta ravioli, pumpkin puree, amaretti crumble, Grana Padano, burnt sage butter

GNOCCHI DI RICOTTA V ... 36
Ricotta Gnocchi, crushed hazelnuts, braised wild mushrooms, goats curd, sage and truffle pecorino

RAGU DI AGNELLO ... 38
Braised lamb shoulder ragu, w. pappardelle, Grana Padano

LINGUINE FRUTTI DI MARE ... 39
Kinkwooka mussels, tiger prawns, calamari, blue swimmer crab, nduja, San Marzano tomato, gremolata breadcrumbs

POLLETTO AL PEPE ROSA GF ... 42
Whole Spatchcock, crusted with pink peppercorns, served w. rosemary & lemon polenta

PESCE DEL GIORNO (fish of the day) ... Market price
Ask your waiter for today's special

★ Piatti Grandissimi ★

FIorentina GF ... 59
500g Dry Aged T-Bone, garlic & herb butter

GRIGLIATA DI ASTICE ... 51
Morton Bay Bugs w. garlic butter & crustacean oil

PORCHETTA ARROSTO
Slow roasted Gippsland porchetta w hazelnut, onion w bread stuffing, stone fruit compote
2 portions (300g) ... 37
3 portions (450g) ... 49

TARTUFO V ... 28
Wild mushroom, fior di latte, asiago, truffle oil

CAPRICCIOSA ... 30
sugo, fior di latte, artichoke, mushrooms, prosciutto, mild salami, olives

QUATTRO FORMAGGI V ... 28
Fior di latte, Grana padano, gorgonzola, fontina w. walnuts

Contorni (sides)

PATatine FRITTE GFV ... 9
Fries w. truffle mayonnaise

PATATE ARROSTO GFV ... 11
Confit garlic & rosemary potatoes

INSALATA ESTIVA GFV ... 12
Green Peas, cannellini beans, zucchini ribbons, fresh herbs w. citrus vinaigrette

PERE E GORGONZOLA GFV ... 12
Wild rocket, pears, gorgonzola, candied walnuts, balsamic glaze

INSALATA MISTA GFV ... 10
Mixed leaf salad, parmesan & chardonnay vinaigrette

VERDURE GFV ... 12
Broccoli, shallot & olive dressing, smoked almonds, pecorino romano

Dolce (dessert)

TORTA AL CIOCCOLATO ... 14
Chocolate mousse & layered sponge cake, orange caramel, chocolate shards

TIRAMISU ... 14
Cocoa, espresso liqueur, savoiardi & marscarpone

LIMONCELLO CHEESECAKE ... 14
Candied lemon, baked marscarpone, lemon curd

PANNA COTTA GF ... 14
Vanilla panna cotta, summer fruits, fresh honeycomb

GELATI & SORBET
Ask your waiter for today's selection
2 scoops ... 10
3 scoops ... 15

PIATTO DI FORMAGGI ... 35
Selection of Italian fine cheese, muscatels, quiche paste

★ MANGIA!! MANGIA!! ★

6 course chef selezione,
shared Italian feast

\$59pp

One in, all in!

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SCHIACCIATA **V**

House made pizza bread, heirloom tomatoes, basil, hand crafted buffalo mozzarella

POLPETTE **GF**

Pork and fennel meatballs w. thyme & parmesan, braised in San Marzano sugo

ARANCINI QUATTRO FORMAGGI **V**

Four cheese arancini w. caramelised shallot aioli

RAVIOLI CON ZUCCA **V**

Pumpkin & ricotta ravioli, pumpkin puree, amaretti crumble, Grana Padano, burnt sage butter

PORCHETTA ARROSTO

Slow roasted Gippsland porchetta w. hazelnut, onion w bread stuffing, stone fruit compote

INSALATA MISTA **VGF**

Mixed leaf salad, parmesan & chardonnay vinaigrette

★ NONNA'S MANGIA ★

7 course chef selezione,
shared Italian feast

\$80pp

One in, all in!

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ANTIPASTO BOARD

Italian cured meat selection w. cheese, house marinated olives, fig jam, breads

OSTRICHE **GF**

Pacific Plate Oysters w. Italian vinaigrette, charred lemon

BRUSCHETTA CON CAPONATA **VG**

Toasted ciabatta, eggplant & tomato caponata, basil, roasted pine nuts

RAGU DI AGNELLO

Braised lamb shoulder ragu w. pappardelle, Grana Padano

PESCE DEL GIORNO (fish of the day)

Ask your waiter for today's special

INSALATA ESTIVA **GFV**

Green Peas, cannellini beans, zucchini ribbons, fresh herbs w. citrus vinaigrette

PATATE ARROSTO **GFV**

Confit garlic & rosemary potatoes



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