



INTERNATIONALLY acclaimed Ristorante Fellini has won more than 100 industry accolades since its conception at Marina Mirage 19 years ago.

Modern Italian cuisine backed by generations of traditional family cooking ensures the multi-award winning restaurant retains its ever-growing popularity and credibility on the Gold Coast. From entrée to dessert, the cuisine always delights the tastebuds of its loyal diners.

Fellini's menu draws upon influences from varying Italian regions with a strong focus on representing Neapolitan and Tuscan cuisines. Diners discover a variety of dishes carefully perfected with an array of flavours.

WINTER

(V) notes vegetarian dishes
(GF) notes gluten free dishes

bread s

pane casareccio (V) 9.5
whole loaf of homemade bread, with a dish of extra virgin olive oil, roasted garlic and aged balsamic vinegar.

bruschetta al pomodoro (4 pieces) (V) 15
slices of homemade bread toasted with garlic, extra virgin olive oil and topped with fresh san marzano tomato, basil and black pepper.

Assaggini

tasting plates TP E (dishes that are designed to be shared)

olive miste (V) (GF) 9
mixed bowl of imported sicilian green and small black ligurian olives.

arancini (4 pieces) 12
small fried rice balls made with peas, mozzarella and a beef and pork ragu.

prosciutto e mousse di parmigiano (GF) 14 27
imported artisan cured grand reserve prosciutto di parma, thinly sliced served with parmesan cheese mousse.

filetti di sardine marinate 13 24
fresh fremantle sardines marinated in white malt vinegar, olive oil, garlic, chilli, parsley and oregano, served with curly endive, sweet sour onions and crostini.

calamari e finocchio 15 28
tender calamari dusted in dusted in semolina, fried, served with shaved fennel, red onion and radish salad, lemon, extra virgin olive oil and a white pepper mayonnaise.

pate di fegato di pollo 17 24
chicken liver pate served with a compote of fresh quince, cornichons and crostini.

bresaola (GF) 14 27
aged air dried beef thinly sliced, topped with fresh tomato, rucola, aged balsamic and extra virgin olive oil.

cervelli di agnello 12 23
lambs brains lightly crumbed, fried and served with a salsa verde of parsley, capers, anchovies, garlic, red wine vinegar and extra virgin olive oil.

What an artist is trying to do for people is bring them closer to something, because of course art is about sharing. At Fellini we encourage you to share our art which is our food.

Carlo Percuoco

primi piatti e n t r e e

- ostriche (GF)*** **½ doz 16.5 doz 33**
fresh south australian smokey bay organic oysters served natural with lemon, lime and salmon caviar.
- burrata estiva (V)*** **25**
imported italian mozzarella cheese with a soft creamy heart served on toasted bread with a salad of heirloom tomatoes and extra virgin olive oil
- carpaccio di carne (GF)*** **26**
thinly sliced raw beef tenderloin topped with lemon juice, garlic infused extra virgin olive oil, button mushroom slivers, black pepper, rucola and shaved grana padano.
- vitello tonnato (GF)*** **26**
braised veal back strap, served cold, thinly sliced and topped with a mayonnaise of tuna, capers, gherkins and black pepper.
- carpaccio della settimana*** **27**
thinly sliced raw meat or seafood of the week topped with extra virgin olive oil and seasonal ingredients.
- fiori di zucchini (3 pieces)*** **29**
baby zucchini with flowers filled with spanner crab meat fried in a light yeast batter, served with a san marzano tomato salad with aged balsamic, basil and extra virgin olive oil.
- aguglia ripiena (GF)*** **25**
whole deboned fresh local garfish, filled with fresh prawns, rolled in san daniele prosciutto, grilled, served with a segmented grapefruit and curly endive salad with extra virgin olive oil.
- capésante alla griglia (GF)*** **27**
grilled hervey bay scallops with sweet potato puree, crisp pancetta, radish and watercress.
- pasta sfoglia e funghi*** **25**
field mushrooms cooked with pine nuts, sage, thyme, rosemary, dried tomato and onion served in a pillow of puff pastry on a gorgonzola cream reduction
- pancia di maiale*** **27**
pork belly, slow cooked for 15 hours with rosemary, sage, fennel seeds and garlic. Served with cauliflower puree, reduced pan juices and a herb infused extra virgin olive oil.
- frittata di alici*** **24**
Imported white bait cooked with egg and fresh thyme, served with a slow roasted tomato and thyme mayonnaise and crisp fried capers

