

· the maialino board ·

Create your own board:

San Daniele Prosciutto » 14
San Daniele, Italy

Truffle salami 9
Local, Sydney

Finocchiona » fennel salami 9
Local, Sydney

Wagyu bresaola 12
Local, Sydney

Mortadella » Italian ham 12
Vicenza, Italy

Calabrese nduja hot salami 9
Local, Sydney

Smoked pancetta 9
Local, Sydney

Grande for 2 » aged parmigiano, olives, prosciutto, mortadella,
finocchiaia, bresaola & sardinian crisp bread 39

Aged buffalo parmigiano 12
Parma, Italy

Green sicilian olives 7
Sicily, Italy

Burrata » cow's milk mozzarella 12
Local, Sydney

Mozzarella di bufala 12
Local, Sydney

Giardiniera » house pickles 7
Candelori's, Sydney

Duck prosciutto 12
Local, Sydney

· woodfired pizza ·

Gluten free pizza base available for an extra 5

MARGHERITA DOC » San Marzano tomatoes, buffalo mozzarella, basil,
extra virgin olive oil 24

SCALLOPS, EGGPLANT & PANCETTA » fior di latte, olive tapenade, extra virgin olive
oil 25

GOATS CHEESE & ZUCCHINI FLOWERS » fior di latte, pesto, semi dried tomato &
extra virgin olive oil 25

RICOTTA, SPINACH MORTADELLA & PISTACCHIO » fior di latte, extra virgin olive
oil 25

BURRATA, SHAVED FENNEL & NDUJA SALAMI » tomato, pecorino, anchovy oil 26

PROSCIUTTO » tomato, fior di latte, San Daniele prosciutto, rocket,
parmigiano 25

ALESSANDRA » fior di latte, mushrooms, smoked ham, artichokes, cherry
tomatoes 24

MISTO MARE » tomato, fior di latte, tiger prawns, baby calamari, mussels,
octopus 26

NDUJA, OCTOPUS & CRUSHED POTATOES » fior di latte, nduja hot salami, green
Sicilian olives 25

SALSICCIE E CIME DI RAPA » fior di latte, scamorza, pork sausage, italian broccoli
rapa & pecorino 25

Candelori's wood fired pizza has been created in the traditional Neapolitan way – the dough is worked
and shaped only by hand and cooked on the stone floor of a wood fired oven. Our pizzas are thin, well
cooked, and have a high, soft crust giving them a distinctive and traditional taste. Our tomatoes, flour
and buffalo mozzarella are imported from Italy and are of the highest quality.



« don't try this at home »
CANDELORIS.COM.AU

Lose yourself at  candelori's

· PRIDE & PASSION ·



· pane ·

BREAD BASKET & HOUSE CULTURED BUTTER » served with e.v.o.o \$3 per basket

BRUSCHETTA » tomato, garlic and basil (2) 9

WOOD FIRED GRISSINI » sea salt, chilli & extra virgin olive oil 10

PIZZETTA AGLIO E ROSMARINO » garlic, sea salt & rosemary oil 12

PIZZETTA POMODORO E BASILICO » roma tomatoes, garlic & basil 14

· stuzzichini ·

WARM MIXED OLIVES » rosemary, chilli, orange zest & extra virgin olive oil 12

CRUMBED STUFFED GREEN OLIVES » filled with goats cheese 12

"TOASTED TRAMEZZINO" OF SHORT RIB, TRUFFLED MUSHROOMS, PROVOLONE » with fermented zucchini (2) 14

CARCIOFI ALLA GIUDIA » crispy fried roman artichokes, lemon & parsley 14

CACCIO E PEPE BOMBOLINI » with black pepper aioli (3) 15

SUCKLING PIG CROQUETTES » wild rocket crema (3) 16

· antipasti e crudi ·

OYSTERS NATURAL » freshly shucked sydney rock oysters, white balsamic, eschallot vinaigrette (serves 6) 24 / (serves 12) 48

BEEF CARPACCIO » fried baby capers, rocket, shaved parmigiano reggiano & truffle dressing 24

COW'S MILK BURRATA & CRISPY BRUSSEL SPROUTS » with cerignola olives 24

HOUSE SMOKED SALMON & SARDINIAN FLAT BREAD » with avocado, dried mandarin, salmon roe & radish (3) 21

· insalate ·

CAPRESE » heirloom tomatoes, buffalo mozzarella & basil 24

SARDINIAN SALAD » toasted fregola, globe artichokes, peas, asparagus, butter beans, mint & lemon oil 25

CAPRINO PANZANELLA » marinated goats cheese, toasted ciabatta, heirloom tomatoes, spanish onions, cucumber, basil & local olives 23

ZUCCHINI & RICOTTA SALATA » dijon mustard, sicilian olives & salted ricotta 18

RUCOLA, PEAR & SHAVED PARMIGIANO » white wine vinaigrette 16

Please notify our waitstaff about any allergies, as not all ingredients are specified.

