

CICCHETTI

RONNIE'S FERMENTED POTATO FOCACCIA 🌿	11
MARINATED OLIVES ^ 🌿 almonds	11
BABY BURRATA 🌿 That's Amore baby burrata, salsa verde	17
WHIPPED COD bottarga	9
SMOKED EGGPLANT DIP 🌿 confit garlic, chives	8
.....	
VILLANI CULATTA PROSCIUTTO	20
MISTER CANNUBI MORTADELLA	14
ADELAIDE HILLS PORK + FENNEL SALAMI	13
.....	
HONEYDEW + GREEN TOMATO 🌿 honeydew melon, green tomato, pickled shallot, pinenut dressing, fresh basil	24
BAKED SCALLOPS three scallops, pepperonata, charred corn, sea herbs	29
FRIED CALAMARI lemon aioli	22

SIDES

SEASONAL GREENS 🌿	14
garlic, lemon, butter	
MIXED LEAVES 🌿 red radish, vinaigrette	12
ROCKET SALAD 🌿 parmesan, house dressing	12
SHOESTRING FRIES rosemary salt, aioli	10

Ronnie's is a cashless venue. A Merchant Service Fee (MSF) of 1.9% applies for all credit card payments. This fee does not apply to EFTPOS payments. Public Holiday surcharges of 15% apply. All groups of 8 or more are required to dine on a set menu. Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish and gluten. Whilst all reasonable efforts are taken to accommodate dietary needs, we cannot guarantee that our food will be allergen free.

FRESH PASTA

SPICY FUSILLI ALLA VODKA 🌿 whipped ricotta	32
GNOCCHI BOLOGNESE ricotta gnocchi, Grandma's pork, beef + veal Bolognese	32
PRAWN SPAGHETTI white wine, cream, chilli, pangrattato	35
GREEN GODDESS ORZO 🌿 spring peas, lemon butter, green goddess dressing, herb oil	30
WHITE LASAGNE chicken + pork ragu, cheese, bechamel	33

all pasta is made in-house, gluten-free pasta is available

A PIACERE

PORCHETTA fennel + chilli stuffed pork, mustard greens, mustard sauce, herb oil	38
CHICKEN PARMIGIANA tomato, basil, mozzarella + level up with our alla Vodka sauce	42 3
HUMPTY DOO BARRAMUNDI pea + zucchini butter, caper pangrattato, charred lemon	40
GRAIN + GREENS SALAD 🌿 fregola, goat's curd, asparagus, watercress, mint, cacio e pepe ranch	26

STEAKS

SOUTHERN RANGES EYE FILLET, 200G 🌿	55
SOUTHERN RANGES SCOTCH FILLET, 200G 🌿	50
BUTCHER'S CHOICE ask for today's cuts	

all served with roast Kipflers, peppercorn sauce, chives

🌿 DAIRY FREE 🌿 GLUTEN FREE 🌿 VEGETARIAN
🌿 VEGAN ^ CONTAINS NUTS

Ronnie's

Welcome to the Family!

📷 [ronniesmelbourne](#)

Leave it to Ronnie — put yourself in our hands!
Enjoy our Chef's Sharing Menu for \$80 per person.

APERITIVO

NEGRONNIE'S <i>Four Pillars Rare Dry gin, Campari, Carpano Classico</i>	22
LORETTA'S SECRET <i>Four Pillars Olive Leaf gin, Marionette Pineapple, vermouth, citrus</i>	24
RASPBERRY INFERNO <i>Grainshaker Vodka, cassis, raspberry, Bippi hot honey</i>	22
LADY FRAGOLA <i>Aperol, white rum, strawberry, pineapple</i>	21
RHUBI AMERICANO <i>Rhubi Mistelle, Marionette Bitter Curaçao, soda</i>	23

DOLCE

ESPRESSO MARTINI TIRAMISU 🌿 espresso martini-soaked savoiardi, mascarpone zabaglione, Dutch cocoa	19
CANNOLI 🌿 strawberry shortcake, balsamic drizzle	12
SEASONAL TART ask for today's variety	15
AFFOGATO 🌿 vanilla bean ice cream, biscotti, espresso + add Frangelico or Amaretto	10 6