



1934 RISTORANTE

PINSA *homestyle pizza*

Difference between Pizza & Pinsa:

The most noticeable difference between pizza and pinsa is their shape. Pinsa has an oval shape with a thick crust, while pizza is round and typically has a thinner, more doughy crust. Due to varying ingredients, Pinsa is considered a healthier alternative and is more easily digestible.

Confit purple garlic 12

evoo, maldon sea salt (v)

Margherita 18

San Marzano tomato, fior di latte, fresh basil, parmigiano reggiano

Calabrese 26

San Marzano tomato, fior di latte, spicy Calabrese salami, black olives, fresh chilli

Capricciosa 2.0 27

San Marzano tomato, fior di latte, premium leg ham, artichoke hearts, sautéed mushrooms

Rustica 26

prosciutto San Daniele, rocket, local stracciatella, evoo

Meatlovers 28

San Marzano tomato, fior di latte, premium leg ham, sausage, salami

Vegetarian 26

San Marzano tomato, fior di latte, oven roasted capsicum, eggplant, artichokes, olives, fresh basil (v)

DEGUSTAZIONE *feed me*

minimum two people

True Italian meals are shared with family and friends. Immerse yourself in this tradition with a shared four course degustation selected and made with love by our chefs.

Influenced by seasonality, fresh local produce and signature dishes, the menu includes: selection of entrées, pasta, main with sides, dessert.

meat 65 p.p. | fish 75 p.p.

(no discounts applicable)

ANTIPASTI *entrée*

paniere di casa 5

our daily bread, rosemary chilli oil (v)
add olives 5 | add anchovies 5

fiori di zucca, ricotta, alici, basilico e pure di peperoni 13

battered zucchini flowers filled with ricotta, anchovies and basil crème on a capsicum purée

burrata e pomodori heirloom, pesto di basilico 16

local burrata, heirloom tomatoes, basil pesto (v)(gf)

prosciutto San Daniele, mozzarella locale e chutney di melone, basilico fresco 18

San Daniele prosciutto, mozzarella, rockmelon chutney, basil (gfo)

cono di mare, maionese di capperi e limone 21.5

fried calamari, tiger prawns & whiting fillets, lemon mayonnaise

cozze alla Taratina 22

sautéed mussels, tomato sauce, black pepper, parsley, toasted bread (gfo) /or in a vermentino white wine sauce (gfo)

PRIMI *pasta*

spaghetti quadratiai granchio 33

square spaghetti, whole blue manna crab, crab meat, mint & lemon zest (gfo)

paccheri ai frutti di mari 29

paccheri pasta with fresh local seafood in a cherry tomato sugo (gfo)

maccheroni Calabrese 29

traditional slow-cooked Calabrese veal & pork ragù

tagliatelle al ragù di cervo con fonduta al parmigiano 28

tagliatelle in a venison and cherry tomato ragù with parmesan fondu (gfo)

gnocchi sfritti in padella, crema di asparagus puree, burrata, macadamia tostatee rosmarino 26

pan-fried house-made potato gnocchi, asparagus purée, burrata, toasted macadamia nuts, rosemary(v)

add prawns 10

carbonara alla Romana 25

spaghetti, crispy guanciale, egg yolk, black pepper, pecorino cheese emulsion



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SECONDI *mains*

cacciucco di pesce alla toscana 46

sautéed mussels, clams, local cuttlefish, calamari, tiger prawns, fish, cherry tomato sauce, bread (gfo)

gamberoni alla griglia, salsa al salmoriglio, fregola sarda alla mediterranea, maionese al mandarino 43

large Shark Bay tiger prawns, lemon & olive oil dressing, Italian style cous cous, mandarin mayonnaise (gf)

controfilletto alla griglia 42

black angus scotch fillet marble grade 6, sautéed asparagus, salsa verde, green peppercorn butter (gf)

stinco d'agnello cottura sotto vuoto per 48hrs 38

48-hour slow-cooked lamb shank with white soffritto, roasted purple potatoes and broccolini (gf)

involtini di pollo in porchetta 35

chicken involtini filled with rosemary, pork mince & garlic, capsicum purée, garlic rosemary potatoes

pesce del giorno MP

ask our waitstaff about our fish of the day

CONTORNI *sides*

verde in padella 12

sautéed mixed vegetables, butter, Parmigiano Reggiano

asparagi al forno 11

baked asparagus, crushed pistachios [seasonal] (v)(gf)

broccolini saltati 11

sautéed broccolini, shaved almonds, aged balsamic vinegar (v)(gf)

patate arrosto aglio e rosmarino 9

potatoes roasted in duck fat, rosemary and garlic (gf)

rucola, scaglie e pinoli, aceto balsamic 9

rocket, shaved Parmigiano Reggiano, toasted pine nuts and aged balsamic vinegar (v)(gf)

insalata mista 9

fresh seasonal garden salad (v)(gf)

WA Italian Club members receive 10% off, as well as access to exclusive deals and special events. Speak to our staff to become a member.

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DOLCI *dessert* (v)

tiramisu classico trevigiano 12

authentic tiramisu served "al bicchiere"

mousse alle noccioline americane, crema di caffè, nocciole candite e terra di mandorle 12

peanut butter mousse, almond soil, coffee cream, mixed candied nuts (gfo)

cheesecake alla vaniglia, con compote di frutti di bosco e scorza di limone 12

vanilla cheesecake, with mixed berry compote and lemon zest

affogato alla vaniglia con caffè e Amaretto di Saronno 12

vanilla ice cream, coffee, Amaretto liqueur (gfo)

tris di Cannoli con crema pasticcera alla vaniglia 12

trio of cannoli filled with vanilla custard

(v) *vegetarian*

(vo) *vegetarian option*

(gf) *gluten free*

(gfo) *gluten free option*

(vgo) *vegan option*

*please see waitstaff if you have any dietary requirements