

OUR SUPPLIERS

Torre Butchers a third generation, family owned business offering the highest quality produce. Suppliers of lamb from the south-west of WA and local Angus beef, Australia's finest grass fed beef.

Kailis Perth's premier seafood supplier, sourcing the freshest produce since 1936, including Albany squid, Abrohlos Island scallops and our daily fresh fish delivery.

Morley Growers suppliers of locally grown fruit and vegetables sourced from selected farms around WA.

Bread in Common wood-fired and preservative-free bread, baked daily with organic flours through a long ferment process.

La Delizia Latticini hand crafted, locally made cheese produced with milk from farms in the south-west of WA.

Basile Imports exclusive importers of some of Italy's most iconic brands, since 1982

Willing Coffee a range of local and international coffee roasters, including Willing's own espresso roast.



MENU - SUMMER 2024



Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish and gluten. Please advise waitstaff of any dietary requirements - where possible, we will do our best to accommodate. Whilst reasonable care will be taken for dietary requirements, we cannot guarantee that our food will be allergen free. Please note, a 15% surcharge will apply on public holidays. Payment via card only.



A Passion Shared

Bar Vino is the place of our dreams, where guests are welcomed as friends with deliciously simple, beautifully plated Italian food and lots of superb wine, in a character filled space with a sexy soundtrack.

Three generations of the Willing family live in Mt Lawley, growing up on Clifton Crescent. As property developers we strive to create places people love to live in and visit, staying invested in the communities we help to build long after the keys are handed over. Our passion for hospitality, Italian food and love of fine wine and coffee has driven the creation of our coffee shops and Bar Vino.

Thank you for choosing to visit and hope you have a wonderful time.

Tim & Veronique

BEER

| | |
|---|----|
| Eagle Bay Mid Strength, Australia | 9 |
| Eagle Bay Kolsch, Australia | 11 |
| Coopers Original Pale Ale, Australia | 11 |
| Birra Moretti Lager, Italy | 12 |

DIGESTIVO

| | |
|---|----|
| Rabarbaro Lombardy, Italy | 9 |
| Luxardo Sambuca Veneto, Italy | 10 |
| Frangelico Piedmonte, Italy | 11 |
| Amaro Montenegro Emilia-Romagna, Italy | 11 |
| Amaro Averna Sicily, Italy | 11 |
| Cynar Artichoke Bitter Veneto, Italy | 11 |
| Braulio Amaro Lombardy, Italy | 11 |
| Disaronno Amaretto Lombardy, Italy | 12 |
| Fernet Branca Lombardy, Italy | 12 |
| Silvio Carta Limoncello Ricetta Originale, Sardegna, Italy | 12 |
| Silvio Carta Sard Orange Ricetta Originale, Sardegna, Italy | 12 |
| Rossa Sicily Amara Blood Orange Liqueur, Sicily, Italy | 12 |
| Castellare Grappa di Sangiovetto, Tuscany, Italy | 19 |
| Frescobaldi Grappa di Brunello di Montalcino, Tuscany, Italy | 22 |
| Arpepe 'INVTTI' Grappa, Tuscany, Italy, 2016 | 23 |

NON - ALCOHOLIC

| | |
|--|----|
| Soft Drink | 5 |
| London Essence Indian tonic water | 5 |
| London Essence white peach & jasmine soda | 5 |
| Fever Tree soda water | 5 |
| Sanpellegrino sparkling water, 1L | 10 |
| Acqua Panna still water, 1L | 10 |
| Nojito Granny Smith apple, Lime, Fresh Mint | 7 |
| Flamingo Granny Smith apple, Rockmelon, Coconut & Pink Pitaya | 7 |

PANE E ANTIPASTI

| | |
|--|----|
| Bread in Common ciabatta, for two | 8 |
| Farinata cacio e pepe, house made Italian flatbread VG/GF | 14 |
| Heirloom tomato crostini VG (+ Ortiz anchovies 3) | 13 |
| Florentine chicken pate and guanciale crostini | 15 |
| Seasonal vegetable crudites, smoked eggplant dip VG/GF | 21 |
| La Delizia Latticini burrata, Manjimup fig, San Daniele prosciutto, radicchio GF | 23 |
| Piatti di Salumi; 18 mth San Daniele prosciutto, local Wagyu bresaola, local salami GF | 25 |
| Calamari fritti, rocket, aioli | 25 |
| Sicilian market fish crudo GF | 26 |

PASTA E RISOTTO

| | |
|--|----|
| Risotto of summer greens, goats curd, mint GF | 32 |
| Grace's house made ricotta gnocchi, tomato sugo, basil GFO | 33 |
| Sophie's slow cooked lamb ragu casarecce GFO | 34 |
| Exmouth King Prawn bucatini, fra diavolo, pistachio GFO | 39 |

