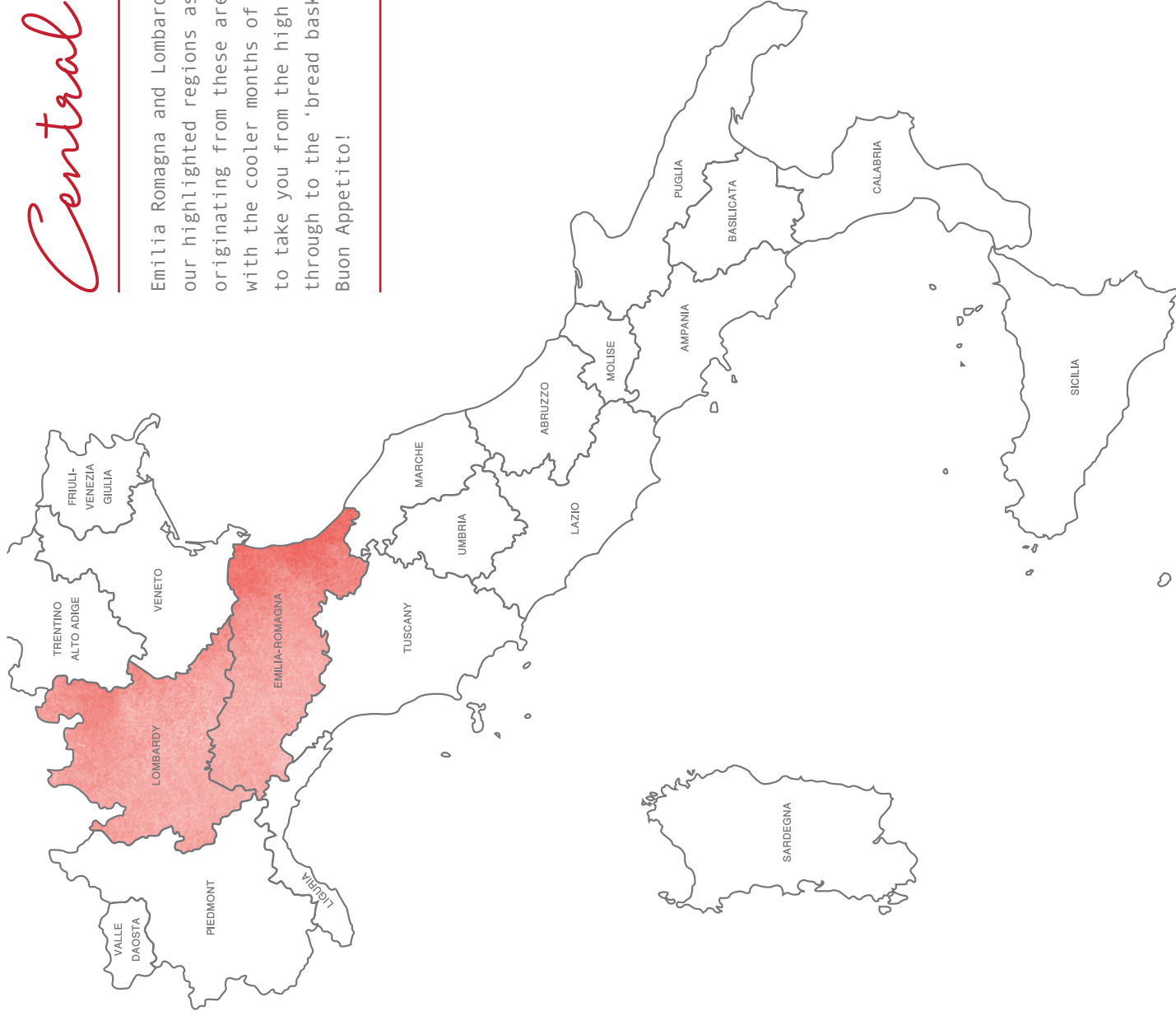


BAKINI

An inspirational trip through Italy coupled with countless nights in the kitchen has resulted in the launch of our regionally focused menu. Embark with us on this journey through the country's culinary traditions which boast a rich history of art, architecture, fashion and of course, food.

Central North

Emilia Romagna and Lombardy have been chosen as our highlighted regions as we believe flavours originating from these areas align perfectly with the cooler months of Melbourne. Allow us to take you from the high streets of Milan through to the 'bread basket' of Italy, Bologna. Buon Appetito!



TO START

INSALATA BARBABIETOLA (V)	15
Roasted beetroot, mozzarella, candied walnut, wild rice	
ZUCCHINI GRATINATE (V)	14
Baked zucchini, fontina fondue, reggiano parmigiano, rye	
GAMBERI FRITTI	18
Battered prawns, artichoke puree, parsley, radicchio	
CROCCHETTE CON MORTADELLA	14
Mortadella croquettes, blue cheese aioli, house pickle	
ARANCINI	14
Braised osso buco, peas, fior di latte, rosé sauce	

FRESH PASTA

RISOTTO ALLA FUNGHI MISTI (V)	27
Wild mushroom ragu, reggiano parmigiano, soft herbs	
RISOTTO MILANESE	29
Slow cooked Lambrusco osso buco, veal stock	
TORTELLONI (V)	28
Butternut pumpkin, ricotta, smoked onion, sage, hazelnut	
SPAGHETTI ALLA VONGOLE	30
Vongole, prawns, rocket, cherry tomatoes, anchovy, chilli	
CASARECCE	28
Pork sausage, fennel, silver beet, aged balsamic	
FETTUCINE ALLA BOLOGNESE	28
Bologna style ragu, reggiano parmigiano	
POTATO GNOCCHI	28
Braised ox cheek, spinach, mascarpone, chives	
RIGATONI	28
Lamb shoulder ragu, green peas, mint	

SECONDI

PESCE DEL GIORNO	MP
Market fish of the day, please ask for today's selection	
COTTOLETTA ALLA MILANESE	36
Pistachio crusted veal ribeye 350g, asparagus, carrot purée, apple fennel salad	
AGNELLO AL FORNO	34
Slow cooked lamb forequarter, potato, pinenut, zucchini	
BISTECCA ALLA GRILLIA	48
Grilled MB4+ scotch fillet, eggplant caponata, potato crisps	

FOR THE TABLE

BAKINI BOARD	24
Chef's selection of Northern Italian cured meats, antipasti	
FOCACCIA	6
Focaccia, garlic, herb butter	
HOUSE SALAD	10
Seasonal leaves, pear, balsamic	
ASPARGI ALLA PARMIGIANA	14
Grilled asparagus, olive oil, reggiano parmigiano	
PATATA FRITTE	10
Shoestring fries, roasted pepper aioli	

TO FINISH

TORTA CON LE MELE	14
Apple tart, cherry, mascarpone	
TORTINO	16
Chocolate pudding, white chocolate, vanilla gelato	
HAZELNUT SEMI FREDDO	15
Dark chocolate, salted caramel, hazelnut brittle, raspberry	
FORMAGGI	
Local and imported cheese selection served with accompaniments	
Single / Three Cheese	10 / 27

