

EXPRESS LUNCH

(Monday to Saturday)

- **Spaghetti alla Puttanesca**

Anchovies, capers, olives, fresh tomato, basil & chilli

- **Spaghetti Bolognese**

Slow cooked beef & veal minced in tomato ragu

- **Pesce Fritto e Insalata Verde**

Fried Rockling crumbed in Mediterranean herbs
w green salad

- **Bistecchina ai Ferri**

Chargrilled minute Angus Beef steak w fries

Match with

glass of prosecco

or

- House wine (pinot grigio, rosé, cab sav)

29

DELICATESSEN

Our culinary philosophy pays homage to the Italian tradition
of seasonality and rich ingredients.

We spend significant time sourcing all of our ingredients and work
closely with our producers to bring the best product to your table.

If you would like to take any of these products home please ask your
waiter for more information...

Buon appetito!

Gino & the 38 Chairs team

Having a party?

Thirty Eight Chairs Restaurant/Bar & Mr Bond Trattoria
has a private dining area available for any event.

Stay Connected

thirtyeightchairs.com.au   @38chairs

LA MACELLERIA

We source the best quality dry aged Angus beef,
from Blue Lake Station, Kongorong South Australia.

**Grain fed 100D
(MB4+)**

30+ days Angus Beef of:

- 300gm Porterhouse **47**
- 300gm Scotch Fillet **49**
- 300gm Rump Steak **48**
(Strips of Rump as traditional Italian Tagliata style)

**Grain fed 400D
(MB8+)**

30+ days Wagyu Beef of:

- 1kg Sher Wagyu Rib Eye **125**
- Perfect to Share (Bistecca alla Toscana style)

CONDIMENT

- Dijon Mustard:** mustard seed paste with a distinctive hot taste
Horseradish: a root vegetable used as a spice with gentle heat
Salsa Verde: fresh, zesty dressing made with breadcrumbs, parsley, lemon zest, anchovies & garlic

MEAT TEMPERATURE

Grilled to your liking

- Blue:** Sealed, very red in the centre. Room temperature
Rare: Red in the centre. Lukewarm temperature
Medium Rare: Pinkish red in the centre. Warm temperature
Medium: Pink in the centre. Hot temperature
Medium Well: Very little pink in the centre. Hot temperature
Well Done: No pink, brown in the centre. Hot temperature

STEAK DAY

(Every Wednesday)

- **200g of Angus Beef + salad + chips 45**
+ glass of Chianti

All EFTPOS no charge

**Please note, all card payments will incur a 1.5% to 1.9% processing fee.
12% surcharge applies on all Public Holidays.**

STUZZICCHINI

Olive verdi di Cerignola 7

Warm olives from Puglia marinated w lemon & orange zest, garlic & rosemary

Pane con mousse all'aglio e olio al tartufo nero 2.5pp

Ned's bakery white sourdough bread w garlic dip & black truffle olive oil

Bruschetta Napoletana 9

Sourdough chargrilled bruschetta w tomatoes, oregano, basil & olive oil

Tranci di mozzarella 8

Golden crusted smoked mozzarella soldiers served w tomato sauce

Itaco 10

Italian open flatbread piadina served w iceberg lettuce, cucumber, prawns & nduja mayonnaise

PRIMI PIATTI

Antipasto centro tavola MP

(perfect to share)

Chef's selection of seafood, dairy, cured meats & veggies

Burrata 19

Local creamy burrata filled w stracciatella cheese served w Heirloom tomatoes & sugar snap peas

Crudo di tonno e spada 25

Duet of raw yellowfin tuna & swordfish w green mango, lime & chilli

Frittura di calamari S26 L33

Fried local baby calamari w celery & fennel salad in muscatel dressing

Piovra alla griglia 21

Grilled octopus tentacles w cauliflower cream & saffron potato salad

Prosciutto e provoletta S22 L29

Cured Parma prosciutto (aged 24 mths) w chargrilled smoked provoletta cheese w honey macerated baby wild figs dressing

Carpaccio Cipriani 20

Raw beef carpaccio with shallots & horse radish mayonnaise

INSALATE

Farro e Melograno S7 L11

Spelt, salted dry ricotta, pomegranate & peas

Rucola e pera S7 L11

Wild rocket w Nashi pear & apple cider & E.V.O.O.

Insalata verde S7 L11

Iceberg lettuce, homemade semi dried tomatoes, mint & parmesan w oil lemon dressing

LE PASTE

Our pasta is fatta a mano daily & contains no preservatives.
A soft texture, nonna style.

All sauces include garlic, onion, chilli + E.V.O.O.

Lasagnetta 24

Ovenbaked eggplant w napoli sugo, mozzarella & basil

Tortelloni 42

Tortelloni filled w lobster meat, lemon butter, fresh tomato & crispy bisque

Linguine 37

Linguine w Maryland Blue crabmeat, asparagus cream & lemon zest

Gnocchi 26

Gnocchi w baby veal ragu w white wine salsa

Pappardelle ricce 32

Slow cooked duck & turkey ragu in napoli sugo w wild forest mushrooms & shaved pecorino cheese

Gluten Free short pasta available + 2.5

Please allow minimum 20 minutes for cooking from time of order

SECONDI PIATTI

Dentice all'acqua pazza 41

Whole baby snapper cooked in fish broth, cherry tomatoes, parsley & white wine w fennel salad

Cotoletta di maiale 39

Seeded multi-grain crumbed pork schnitzel w rocket & parmesan

Spalla d'agnello 42

Slow cooked lamb shoulder in spelt beer w gremolata dressing & side of roasted potatoes, peas & leek

CONTORNI

Broccolini 8

Steamed poached broccolini w garlic & E.V.O.O.

Pompei 9

Roasted potatoes, peas & leek

Patatine 8

Fries w smoked salt & paprika

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