

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 transport you directly to nonna's house.

*Relax and enjoy! Eat with your hands & share with your friends!
Benvenuto e buon appetito!*

Sharing Feast Menu

Pane

Organic sourdough served with extra virgin olive oil

Burrata

Vannella burrata with charcoal artichoke, grated bottarga & lemon zest

Calamari fritti

Fried southern calamari served with lemon mayonnaise

Vitello tonnato

Slow cooked veal with tuna mayonnaise, pine nuts, fried capers & parsley oil

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Orecchiette alla Barese

Traditional Pugliese orecchiette pasta with broccoli cream, Vannella stracciatella, anchovy fillets & anchovy breadcrumb

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Anatra arrosto

Roasted Maryland duck leg with gremolada dressing & jus served with roasted potatoes

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Latte in piedi

Italian crème caramel

Chef's Sharing Menu 79pp

ASSAGGINI

Ostriche ^{gf} ^{df}	7ea
Sydney rock oyster served with mignonette dressing	
Parmigiano e Olive ^v ^{gf}	15
12-month aged parmesan pieces drizzled with balsamic vinegar & honey & mixed marinated Italian olives	
Pane ^v ^{df}	15
Organic sourdough with extra virgin olive oil	

ANTIPASTI

Burrata ^{gf}	28
Vannella burrata with charcoal artichoke, grated bottarga & lemon zest	
Crudo ^{gf} ^{df}	28
Yellowfin tuna crudo served with sundried tomato, baby capers, balsamic dressing & fresh tarragon	
Gamberoni ^{gf} ^{df}	29
Chiosco's signature grilled SA king prawns (3pc) with 'salmoriglio' dressing of parsley, oregano, lemon, chilli	
Calamari fritti ^{df}	28
Fried southern calamari served with lemon mayonnaise	
Vitello tonnato ^{df}	28
A Chiosco Classic – Slow cooked veal with tuna mayonnaise, pine nuts, fried capers & parsley oil	

v = vegetarian gf = gluten free df = dairy free

A processing fee of 1.65% applies to all credit cards, and 0.55% to all EFTPOS transactions.

A surcharge of 10% applies on Sundays. A surcharge of 15% applies on public holidays.

Grazie e buon appetito!

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PASTA

*Gluten free pastas available on request

Pappardelle al ragù	36
House-made pappardelle with wagyu beef ragù	
Risotto ai funghi ^{gf}	34
Alessandro's signature aged carnaroli risotto with taleggio cream, sautéed Swiss brown & porcini mushrooms	
Spaghetti ai frutti di mare ^{df}	46
House-made spaghetti with scampi, vongole, calamari, mussels & cherry tomatoes	
Orecchiette alla Barese	29
Traditional Pugliese orecchiette pasta with broccoli cream, Vannella stracciatella, anchovy fillets & anchovy breadcrumb	

SECONDI

Pescato del giorno ^{gf} ^{df}	MP
Market fish of the day served with traditional cannellini bean sauce & dried oregano	
Tagliata di manzo ^{gf}	49
Grassfed beef sirloin tagliata served with rosemary oil, lemon & rocket	
Anatra arrosto ^{gf} ^{df}	38
Roasted Maryland duck leg with gremolada dressing & jus served with mashed potatoes	
Spalla d'agnello ^{gf}	98
Slow cooked lamb shoulder with lamb jus (to share)	
Fiorentina ^{df}	15/100g
Riverina 'Bistecca' T-bone MB 2+ with salsa verde (to share)	

CONTORNI

Coste ripassate Sautéed silverbeet with black olives, anchovies & toasted pine nuts ^{gf} ^{df}	18
Patate arrosto Rosemary roasted potatoes ^{gf} ^v ^{df}	15
Capolfiore gratinato Baked cauliflower with bechamel and herb crumble ^v	16
Green salad Mixed leaf greens with vermouth vinegar	12
Patatine fritte Hot chips ^{gf}	13