

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

### Mozzarella

Buffalo mozzarella, pickled confit mushrooms, basil leaves

### Vitello Tonnato

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

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### Busiate, vongole e bottarga

Busiate pasta cooked in clam stock, sauteed vongole, grated Pilu bottarga, lemon zest

### Pollo

Grilled chicken, spicy diavola sauce, confit sundried tomato, paprika oil, rosemary, grilled lemon

Served with rocket, Grana Padano, balsamic dressing

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### Tiramisù

Chiosco's traditional homemade Tiramisù

We cannot guarantee allergen-free dishes. A card processing fee applies to all 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**



<b>OSTRICHE</b> Sydney rock oyster served with mignonette dressing	7ea
<b>GRANA PADANO E OLIVE</b> Aged Grana Padano cheese drizzled with honey, rosemary and garlic, served with marinated Italian olives	16
<b>PANE</b> Organic sourdough, Rio Vista extra virgin olive oil	16
<b>MELANZANA CROSTINI</b> Grilled eggplant and confit sun-dried tomato crostini, grated cheddar (2pc)	14
<b>ACCIUGA CROSTINI</b> Cantabric Sea anchovies and ricotta on crostini (2pc)	14
<b>MOZZARELLA</b> Buffalo mozzarella, pickled confit mushrooms, basil leaves	29
<b>RADICCHIO</b> Grilled radicchio, stracciatella, balsamic dressing, honey, toasted hazelnut	25
<b>KINGFISH CRUDO</b> Kingfish crudo, citrus dressing, capers, green chilli, bronze fennel	31
<b>CALAMARI FRITTI</b> Fried Southern calamari served with lemon mayonnaise	31
<b>VITELLO TONNATO</b> Chiosco's signature classic slow cooked veal, tuna mayonnaise, fried capers, pine nuts, parsley oil	29
<i>Our pastas are all home-made. Gluten free pasta available on request</i>	
<b>LINGUINE ZAFFERANO CON GAMBERI</b> Linguine pasta, Vannamei prawns, Grana Padano cheese & saffron sauce, parsley & lemon gremolata	44
<b>SPAGHETTI, VONGOLE E BOTTARGA</b> Spaghetti pasta cooked in clam stock, sauteed vongole, grated Pilu bottarga, lemon zest	39
<b>MEZZE MANICHE ALLA NORCINA</b> Mezze maniche pasta, pork sausage & mushroom ragù, grated Pecorino Romano	38
<b>PACCHERI CON RAGÙ DI MANZO</b> Paccheri pasta, wagyu shin ragù, herb pangrattato	36
<b>ZUCCA</b> Roasted Japanese pumpkin, yogurt emulsion, pumpkin seed & almond crumble, fried rosemary	28
<b>PESCE SPADA</b> Grilled swordfish steak (180g), traditional Sicilian warm sweet & sour salad of cherry tomato, eggplant, white wine, green olives, pine nuts, capers, mint	42
<b>GAMBERONI</b> Chiosco's signature grilled SA king prawns (200g) with basil pesto, lemon emulsion, fried shallots	49
<b>POLLO</b> Grilled half chicken, spicy diavola sauce, confit sundried tomato, paprika oil, rosemary, grilled lemon	38
<b>MAIALE</b> Grilled pork cutlet (250g), green & black peppercorn sauce, fried sage	44
<b>SPALLA DI AGNELLO</b> Braised whole lamb shoulder, lamb jus, rosemary oil	110
<b>RUCOLA</b> Rocket, Grana Padano, balsamic dressing	16
<b>PATATINE</b> Hot chips, mountain pepper salt blend	16
<b>LATTUGA</b> Gem cos lettuce, radicchio & witlof tossed in lemon dressing	16

# CHIOSCO

BY ORMEGGIO



Our suggestions for



**APERITIVO TIME!**

## Our Favourite Cocktails

**Choose Your Spritz** Aperol, Campari, Limoncello 21

**Margarita** Tequila blanco, Cointreau, lime 23

## Our Favourite Champagne

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

NV **Bellavista Franciacorta** DOCG 'Alma' Brut Lombardy, Italy BTL210

## Our Favourite Beers

**Peroni "Red"**, lager 4.7% 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*