

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, sundried tomato, paprika oil, rosemary, grilled lemon
served with rocket salad

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Tiramisu

Chiosco's traditional homemade Tiramisu

CHOOSE YOUR OWN CHIOSCO ADVENTURE 79pp

PANE Organic sourdough, Rio Vista extra virgin olive oil

ENTREE

Choose two

- MOZZARELLA** Buffalo mozzarella, pickled confit mushrooms, basil leaves
- KINGFISH CRUDO** Kingfish *crudo*, citrus dressing, capers, green chilli, bronze fennel
- VITELLO TONNATO** Chiosco's signature classic slow cooked veal, tuna mayonnaise, fried capers, pine nuts
- CALAMARI FRITTI** Fried Southern calamari served with lemon mayonnaise

PASTA

Choose one

Our pastas are all home-made. Gluten free pasta available on request

- PACCHERI CON RAGÙ DI MANZO** Paccheri pasta, wagyu shin ragù, herb pangrattato
- BUSIATE GAMBERI E POMODORINI** Busiate pasta, king prawns, confit cherry tomato, zucchini, saffron, basil
- BUSIATE, VONGOLE E BOTTARGA** Busiate pasta cooked in clam stock, sauteed vongole, grated Pilu bottarga, lemon zest

MAIN

Choose one

- ZUCCA** Roasted Japanese pumpkin, yogurt emulsion, pumpkin seed & almond crumble, fried rosemary
- PESCE SPADA** Grilled swordfish steak, traditional Sicilian warm sweet & sour salad of cherry tomato, eggplant, white wine, green olives, pine nuts, capers, mint
- POLLO** Grilled half chicken, spicy diavola sauce, sundried tomato, paprika oil, rosemary, grilled lemon

SIDE

Choose one

- RUCOLA** Rocket, Grana Padano, balsamic dressing
- LATTUGA** Gem cos lettuce, radicchio, witlof, lemon dressing
- PATATINE** Hot chips, mountain pepper salt blend

These menus are designed for the table to share, for reservations of 8-14 guests.

Please select one menu for the whole table.

We cannot guarantee allergen-free dishes. A card processing fee applies to all transactions. A service charge of 10% applies to all group bookings and 15% applies on public holidays.

Grazie e buon appetito!

Chef Alessandro Pavoni's Favourite Dishes



CHIOSCO

BY ORMEGGIO



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 Ormeccio's wine list*