



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

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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 99pp

PANE Organic sourdough, Rio Vista extra virgin olive oil

ACCIUGA CROSTINO Cantabric Sea anchovies and ricotta on crostini

ENTREE

Choose two

STRACCIATELLA Confit cherry tomatoes, fresh basil, 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

CALAMARI FRITTI Fried Southern calamari served with lemon mayonnaise

PASTA

Choose two

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

BUSIATE ALLA NERANO Busiate, zucchini, basil, provolone

BUSIATE AI FRUTTI DI MARE Busiate, clams, mussels, calamari, scampi, prawns

PACCHERI CON RAGÙ Paccheri, wagyu shin ragù, herb pangrattato

MAIN

Choose one

ZUCCHINI Marinated zucchini, goat cheese, parsley, lemon

PESCE Poached barramundi, tomato, garlic & white wine sauce, black olive, oregano

POLLO Grilled half chicken, spicy diavola sauce, sundried tomato, paprika oil, rosemary,
grilled lemon

BISTECCA DEL GIORNO Steak of the day, rosemary oil 10pp

SIDE

Choose one

RUCOLA Rocket, Parmigiano-Reggiano, balsamic dressing

LATTUGA Gem cos lettuce, radicchio, witlof

PATATINE AL TARTUFO Hot chips with truffle pecorino

These menus are designed for the table to share, for reservations of 10-14 guests.

Please select one menu for the whole table.

We cannot guarantee allergen-free dishes. A processing fee of 1.65% applies to all credit cards, and 0.55% to all EFTPOS 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





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