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Life is a combination of magic and pasta.
Federico Fellini

pasta	E	M
<i>ravioli di spinaci e ricotta</i> (V)	25	33
ravioli filled with fresh ricotta and spinach, cooked in a sauce of tomato and basil topped with parmesan cheese.		
<i>pappardelle al ragu di anatra</i>	27	34
wide long pasta cooked with a slow twice cooked duck and vegetable ragu with fresh herbs and finished with pecorino cheese		
<i>tortellini di pollo</i>	26	33
chicken and asparagus filled tortellini cooked with a shallot, pancetta, asparagus and cream sauce topped with grated parmesan.		
<i>linguette allo zafferano</i>	28	35
saffron infused long flat pasta cooked with onion, local moreton bay bug meat in a light cream sauce.		
<i>linguette ai frutti di mare</i>	28	35
long thin flat pasta cooked with fresh mixed seafood in extra virgin olive oil, garlic, a hint of chilli, fresh tomato white wine parsley.		
<i>rigatoni granchi</i>	28	35
short tube pasta cooked with sautéed fresh spanner crab meat, extra virgin olive oil, tomato sauce with a touch of chilli and basil.		
<i>linguette ai gamberoni</i>	28	35
long thin flat pasta cooked with sautéed green prawns in onion, chilli, parsley, cherry tomatoes, roman artichokes and extra virgin olive oil.		
<i>tortino al salto</i> (V) (GF)		34
imported vialone nano rice cooked with roasted pumpkin, sage and parmesan finished with a goat cheese cream		

all our pasta is produced at Pastificio fellini, using only australian mainland durum wheat flour

WINTER

secondi piatti main course

- pesce del giorno* **MP**
fresh seafood of the day cooked with seasonal ingredients.
- guance di maiale* **39**
twice braised pork cheeks in onion, rosemary, white wine and fennel seeds, with a cream and fennel puree and sautéed brussel sprout leaves.
- rollata di vitello ai funghi* **43**
veal tenderloin rolled with sautéed fresh wild mushrooms, wrapped in pancetta, oven roasted and served with wilted spinach, reduced jus and a truffle infused cream.
- filletto di manzo (GF)* **44**
char grilled south australian coorong beef tenderloin, served with sautéed spinach, potato mash, reduced beef glaze, a roasted garlic anchovy butter and extra virgin olive oil.
- anatra (GF)* **44**
twice cooked duck breast, sous vide and pan roasted, served with smoked eggplant, sauteed baby spinach and a sage infused reduced jus.
- galletto alla diavola (GF)* **39**
whole marinated spatchcock, grilled under press with a black pepper crust, served with butter sautéed vegetables, grilled polenta, lemon, extra virgin olive oil and parsley.
- saltimbocca di pollo* **40**
free range chicken breast, filled with mozzarella and fresh sage, wrapped in san danielle prosciutto, baked and cooked with vine ripened cherry tomatoes, sweet potato and aged balsamic.
- carre di agnello (GF)* **43**
fresh thyme and sea salt crusted lamb rack, roasted with whole shirted garlic cloves presented with potato puree and a persillade of butter, garlic and parsley.
- dentice in padella* **41**
fresh gold band snapper fillets sautéed with slow roasted roma tomatoes, shallots, zucchini ribbons, fresh thyme and saffron infused potatoes finished in a light broth with extra virgin olive oil.
- coniglio* **40**
rabbit, slow cooked for 15 hours in garlic, rosemary, white wine and butter, served with waxy kipfler potatoes and reduces juices.

all main courses are served with green salad

WINTER

degustazione

the degustazione is available as a minimum of two

seafood \$77 per person

matching wine \$35

pane casareccio

filetti di sardine marinate

capesante alla griglia

sorbetto

linguette ai gamberoni

dentice in padella

bigne, panna cotta

coffee

meat \$73 per person

matching wine \$35

pane casareccio

vitello tonnato

pasta sfoglia e funghi

sorbetto

pappardelle al ragu di anatra

filetto di manzo

bigne, panna cotta

coffee

mixed \$95 per person

matching wine \$45

pane casareccio

filetti di sardine marinate & fiori di zucchini

carpaccio di carne & vitello tonnato

pasta sfoglia e funghi

sorbetto

rigatoni granchi

rollata di vitello ai funghi

panna cotta, mousse di cioccolato, cannolo

coffee

sides

insalata mista

mixed lettuce leaves with tomato, cucumber, onion, green olives tossed in red wine vinegar and extra virgin olive oil.

9.5

insalata di pomodoro

san marzano tomatoes with spanish onions, fresh mint extra virgin olive oil, black pepper.

9.5

insalata di rucola

rocket cress dressed with lemon juice extra virgin olive oil and shaved parmesan cheese.

9.5

broccolini all'aglio

fresh green broccolini finished with garlic and extra virgin olive oil.

8.5

patate in padella

diced potato pan roasted in duck fat and finished with parsley.

8.5

piselli primavera al tartufo

fresh snow peas finished with truffle and sea salt.

8.5

buon appetito