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 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

Crudo
Yellowfin tuna *crudo*, lemon emulsion, green olive, chives, basil oil

Vitello Tonnato
Chiosco's signature classic slow cooked veal, tuna mayonnaise, fried capers, pine nuts

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Paccheri con ragù
Paccheri pasta, wagyu shin ragù, herb pangrattato

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

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
PARMIGIANO E OLIVE 24-month aged Parmigiano-Reggiano drizzled with honey, rosemary and garlic marinated Italian olives	16
PANE Organic sourdough, Rio Vista extra virgin olive oil	16
ACCIUGA CROSTINI Cantabric Sea anchovies and ricotta on crostini (3pc)	19
CARNE CRUDA CROSTINI Top side veal *tartare*, pickle, Parmigiano Reggiano on crostini (3pc)	20
STRACCIATELLA Confit cherry tomatoes, fresh basil, Rio Vista extra virgin olive oil	29
CRUDO Yellowfin tuna *crudo*, lemon emulsion, green olive, chives, basil oil	31
CALAMARI FRITTI Fried Southern calamari served with lemon mayonnaise	30
CARCIOFI ALLA ROMANA Marinated globe artichoke, artichoke & pecorino cream, mint	25
VITELLO TONNATO Chiosco's signature classic slow cooked veal, tuna mayonnaise, fried capers, pine nuts	29

Our pastas are all home-made. Gluten free pasta available on request

BUSIATE ALLA NERANO Busiate, zucchini, basil, Provolone Valpadana DOP	32
SPAGHETTI AI FRUTTI DI MARE Spaghetti, clams, mussels, calamari, scampi, prawns, bisque	46
PACCHERI CON RAGÙ Paccheri, wagyu shin ragù, herb pangrattato	38
LINGUINE CON GRANCHIO Linguine, spanner crab, bottarga, cherry tomatoes, orange zest	44
ZUCCHINI Marinated zucchini, goat cheese, parsley, lemon	24
PESCE Poached barramundi, tomato, garlic & white wine sauce, black olive, oregano	42
GAMBERONI Chiosco's signature grilled SA king prawns (200g) with basil pesto, lemon emulsion, fried shallots	48
AGNELLO Grilled lamb cutlets, lamb jus, mint (250g)	39
POLLO Grilled half chicken, spicy diavola sauce, sundried tomato, paprika oil, rosemary, grilled lemon	38
BISTECCA DEL GIORNO Steak of the day, rosemary oil *(limited availability)*	MP
RUCOLA Rocket, Parmigiano-Reggiano, balsamic dressing	16
LATTUGA Gem cos lettuce, radicchio, witlof	16
PATATINE AL TARTUFO Hot chips with truffle pecorino	16

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Our suggestions for APERITIVO TIME!

Our Favourite Cocktails

Choose Your Spritz Aperol, Campari, Limoncello 21

Margarita Tequila blanco, Cointreau, lime 22

Our Favourite Champagne

NV **Lallier Champagne** Reflexion R.020 Brut, Champagne, France BTL220 / GLS39

NV **Bellavista Franciacorta** DOCG 'Alma' Brut Lombardy, Italy BTL200

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