



## Sharing Feast Menu

### Pane

Organic sourdough – extra virgin olive oil

### Burrata

Vannella burrata cheese – black figs

### Calamari fritti

Fried southern calamari – lemon mayonnaise

### Vitello tonnato

Slow cooked veal – tuna mayonnaise – fried capers – parsley oil

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### Gnocchi alla sorrentina

Potato gnocchi – Neapolitan sauce – stracciatella cheese – basil

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### Saltimbocca di vitello

Nonna's classic Saltimbocca: veal sirloin, prosciutto and sage cooked in butter  
served with Broccoli – spicy pangrattato

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### Bombolone

Filled with Nutella

### Cannolo

Filled with ricotta

## ASSAGGINI (to nibble)

|  |      |
|--|------|
| Ostriche   Sydney rock oyster – mignonette dressing                                  | 5 ea |
| Olive   Mixed marinated Italian olives   | 10   |
| Pane   Organic sourdough – extra virgin olive oil                                    | 13   |
| Acciughe   Cetara anchovies – butter – crostini                                      | 18   |
| Peperoni e Pecorino   Marinated roasted capsicum – grated pecorino – Sicilian capers | 16   |
| Giardiniera   Pickled vegetables – stracciatella cheese – basil                      | 18   |

## ANTIPASTI (to start)

|  |      |
|--|------|
| Burrata   Vannella burrata cheese – black figs   | 25   |
| Crudo   Yellowfin tuna carpaccio – Amalfi lemon – basil  | 29   |
| Calamari fritti   Fried southern calamari – lemon mayonnaise   | 28   |
| Gamberoni   South Australian king prawns – 'salmoriglio' dressing of parsley, oregano, lemon, chilli | 14ea |
| Prosciutto   Parma Prosciutto riserva  | 20   |
| Vitello tonnato   Slow cooked veal – tuna mayonnaise – fried capers – parsley oil                    | 28   |

## PASTA

|  |    |
|--|----|
| Spaghetti cacio e pepe   Spaghetti – pecorino – pepper   | 28 |
| Gnocchi alla sorrentina   Potato gnocchi – Napoletana sauce – stracciatella cheese – basil           | 28 |
| Ravioli di zucca   Pumpkin ravioli – burnt butter – hazelnuts – sage                                 | 28 |
| Spaghetti ai frutti di mare   Spaghetti – scampi – vongole – squid – mussels – cherry tomato – basil | 45 |
| Risotto ai gamberi   Carnaroli risotto – prawns – zucchini – saffron                                 | 36 |
| Rigatoni alla gricia   Rigatoni – pecorino – guanciale   | 29 |

## SECONDI (mains)

|  |         |
|--|---------|
| Pesce spada ai ferri   Swordfish 'tagliata' served medium rare – Sicilian eggplant Caponata              | 42      |
| Pesce intero alla mugnaia   Whole Fish of the Day – 'mugnaia' salsa of lemon, butter, capers             | MP      |
| Saltimbocca di vitello   Nonna's classic Saltimbocca: veal sirloin, prosciutto and sage cooked in butter | 42      |
| Cotoletta   Pork 'cotoletta alla Milanese'   | 38      |
| Spalla d'agnello   Slow cooked lamb shoulder – lamb jus (to share)                                       | 98      |
| Fiorentina   T-bone steak – salsa verde (to share)   | 15/100g |

## CONTORNI (sides)

|  |    |
|--|----|
| Rucola   Salad of rocket – parmesan – pear – balsamic dressing | 15 |
| Broccolini   Spicy pangrattato                                 | 15 |
| Zucca   Pumpkin – roasted in honey and almonds                 | 15 |
| Patatine   Hot chips   | 12 |
| Add truffled pecorino  | 6  |

## DOLCI (desserts)

|   |    |
|---|----|
| Bombolone   Filled with Nutella (3)               | 15 |
| Cannolo   Filled with ricotta and pistachio       | 12 |
| Tiramisu  | 16 |
| Affogato   Espresso – vanilla gelato – frangelico | 16 |
| Gelato Counter   Daily selection – 3 scoops       | 15 |
| Vanilla panna cotta   With seasonal fruits        | 14 |
| Cheese plate   Selection of three cheeses         | 26 |

A card-processing fee applies. Sunday surcharge 10%. Public holiday surcharge 15%.



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