

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, pine nuts, 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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Latte in piedi

Italian crème caramel

Chef's Sharing Menu 79pp

ASSAGGINI

Ostriche ^{gf} ^{df}	7ea
Sydney rock oyster served with mignonette dressing	
Parmigiano e Olive ^v ^{gf}	15
12-month aged parmesan pieces, drizzled with balsamic vinegar & honey & mixed marinated Italian olives	
Pane ^v ^{df}	15
<i>*Gluten free bread available on request</i>	
Organic sourdough with extra virgin olive oil	

ANTIPASTI

Burrata ^v	28
Vannella burrata with Sardinian tomato passata, basil, oregano and sourdough crostini	
Daily Crudo ^{gf} ^{df}	28
Market fish crudo of the day, served with citrus and herb dressing	
Gamberoni ^{gf} ^{df}	29
Chiosco's signature grilled SA king prawns (3pc) with 'salmoriglio' dressing of parsley, oregano, lemon, chilli	
Calamari fritti ^{df}	28
Fried southern calamari served with lemon mayonnaise	
Vitello tonnato ^{df}	28
A Chiosco Classic – Slow cooked veal with tuna mayonnaise, pine nuts, 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

**Gluten free pastas available on request*

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

SECONDI

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

CONTORNI ^v ^{df}

Pomodori all'insalata Tomato salad served with rocket & pine nuts ^{gf}	18
Patate arrosto Rosemary roasted potatoes ^{gf}	15
Carciofi fritti Fried artichokes with mint, Roman style	16
Patatine fritte Hot chips ^{gf}	13

v - vegetarian

gf - gluten free

df - dairy free