All groups of 8 or more will incur a 6% optional surcharge

All bookings on Sundays attract a 10% surcharge

· primi ·

CRUMBED EGGPLANT WITH BUFALA MOZZARELLA » served with pomodoro 27

BAKED FIGS & PROSCIUTTO » gorgonzola & extra virgin olive oil (3) 29

FRIED ZUCCHINI FLOWERS » filled with fior di latte, ricotta & spinach (4) 27

PAN ROASTED GRANDE SCALLOPS » celeriac puree, nduja & watercress (3) 28

CALAMARI FRITTI » blistered tomatoes & parmesan pangrattato e23 / m35

GARLIC PRAWNS IN TEGAME » cherry tomatoes, extra virgin olive oil, garlic, parsley & chilli e25 / m39

GRILLED OCTOPUS & SMOKED EGGPLANT » ricotta salata & saffron salt e26 / m38

PASTA MADE IN HOUSE

· pasta ·

CON LE NOSTRE MANI

Gluten free pasta available for an extra 3

GNOCCHI AL POMODORO » goat's cheese & basil 26

MEZZALUNA WITH MOZZARELLA, RICOTTA & BLACK TRUFFLES » lemon, roasted hazelnuts & sage butter 28

MACCHERONI WITH SMOKED OX TAIL RAGU » with parmesan crisps 28

SPAGHETTINI ALLA CARBONARA » smoked pancetta, egg yolk, black pepper & pecorino 26

HAND CUT PAPPARDELLE CON OSSO BUCO RAGU » ribbon egg pasta & veal shank ragu 29

SQUID INK TAGLIOLINI WITH SCAMPI & SCALLOPS » baby calamari, cherry tomatoes 36

RAVIOLI OF LOBSTER, PRAWN, CRAB » cherry tomatoes, mascarpone & basil 36

LINGUINE WITH LOBSTER, TIGER PRAWNS & MUSSELS » cherry tomatoes, chilli 39

FETTUCINE CON POLLO AFFUMICATO » smoked chicken, chiodini mushrooms, spinach, cherry tomatoes & cream 28

· risotto ·

SMOKED CARROT RISOTTO WITH STRACCIATELLA » with heirloom carrots & burnt walnut butter 27

RISOTTO VENERE » scallops, ora king salmon, rosemary & parmigiano 29

· pesce ·

ORA KING SALMON » mussels, fregola, heirloom tomatoes & saffron broth 39

MISTO MARE IN TEGAME » tomato, chilli, leather jacket, black mussels, baby calamari, octopus, scallops, vongole, prawns & charred ciabatta bread 48

FRITTO MISTO » flash fried john dory, scallops, tiger prawns, baby calamari, aioli & lemon 38

WOODFIRED WA SCAMPI » lemon butter, parsley & chilli 75

· carne e griglia ·

8 HOUR SHORT RIB » 450g, celeriac puree, mustard, bone marrow & rosemary 48

WOODROASTED BUTTERFLIED BABY CHICKEN » peas, zucchini, broad beans, speck & herb jus 39

BRAISED LAMB SHOULDER » zucchini salad, white bean & goats cheese crema & dried rosemary 44

CRISPY PORK BELLY » charred fennel, honey caramelised plum & seeded mustard jus 38

WAGYU BEEF CHEEK » rucola, cabbage, parsley & red wine vinegar 39

MILK FED BABY GOAT » rosemary, cime di rapa, artichokes, duck fat potatoes 39

ROASTED DUCK » parsnip, chestnuts, balsamic brussel sprouts & herb jus 42

SALT CRUSTED RIB EYE » 450g grass fed, roasted garlic, rosemary, extra virgin olive oil 52

All our rib-eyes are grassfed & sourced from one of Victoria's most pristine cattle farms, Grasslands. They are completely hormone & antibiotic free.

WAGYU SIRLOIN TAGLIATA » 300g wagyu, 5-6 marbling, served with local rocket, peppered pecorino & lemon oil 58

500 day grain fed Rangers Valley, Northern NSW

EYE FILLET WITH LOCAL & CHANTERELLE MUSHROOMS » artichokes, carrot tops & red wine jus 42

Please allow 45 mins for well done steaks.

Accompaniments

· condimenti ·

sauces

PEPPERCORN » Vecchia Romagna brandy, peppercorns, garlic, cream 6

TRUFFLED MUSHROOMS » field mushrooms, parsley, cream, e.v.o., white truffle oil 6

RED WINE JUS » slow reduction of red wine, veal & beef 6

extras

· contorni ·

sides

WOOD ROASTED CAULIFLOWER » with hazelnut & woodfired capsicum pesto 12

BROCCOLINI, KING BROWN MUSHROOMS » balsamic vinegar, cherry tomatoes & extra virgin olive oil 12

CHARRED ASPARAGUS » ricotta salata & lemon oil 12

ROAST POTATOES » rosemary, sea salt & garlic 12

SHOESTRING FRIES » rosemary salt & truffle aioli 9

MASH POTATO » sea salt & crispy potato 12

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