

BEVANDE

BIRRA E SIDRO

CASCADE PREMIUM LIGHT	TAS	6	CAMPARI	8
3 RAVENS GOLDEN ALE	VIC	8	APEROL	8
3 RAVENS BLACK STOUT	VIC	8	PUNT E MES	8
CROWN LAGER	VIC	7	COCCHI AMERICANO	8
COOPERS PALE ALE	SA	7	APERITIVO SELECT	8
JAMES BOAG'S PREMIUM	TAS	7		
MENABREA	ITALY	8		
MESSINA	ITALY	8		
PERONI LEGGERA	ITALY	8		
PERONI RED LABEL	ITALY	8		
PERONI 'NASTRO AZZURO'	ITALY	8		
SCHOFFERHOFER HEFE	GERM.	12		
ASAHI	JAPAN	8		
SEVEN OAKS PINK LADY CIDER	VIC	8		

APERITIVO

COCKTAILS

SPRITZ APEROL	14
BELLINI	14
MARTINI	14
NEGRONI	16
PREMIUM MARTINI	16



NEWS & EVENTS

NEXT REGIONAL DINNER - PIEMONTE

MONDAY 23RD MARCH 7PM \$100 FOUR COURSES & WINE

LEAVE A BUSINESS CARD OR FILL OUT OUR COMMENT CARD TO KEEP UP WITH SCOPRI NEWS AND SPECIAL EVENTS.

PLEASE ENQUIRE ABOUT OUR PRIVATE DINING ROOM FOR GATHERINGS OF 8-14 GUESTS. WE SPECIALISE IN WINE DINNERS.

BY THE GLASS

2013 Col Vitoraz PROSECCO di Valdobbiadene	VENETO	13	120ml
2014 Henty Estate RIESLING	HENTY	8	150ml
2012 Craiglee CHARDONNAY	SUNBURY	14	150ml
2013 Fondo Antico GRILLO	SICILIA	11	150ml
2013 Kris PINOT GRIGIO	ALTOADIGE	9	150ml
2012 Coffele SOAVE	VENETO	12	150ml
2012 Falesco GRECHETTO	UMBRIA	11	150ml
2013 Principi di Spadafora ROSE (NERO D'AVOLA)	SICILIA	10	150ml
2007 Chanters Ridge PINOT NOIR	MACEDON	9	150ml
2010 Bull Run SHIRAZ	HEATHCOTE	12	150ml
2013 Piero Benevelli NEBBIOLO	PIEMONTE	14	150ml
2012 La Mozza MORELLINO DI SCANSANO	TOSCANA	13	150ml
2011 Bricco Maiolica BARBERA D'ALBA	PIEMONTE	11	150ml
2012 Mitolo SAGRANTINO	MCLAREN VALE	10	150ml



LET US FEED YOUR TABLE.

We'll serve up a selection of our favourite Italian regional dishes for you. Please inform us of any dietary requirements

4 courses \$75 | 5 courses \$85

IN SEASON: ZUCCHINI, CAPSICUM, LEAFY GREENS, POTATOES, EGGPLANT, FIGS

STUZZICHINO OF THE DAY 8

ANTIPASTI

CARPACCIO DI PESCE CRUDO
Carpaccio of raw fish 22

INSALATA CAPRESE
Roast tomato with garlic and thyme, Buffalo mozzarella and capers 20

QUAGLIA ARROSTITA
Roasted Gippsland quail, deboned, with roasted beetroot and aged balsamic 20

BRESAOLA DI WAGYU
Air cured Wagyu beef Bresaola with rocket and parmesan salad 20

PRIMI

AGNOLOTTI DI RICOTTA E VERDURE
Agnolotti filled with garden greens and ricotta, in a butter and sage sauce 22/29

RISOTTO AI FUNGHI SELVATICI
Risotto with local pine mushrooms and Parmigiano Reggiano 21/28

PAPPADELLE AL RAGU DI PERNICE
Pappardelle with partridge and nebbiolo ragu 22/29

MACCHERONCINI AL FERRETTO
Hand rolled maccheroncini with Tuscan style veal and pork ragu 22/29

