



Bambini Trust – Modern European Cuisine with a Sydney Heart
Celebrating 26 years of Bambini Hospitality – Established 1997



Dine with us at **La Riviera**

170 Phillip Street, Sydney – Law Society Building Martin Place
BREAKFAST & LUNCH service Mon-Fri / PIZZA & DINNER Wed-Sat

Bambini Aperitivo – French Martini – Belvedere Vodka – Pineapple – Chambord – 22

To Start

Sourdough – Pepe Saya Hand Churned Organic Butter / Calabrian Extra Virgin Olive oil – 3

18 Months Aged Sardinian Pecorino Sardo – Ligurian Olives – Grissini – 19

Share: Charcuterie Plate – San Daniele Prosciutto, Mortadella & Truffle Salami – 32

Entrée

WA Grilled Scampi – Vanilla & Tarragon Butter – 44

Burraduc Farm Buffalo Mozzarella – Persimmon – Pistachio & Basil – 28

Burrawong Chicken Liver Paté – Cumquat & Cornichon – Verjuice – 24

WA Six Spices Calamari – Arugula & Tarragon Mayonnaise – 27

Pasta – Entrée or Main

Bambini Spaghettoni – Sauté of Spencer Gulf King Prawns – Chilli & Garlic – 29 / 39

Pappardelle – Wild Boar Ragu & Chianti – Truffle Pecorino – 27 / 37

Ravioli – Butternut Pumpkin & Mascarpone – Sage & Beurre Noisette – Amaretti – 25 / 35

Main

Pan Roasted Market Fish Fillet – Celeriac Cream – Crayfish Butter – MP

Cotoletta Milanese – Milk Fed Veal Cutlet – Fior di Latte Polenta & Red Wine Jus – 46

Roasted Saltimbocca Spatchcock – Parsnip Purée – Jus Gras – 44

Steak Frites – Riverina Grass Fed Angus Eye Fillet

Our Café de Paris Butter OR Chimichurri – French Fries OR Pomme Purée – 58

Side

Darling Mills Salad Leaves – 15

Broccolini – Pine Nuts & Currants – 15

Pomme Purée – 10

French Fries – 12

Truffled Parmesan Fries – 15



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Dolce & Dessert Wine

Bambini Tiramisu – Single O Coffee & Frangelico – 18
Glass of NV Marchesi di Barolo “Barolo Chinato” - 27

Valrhona Chocolate Nemesis – Mascarpone – 18
Glass of Glass of Chambers ‘Roselands’ Rutherglen Vineyards Muscat – 16

Bambini Pavlova – Passion Fruit Curd – Berries – 18
Glass of 2018 Bernadins Muscat Beaumes de Venise France – 18

Affogato al Caffé – Fior di Latte gelato & a Shot of ‘Single O’ Espresso – 15
Glass of Chambers ‘Roselands’ Rutherglen Vineyards Muscat – 16

Affogato “Drowned” in Espresso + Liqueur
Toschi Nocello or Frangelico or Amaretto di Saronno Liqueur – 23

Sorbetto & Gelato – Small 12 – Large 16

Pistachio & Mandarin Biscotti – 6 – 8 – 10

Tartufo Italiano – Valrhona Chocolate & Salted Caramel Truffle (x2) – 6

Bambini Espresso Martini – 22

A refreshing Sgroppino Cocktail – Our Lemon Sorbetto + Belvedere Vodka & Prosecco – 22

The Italian Classic – Amaro Montenegro on Ice – 10

Chilled Passioncello or Chilled Limoncello – 10

Ask for our Armagnac & Cognac list

Formaggi – 2 Cheese – 24 3 Cheese – 36

European Cheese Plate & Accompaniments

Bambini Trust Restaurant requests patrons with food allergies or other dietary requirements to please inform their waiter prior to ordering.
We will endeavor to accommodate your dietary needs; however, we cannot be held responsible for traces of Allergen.
Parties of 5 or more attract a 10% service fee – Credit cards attract a surcharge of 1.6% - Weekend surcharge 10%