

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



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