

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 ZAFFERANO CON GAMBERI** Busiate pasta, Vannamei prawns,

Grana Padano cheese & saffron sauce, parsley & lemon gremolata

**BUSIATE CON VONGOLE** 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 Ormeggio's wine list*