Gluten free pasta available

SECONDI

| | |
|---|----|
| South West lamb cutlets, fregola, summer squash, pine nuts, yoghurt GFO | 38 |
| Bullsbrook free range chicken Maryland, polenta, cannellini beans, nduja GFO | 37 |
| Berkshire free range pork cotoletta | 38 |
| Market fish cartoccio, local line caught, with bell pepper salmoriglio GF | MP |
| Bistecca alla Fiorentina 21 day dry aged, rocket, parmesan, aged balsamic, 650g - to share GF | 79 |

CONTORNI

| | |
|--|----|
| Tuscan twice cooked potatoes, garlic and herb salt VG/GF | 14 |
| Green bean and fresh pea salad, mint, parmigiano reggiano GF/VGO | 16 |
| Bar Vino green salad, baby cos, vinaigrette VG/GF | 12 |

DOLCI

| | |
|--|----|
| Affogato, house made vanilla gelato GF | 14 |
| Bar Vino tiramisu with Willing coffee | 18 |
| Basil pannacotta, raspberry, biscotti GFO | 17 |
| Lemon and yoghurt gelato torte, Italian meringue | 17 |

FORMAGGIO

| | |
|--|---------|
| Italian cheese with house made quince jam and seasonal accompaniments, selection of two or three (40g per serve) | 19 / 29 |
|--|---------|

Parmigiano Reggiano DOP

The king of hard cheese from Parma. Aged a minimum of 24 months with a sharp, fruity and nutty flavour and dense, crystalline texture.

Saracino

A jewel amongst the Pecorino range, produced in Reggio-Emilia. A semi-soft cheese, pale yellow and smooth in texture with a milky sweetness.

Gorgonzola Oro 'Gold' DOP

One of the world's oldest blue-veined cheeses, made in Lombardy. Aged for 50 days, with a creamy texture, buttery and sweet, yet slightly sharp.

WILLING COFFEE

| | |
|----------------|-----|
| Espresso | 5 |
| Long black | 5.5 |
| Flat white etc | 5.5 |

DESSERT WINE

| | |
|---|----------|
| Marenco Scrapona Moscato d'Asti DOCG, Italy, 2021 | 15 / 67 |
| Scagliola 'Volo di Farfalle' Moscato, Piemonte, Italy, 2021 | 19 / 87 |
| Castello di Pomino Vin Santo Pomino, Tuscany, Italy, 2012 | 32 / 145 |
| Isole e Olena Vin Santo del Chianti Classico, Tuscany, Italy, 2016 (375ml) | 42 / 172 |

APERITIVO

| | |
|--|----|
| Campari Lombardy, Italy | 10 |
| Cocchi Americano Aperitivo Piemonte, Italy | 11 |
| Italicus Rosoli di Bergamotto Piemonte, Italy | 12 |
| Cocchi Rosa Aperitivo Piemonte, Italy | 12 |
| Poli Airone Rosso Veneto, Italy | 13 |

COCKTAILS

| | |
|---|----|
| Amalfi Spritz | 18 |
| Manly Spirits Limoncello, St Germain Elderflower, lemon juice | |
| Ultimo Sbagliato | 19 |
| Campari, Cinzano 1757 Rosso, Tanqueray, Champagne | |
| Café Negroni | 20 |
| Tanqueray Gin, Campari, Dolin Rouge, Mr Black coffee liqueur | |
| BV Boulevardier | 21 |
| Makers Mark, Dolin Dry Vermouth, Campari, Frangelico, Cynar | |
| Negroni Bianco | 21 |
| Tanqueray, Dolin Dry Vermouth, Italicus | |
| BV Negroni | 21 |
| Malfy Lemon Infused Gin, Dolin Rouge Vermouth, Campari | |
| Kingston to Milan | 22 |
| Plantation Pineapple Rum, 1757 Vermouth di Torino, Campari | |

SPIRITS

| | |
|--|----|
| The Macallan 15YO Double Cask Single Malt Whiskey, UK | 38 |
| Eagle Rare Bourbon Whiskey, USA | 22 |
| Hennessy XO Cognac, France | 35 |
| Don Julio 1942 Anejo Tequila, Mexico | 35 |
| Belvedere Vodka, Poland | 14 |
| Tanqueray No. Ten Gin, UK | 18 |
| Herradura Reposado Tequila, Mexico | 28 |
| Flor de Cana 7YO Grand Reserve Ron, Nicaragua | 18 |

Inspired by our travels through Italy, our menu honours the seasonal flavours that celebrate our land and coastline. Our Chef sources the highest quality local ingredients to create simply delicious dishes presented with a refined technique.

The menu is ever changing based on the seasons with produce sourced from WA's best suppliers.



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