SPAGHETTI NERI ALLA CHITARRA
Squid ink spaghetti alla chitarra with mussels, prawns, clams, fish, fresh tomato, white wine and touch of garlic and chilli 25/32

SECONDI

PESCE DEL GIORNO
Our fish of the day MARKET PRICE

OSSOBUCO DI VITELLO
Slow cooked veal ossobuco on soft polenta 34

POLLETTO ARROSTITO
Deboned spatchcock with herb and sourdough stuffing and peperonata 34

CAPRETTO RUSTICO
Kid goat cooked on the bone in white wine with potatoes, peas & grated pecorino 35

BISTECCA ALLA BRACE
Locally sourced beef chargrilled over mallee root with our thick cut chips MARKET PRICE

CONTORNI

INSALATA
Handpicked mixed leaf salad with citronette 8

ORTAGGI DI STAGIONE
Steamed seasonal vegetable with olive oil 8

PATATE
Pan fried nicola potatoes & fresh rosemary 8

VERDURE MISTE
Sautéed mixed italian green leafy vegetables with lemon 8

SIDE DISHES SERVE 2-3 PEOPLE

IL PANE

Instead of using commercial yeast, we use a natural starter. Our original starter was made a number of years ago with organic flour that was allowed to ferment in a controlled environment until the perfect acid balance and healthy bacteria were created. We keep it alive by refreshing it daily with organic flour and water. This contributes greatly to the flavour, texture, digestibility and keeping quality of our bread.

TAKE HOME A LOAF OF OUR BREAD \$6 EACH

TAKE HOME SOME OF THE VICTORIAN OLIVE OIL WE SERVE WITH OUR BREAD \$30/LITRE

DOLCI

TORTINO AL CIOCCOLATO
Dark chocolate soft centred torte with our housemade vanilla bean gelato 16 (ALLOW 20 MINS)

VALDOSPINO PEDRO XIMINEZ
12/GL 60ml

PANNA COTTA
Vanilla pannacotta with rhubarb compote, lemon cream and crostoli 16

BALNARRING VINEYARDS
MUSCAT ROUGE 8/GL 90ml

SEMIFREDDO AL PISTACCHIO
Pistacchio and frangelico semifreddo with caramelised figs 14
FRIENDS OF PUNCH NOBLE RIESLING
14/GL 90ml

CANNOLO SCOPRI
Cannolo with coffee gelato, zabaglione and sweetened buffalo ricotta 14

SARACCO MOSCATO D'ASTI
12/GL 90ml



FORMAGGI

Your choice of two Italian cheeses served with accompaniments 16/60g

Additional cheese 6/30g

ROBIOLA DOP

UBRIACO AMARONE DOP

IL BASTARDO DEL GRAPPA

GORGONZOLA PICCANTE DOP

PECORINO TOSCANO DOP

TALEGGIO DOP

PARMIGIANO REGGIANO DOP

FORTIFIEDS | GRAPPA | DIGESTIVO

2013 Balnarring East Muscat Rouge MORNINGTON, VIC	8 48	90 750ml
201 Friends of Punch Noble Riesling GIPPSAND, VIC	14 50	90 750ml
2013 Saracco Moscato D'Asti PIEMONTE, ITALY	12 45	90 375ml
2013 Mount Horrocks 'Cordon Cut' Riesling CLARE VALLEY, SA	60	375ml
2012 Pellegrino Passito di Pantelleria SICILIA, ITALY	12 55	90 500ml
Marcarini Barolo Chinato	15	60ml
Valdospino Pedro Ximenez	12	60ml
Chambers Rutherglen Muscadelle (Tokay) or Muscat	7	60ml
Seppeltsfield Grand Rutherglen Muscat	14	60ml
Averna or Montenegro or Cynar or Fernet Branca	8	45ml
Limocello Siciliano	8	45ml
Amaro Nonino	10	45ml
Larsen & Thompson loose leaf tea	4	
Antico Espresso Coffee	4	

PLEASE ENQUIRE ABOUT OUR SELECTION OF GRAPPA'S