

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!

CHEF'S SHARING FEAST

Organic sourdough, Rio Vista extra virgin olive oil

Stracciatella, home-preserved persimmon, balsamic vinegar, walnut

Chiosco's signature vitello tonnato - slow cooked veal,
tuna mayonnaise, fried capers, pine nuts

Fried southern calamari served with lemon mayonnaise

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Home-made rigatoni, porcini and cultivated mushroom, stracchino cheese

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Braised beef cheek, Dutch cream potato puree, chives, lemon

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Italian chocolate bonet

79PP

Chef Alessandro Pavoni's Favourite Dishes

A processing fee of 1.65% applies to all credit cards, and 0.55% to all EFTPOS transactions.
A surcharge of 10% applies on weekends and 15% applies on public holidays. Thank you for your understanding. Grazie e buon appetito!

A LA CARTE

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	15
PANE Organic sourdough, Rio Vista extra virgin olive oil	16
STRACCIATELLA Home-preserved persimmon, balsamic vinegar, walnut	29
CRUDO Yellowfin tuna <i>crudo</i> , blood orange emulsion, citrus segments, chervil 	31
CALAMARI FRITTI Fried Southern calamari served with lemon mayonnaise	30
ACCIUGA CROSTINO Cantabric Sea anchovies and ricotta on crostini (3pc)	19
CARPACCIO Beef carpaccio MB2, black olives, capers & red onion 'salmoriglio', croutons, rocket	29
VITELLO TONNATO Chiosco's signature classic slow cooked veal, tuna mayonnaise, fried capers, pine nuts 	29
<i>Our pastas are all home made</i>	
RIGATONI CON PORCINI Rigatoni, porcini and cultivated mushroom, stracchino cheese 	31
SPAGHETTI AI FRUTTI DI MARE spaghetti, clams, mussels, calamari, scampi, prawns, and bisque	46
GNOCCHI CON ZUCCA E SALSICCIA Potato gnocchi, Italian sausage, Japanese pumpkin puree, Taleggio cheese, fried sage	37
LINGUINE CON GRANCHIO Linguine, spanner crab, bottarga, cherry tomatoes, orange	44
ZUCCA Roasted Japanese pumpkin, yoghurt, walnut gremolata, pangrattato	24
PESCE Barramundi fillet served with braised leek, <i>mugnaia</i> sauce, pea sprouts	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
GUANCIA Braised beef cheek, Dutch cream potato puree, chives, lemon 	38
BISTECCA DEL GIORNO Steak of the day, rosemary oil (<i>limited availability</i>)	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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