

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 transport you directly to nonna's house.

*Relax and enjoy! Eat with your hands & share with your friends!
Benvenuto e buon appetito!*

Sharing Feast Menu

Pane

Organic sourdough served with extra virgin olive oil

Burrata

Vannella burrata with Sardinian tomatoes, basil, oregano and sourdough crostini

Calamari fritti

Fried southern calamari served with lemon mayonnaise

Vitello tonnato

Slow cooked veal with tuna mayonnaise, fried capers & parsley oil

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Busiate alla puttanesca di tonno

Traditional Neapolitan busiate pasta with Yellowfin tuna, cherry tomatoes, capers & olives

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Anatra arrosto

Roasted Maryland duck leg with gremolada dressing & jus served with roasted potatoes

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Tiramisu

Chiosco's traditional homemade Tiramisu

Chef's Sharing Menu 79pp

ASSAGGINI

Ostriche	7ea
Sydney rock oyster served with mignonette dressing	
Parmigiano e Olive	15
12-month aged parmesan pieces, drizzled with balsamic vinegar & honey & mixed marinated Italian olives	
Pane	15
Organic sourdough with extra virgin olive oil	

ANTIPASTI

Burrata	28
Vannella burrata with Sardinian tomatoes, basil, oregano and sourdough crostini	
Daily Crudo	28
Market fish crudo of the day, served with citrus and herb dressing	
Gamberoni	29
Chiosco's signature grilled SA king prawns (3pc) with 'salmoriglio' dressing of parsley, oregano, lemon, chilli	
Calamari fritti	28
Fried southern calamari served with lemon mayonnaise	
Vitello tonnato	28
A Chiosco Classic – Slow cooked veal with tuna mayonnaise, fried capers & parsley oil	

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

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PASTA

Pappardelle al ragù	36
House-made pappardelle with wagyu beef ragù	
Risotto alla Nerano	34
Alessandro's signature aged carnaroli risotto with zucchini, basil and provolone – made in the 'all'onda' style	
Spaghetti ai frutti di mare	46
House-made spaghetti with scampi, vongole, calamari, mussels & cherry tomatoes	
Busiate alla puttanesca di tonno	29
Traditional Neapolitan busiate pasta with Yellowfin tuna, in a classic puttanesca sauce of cherry tomatoes, capers & olives	

SECONDI

Pescato del giorno	MP
Market fish of the day served with Acqua Pazza sauce	
Tagliata di manzo	49
Striploin tagliata with rocket, parmesan cheese and balsamic vinegar	
Anatra arrosto	38
Roasted Maryland duck leg with gremolada dressing & jus	
Spalla d'agnello	98
Slow cooked lamb shoulder with lamb jus (to share)	
Fiorentina	15/100g
Riverine 'Bistecca' t-bone MB 2+ with salsa verde (to share)	

CONTORNI

Tomato salad	Selection of tomatoes served with rocket & pine nuts	18
Patate arrosto	Rosemary roasted potatoes	15
Carciofi fritti	Fried artichokes with mint, Roman style	16
Patatine fritte	Hot chips	13