



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!

SHARING FEAST 89pp

Pane

Organic sourdough, Rio Vista extra virgin olive oil

Crudo

Yellowfin tuna *crudo*, lemon emulsion, green olive, chives, basil oil

Vitello Tonnato

Chiosco's signature classic slow cooked veal, tuna mayonnaise, fried capers, pine nuts

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Paccheri con ragù

Paccheri pasta, wagyu shin ragù, herb pangrattato

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Pollo

Grilled chicken, spicy diavola sauce, sundried tomato, paprika oil,
rosemary, grilled lemon
served with rocket salad

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Tiramisu

Chiosco's traditional homemade Tiramisu

We cannot guarantee allergen-free dishes. 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!

Chef Alessandro Pavoni's Favourite Dishes



OSTRICHE	Sydney rock oyster served with mignonette dressing	7ea
PARMIGIANO E OLIVE	24-month aged Parmigiano-Reggiano drizzled with honey, rosemary and garlic marinated Italian olives	16
PANE	Organic sourdough, Rio Vista extra virgin olive oil	16
ACCIUGA CROSTINO	Cantabric Sea anchovies and ricotta on crostini (3pc)	19
CARNE CRUDO CROSTINO	Top side veal <i>tartare</i> , pickle, Parmigiano Reggiano on crostini (3pc)	20
STRACCIATELLA	Confit cherry tomatoes, fresh basil, Rio Vista extra virgin olive oil	29
CRUDO	Yellowfin tuna <i>crudo</i> , lemon emulsion, green olive, chives, basil oil	31
CALAMARI FRITTI	Fried Southern calamari served with lemon mayonnaise	30
CARCIOFI ALLA ROMANA	Marinated globe artichoke, artichoke & pecorino cream, mint	25
VITELLO TONNATO	Chiosco's signature classic slow cooked veal, tuna mayonnaise, fried capers, pine nuts	29
<i>Our pastas are all home-made. Gluten free pasta available on request</i>		
BUSIATE ALLA NERANO	Busiate, zucchini, basil, Provolone Valdapana DOP	32
SPAGHETTI AI FRUTTI DI MARE	Spaghetti, clams, mussels, calamari, scampi, prawns, bisque	46
PACCHERI CON RAGÙ	Paccheri, wagyu shin ragù, herb pangrattato	38
LINGUINE CON GRANCHIO	Linguine, spanner crab, bottarga, cherry tomatoes, orange zest	44
ZUCCHINI	Marinated zucchini, goat cheese, parsley, lemon	24
PESCE	Poached barramundi, tomato, garlic & white wine sauce, black olive, oregano	42
GAMBERONI	Chiosco's signature grilled SA king prawns (200g) with basil pesto, lemon emulsion, fried shallots	48
AGNELLO	Grilled lamb cutlets, lamb jus, mint (250g)	39
POLLO	Grilled half chicken, spicy diavola sauce, sundried tomato, paprika oil, rosemary, grilled lemon	38
BISTECCA DEL GIORNO	Steak of the day, rosemary oil (<i>limited availability</i>)	MP
RUCOLA	Rocket, Parmigiano-Reggiano, balsamic dressing	16
LATTUGA	Gem cos lettuce, radicchio, witlof	16
PATATINE AL TARTUFO	Hot chips with truffle pecorino	16



Our suggestions for



APERITIVO TIME!

Our Favourite Cocktails

Choose Your Spritz Aperol, Campari, Limoncello 21

Chiosco **Margarita** Tequila blanco, Aperol, Limoncello, lime 22

Our Favourite Champagne

Lallier Champagne Reflexion R.020 Brut, Champagne, France BTL220 / GLS39

2020 **Ricci Curbastro Franciacorta** Satén Brut, Lombardy, Italy BTL180

Our Favourite Beers

Peroni "Nastro Azzurro", lager 5.1% 13

Ichnusa Non Filtrata 5% 19

For more check out our full beverage list,

or for something special ask us for Ormeggio's wine list