

The **HARDWARE** Club

DAY

TO START

Prosciutto di Parma 16 months, pickles	16	Yurrita Anchovies, lemon	12
Mortadella, pickles	15	Focaccia, tomatoes, mozzarella	13
Fried Squid, S&P	18/28	Baked olives, citrus, chilli	8
Giardiniera pickles	8	Buffalo mozzarella, olive oil	12
Sardines "in saor", onions, sultanas	14.5	Antipasto, bit of everything	12PP

TODAY'S PASTA

All pasta is made fresh in house with semolina flour and water

Duck Ragout, curly pappardelle, sugo, parmigiano	28
Spaghetti Marinara, prawns, calamari, pippies, tomatoes, chilli, garlic	29
Gnocchi Bolognese	25
Gnocchi, tomato, ricotta	25
Risotto, peas, prosciutto, parmigiano	26
Crab & sand lobster spaghetti, lemon, green olives, dried tomatoes	32
Rigatoni, sausage, meatballs, tomato salsa	26

PIZZA

Margherita, mozzarella, parmigiano, tomato passata, fresh basil	24
Hot salame, calabrian chilli flakes, tomato, mozzarella	24
Capricciosa, artichokes, ham, olives, tomato, mozzarella	25
Prawn & crab, tomato, mozzarella, capsicum, olives, chilli	25
1988, hot salame, leg ham, anchovies, capsicum, mushrooms, olives, tomato, mozzarella	25
Vegetarian, tomato, mozzarella, today's market veg, rocket	24

SIDES

Chips, herbs, salt	9
Green salad	9
Steamed green	10

MAINS

Roasted Barramundi, prawn bisque, roasted tomatoes	34
Chicken schnitzel cotoletta, fried herbs, Roman potatoes	34
Italian fennel & chilli sausage wheel, silverbeet, crispy onions, chilli oil	36
Veal Saltimbocca, prosciutto, Roman tomatoes, mozzarella, sage	34

The **HARDWARE** Club

NIGHT

SNACKS

Today's bread, olive oil and salt	8
Olives, preserved lemon	9
Tin of anchovies 40-50g, roasted bread, parsley butter	
↳ Yurrita Anchoa del Cantabrico	15.5
↳ Don Bocarte, gulf of Biscay, best 3 in the world	28
Whipped cod mantecato, pizzaiola of tomato, olives and capers	10
Cacio e pepe toastie "carrozza" of crumbed mozzarella, braised leek	12

SMALL

Roasted marrow bones, salsa verde	15
Fried sardines "in saor", pickled onions, golden sultana, pinenuts	12
Fried squid, salt & pepper, chilli vinaigrette	18/28
Crispy quail, carbonara, pecorino	18

STAPLES

Heirloom tomatoes, burrata, honey mead, herbs	25.5
Romaine cos lettuce, nuts, orange, fennel	15
Chopped Club Salad, lettuce, tomatoes, salame, beans, parmigiano, oregano	16
Zucchini preserved in EVO, stracchino cheese, Sardinian flatbread	17

CARBS

Octopus "Luciana" with paccheri pasta, smoked mozzarella, chilli, salty bits	28
Ossobuco ravioli Milanese, saffron, garlic-lemon-parsley	26.5
Ricotta gnocchi, vignarola of peas & broadbeans, pecorino	25

BIGGER

Chicken neck sausage, pickles, club tabasco	28
Country style flame roasted half chicken, herbs, lemon mayo	38
Flame roasted prawns on toast, "Busara" of sweet tomato & butter bisque, garlic, herbs	36
Italian fennel and chilli sausage wheel, silverbeet, crispy onions, chilli oil	36

SIDES

Frites, herbs salt	9
Green leaves	10

DESSERT

Traditional Espresso Tiramisu 14

Limoncello Mousse, shortbread 14

Tartufo of vanilla icecream & fudge 14

Coffee Millefoglie, toasted almonds 14

Affogato of icecream & espresso “corretto” 14

Cheese plate 13pp

TO FINISH

Port 9

Muscat 9

Dessert wine of the day MP

THE HARDWARE CLUB

UPSTAIRS ↗ 43 HARDWARE LANE

BAR & DINE-IN ITALIAN SPECIALITIES