

WINTER

TRATTORIA
DA ORAZIO
RUSHCUTTERS BAY

2026

CURED

- Armatore Cetara anchovies, salsa erbe 18
- Smoked speck, Trentino Alto Adige 18
- ‘Ndujella’ by Orazio x Salumi Austalia 18

AGED

- Tuscan Pecorino, Tropea Onion Jam 16
- Fried Cacio Abruzzese Style, Honey, Truffle 21
- Grilled Tomino, Sicilian Caponatina 20

PRESERVED

- Marinated Cerignola green olives 12
- Forest mushrooms sotto’olio 22
- Spicy baby peppers, tuna mousse 18

ANTIPASTI

- Pane, olio e pomodoro - Fiore sourdough, roasted tomato conserva, Pukara Novello E.V.O.O 15
- Zuppetta di Nonno Salvatore - cannellini beans & escarole soup, garlic bread 26
- Carpaccio di Tonno - Yellowfin tuna crudo, orange, colatura 36
- Sardine a Nerano - Crumbed sardine, provola, zucchini alla scapece 24
- Tiella Gaetana - Octopus Pie, Gaeta olives, cherry tomatoes and capers 26
- Bombette Pugliesi - Pork neck & provolone involtini, fave e cicoria 24

PRIMI PIATTI

- Uno spaghetti Napoletano- Gragnano spaghetti, Orazio’s tomato passata 2026, basil 36
- Tubetti ai frutti di mare - Altamura pasta, fresh seafood, cherry tomatoes, crustacean brodetto 42
- Tortelli Milanesi - Gremolata tortelli, braised osso buco ragu, saffron crema 40
- Tonnarelli alla Zozzona - Guanciale & pork sausage sugo, black pepper, parmigiano and egg yolk 38
- Cannelloncini alla Fiorentina - Baked cannelloni, ricotta, spinach, bechamel, nutmeg 36

SUNDAY RAGU

In Italy, Sunday belongs to the table, with families gathering as the house fills with the slow perfume of ragù cooking since the morning — unhurried, rich, and built on time.

Every Sunday, we will have a ragù from a different region to celebrate family and togetherness.

SECONDI

DALLA PADELLA

ALLA BRACE

- Gamberoni flambe’ - 80’s style brandy flamed king prawns 54
- Dentice bruschettato - Crispy skin Snapper fillet, acqua pazza 58
- Vitello al limone - Veal ribeye scalopina, lemon and capers 62
- Spezzatino di manzo - Slow braised beef neck, creamy polenta 44
- Agnello e carciofi - charcoal grilled lamb saddle, Jerusalem artichoke puree, garlic salsa verde 64
- Bistecca alla brace - 250 days grain-fed Black Angus Primarque boneless rib eye 22/100g

CONTORNI

- Insalata di stagione - seasonal leaves, white balsamic dressing 15
- Cavolfiore gratinato - Baked cauliflower gratin, bechamel, Taleggio 16
- Verdure alla griglia - charcoal grilled vegetables 16
- Patate al forno - rosemary and garlic roasted potatoes 14
- Friggitelli verdi - baby green peppers tossed with cherry tomato sauce and basil 16

Our menu may contain allergens and is prepared in a kitchen that handles nuts, shellfish and gluten. Whilst all reasonable efforts are taken to accommodate guests’ dietary needs, we cannot guarantee our food will be allergy free. Tables of 8 and over incur a 10% discretionary service charge. Eftpos Visa Mastercard cards incur a 1.76% surcharge, Amex 2.2 % surcharge | Sunday 10% Surcharge, Public Holiday surcharge 15%