



Sharing Feast Menu

Pane

Organic sourdough – extra virgin olive oil

Burrata

Vannella burrata cheese – artichokes 'alla romana' – mint

Calamari fritti

Fried southern calamari – lemon mayonnaise

Vitello tonnato

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

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Gnocchi al cinghiale

Potato gnocchi – wild boar ragout – truffle pecorino

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Saltimbocca di vitello

Nonna's classic Saltimbocca: veal sirloin, prosciutto and sage cooked in butter served with Brussels sprouts – burnt butter – Hollandaise – Parmigiano-reggiano

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Bombolone

Filled with Nutella

ASSAGGINI (to nibble)

Ostriche	5.5 ea
Sydney rock oyster – mignonette dressing	
Olive	10
Mixed marinated Italian olives	
Pane	13
Organic sourdough – extra virgin olive oil	
Acciughe	18
Cetara anchovies – butter – crostini	

ANTIPASTI (to start)

Burrata	26
Vannella burrata cheese – artichokes ‘ <i>alla romana</i> ’ – mint	
Crudo	28
Carpaccio of scallops – citrus dressing – chives	
Calamari fritti	28
Fried southern calamari – lemon mayonnaise	
Gamberoni	14ea
SA king prawns – ‘ <i>salmoriglio</i> ’ dressing of parsley, oregano, lemon, chilli	
Vitello tonnato	28
Slow cooked veal – tuna mayonnaise – fried capers – parsley oil	
Porchetta	19
Rolled roasted pork belly, served cold – salsa verde	

PASTA

Rigatoni carbonara	29
Rigatoni – egg – guanciale – pecorino	
Linguine cozze e pecorino	29
Linguine – mussels – cherry tomatoes – pecorino – basil	
Gnocchi al cinghiale	36
Potato gnocchi – wild boar ragout – truffle pecorino	
Spaghetti ai frutti di mare	45
Spaghetti – scampi – vongole – squid – mussels – cherry tomato – basil	
Risotto zucca e gamberi	38
Carnaroli risotto – prawns – pumpkin – hazelnut	

SECONDI (mains)

Trota al cartoccio	46
Ocean trout ‘ <i>al cartoccio</i> ’ – potatoes – thyme – cherry tomatoes – olives	
Pesce intero gratinato	MP
Whole Fish of the Day gratinated – breadcrumb, Parmigiano, parsley	
Saltimbocca di vitello	42
Nonna’s classic Saltimbocca: veal sirloin, prosciutto and sage cooked in butter	
Spalla d’agnello	98
Slow cooked lamb shoulder – lamb jus (to share)	
Fiorentina	15/100g
T-bone steak – salsa verde (to share)	

CONTORNI (sides)

Insalata Salad of baby spinach – beetroot – walnuts – balsamic	15
Brussels sprouts Burnt butter – Hollandaise – Parmigiano-reggiano	15
Zucca Roasted pumpkin – pecorino Romano	15
Patatine Hot chips	12
+ Add truffled pecorino	6

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