

# CHIOSCO

BY ORMEGGIO

Chiosco's menu is inspired by those small traditional trattorias that only the locals know about, & the classic Italian comfort food that transports you directly to nonna's house. Relax and enjoy! Eat with your hands & share with your friends! Benvenuto e buon appetito!

## CHEF'S SHARING FEAST

Organic sourdough, Rio Vista extra virgin olive oil

Vannella mozzarella with heirloom tomato, rockmelon, basil

Chiosco's signature vitello tonnato

Fried southern calamari served with lemon mayonnaise

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Orecchiette pasta, green asparagus, green beans, zucchini,  
Vannella stracciatella

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Roasted Maryland duck leg with gremolada dressing & jus  
Served with rocket salad

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Italian chocolate bonet

79PP

A processing fee of 1.65% applies to all credit cards, and 0.55% to all EFTPOS transactions. A surcharge of 10% applies on weekends and 15% applies on public holidays. Thank you for your understanding. Grazie e buon appetito!

## A LA CARTE

|                                                                                                                                  |     |
|----------------------------------------------------------------------------------------------------------------------------------|-----|
| <b>OSTRICHE</b> Sydney rock oyster served with mignonette dressing                                                               | 7ea |
| <b>PARMIGIANO E OLIVE</b> 24-month aged Parmigiano-Reggiano drizzled with honey, rosemary and garlic marinated Italian olives    | 15  |
| <b>PANE</b> Organic sourdough, Rio Vista extra virgin olive oil                                                                  | 16  |
| <b>MOZZARELLA DI BUFALA</b> With heirloom tomato, rockmelon, basil                                                               | 29  |
| <b>CRUDO</b> Ocean trout, citrus, fennel, pink pepper                                                                            | 34  |
| <b>CALAMARI FRITTI</b> Fried Southern calamari served with lemon mayonnaise                                                      | 30  |
| <b>ACCIUGA CROSTINO</b> Charcoal bread, stracciatella, premium Cantabric Sea anchovies (3pc)                                     | 19  |
| <b>PROSCIUTTO DI PARMA</b> Aged Parma prosciutto                                                                                 | 22  |
| <b>VITELLO TONNATO</b> Chiosco's signature classic slow cooked veal, tuna mayonnaise, fried capers, pine nuts                    | 29  |
| <b>ORECCHIETTE CON ASPARAGI</b>                                                                                                  | 29  |
| Orechiette pasta, green asparagus, green beans, zucchini, Vannella stracciatella                                                 |     |
| <b>SPAGHETTI CON GRANCHIO</b>                                                                                                    | 46  |
| Spaghetti pasta, spanner crab, bottarga, orange                                                                                  |     |
| <b>BUSIATE CON PUTTANESCA DI PESCE SPADA</b>                                                                                     | 36  |
| Busiate pasta, diced swordfish, tomato, capers, black olives                                                                     |     |
| <b>CASERECCHE CON RAGU DI SALSICCIA</b>                                                                                          | 37  |
| Casarecce pasta, slow cooked pork and fennel seed sausage ragù                                                                   |     |
| <b>PESCE</b> Whole barramundi served with a mint, lemon & caper gremolada                                                        | 54  |
| <b>GAMBERONI</b> Chiosco's signature grilled SA king prawns (4pc) with 'salmoriglio' dressing of parsley, oregano, lemon, chilli | 42  |
| <b>BISTECCA DEL GIORNO</b> Steak of the day, rosemary oil ( <i>limited availability</i> )                                        | MP  |
| <b>AGNELLO</b> Grilled lamb cutlets, jus (4pc)                                                                                   | 42  |
| <b>RUCOLA</b> Rocket, Parmigiano-Reggiano, balsamic dressing                                                                     | 16  |
| <b>LATTUGA</b> Gem cos lettuce, radicchio, witlof                                                                                | 16  |
| <b>BROCCOLINO</b> Broccolini, chilli, pangrattato                                                                                | 16  |
| <b>PATATINE AL TARTUFO</b> Hot chips with truffle pecorino                                                                       | 16  |