

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, stracciatella

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

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Italian chocolate bonet

79PP

Chef Alessandro Pavoni's Favourite 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!

A LA CARTE

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	15
PANE Organic sourdough, Rio Vista extra virgin olive oil	16
MOZZARELLA DI BUFALA with heirloom tomato, rockmelon, basil	29
CRUDO Ocean trout, citrus, fennel, pink pepper	34
CALAMARI FRITTI Fried Southern calamari served with lemon mayonnaise	30
ACCIUGA CROSTINO Toasted bruschetta, stracciatella, premium Cantabric Sea anchovies (3pc)	19
CARPACCIO Beef carpaccio MB2, cipriani sauce, sundried tomato, Parmigiano-Reggiano, rocket 	28
VITELLO TONNATO Chiosco's signature classic slow cooked veal, tuna mayonnaise, fried capers, pine nuts 	29
ORECCHIETTE CON ASPARAGI Orechiette pasta, green asparagus, green beans, zucchini, stracciatella	29
SPAGHETTI AI FRUTTI DI MARE Homemade spaghetti, clams, mussels, calamari, scampi, prawns, and bisque 	46
CASERECCHE CON RAGU DI SALSICCIA Casarecce pasta, slow cooked pork and fennel seed sausage ragu	37
LINGUINE CON GRANCHIO Linguine pasta, spanner crab, bottarga, cherry tomatoes, orange	44
PESCE Whole barramundi served with a mint, lemon & caper gremolada	54
GAMBERONI Chiosco's signature grilled SA king prawns (4pc) with 'salmoriglio' dressing of parsley, oregano, lemon, chilli	42
AGNELLO Grilled lamb cutlets, jus (4pc) 	42
ANATRA Roasted Maryland duck leg, gremolada dressing, jus, mashed potatoes	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
BROCCOLINO Broccolini, chilli, pangrattato	16
PATATINE AL TARTUFO Hot chips with truffle pecorino	16