

PIZZA

PIZZETTA (V) VEGAN	9.9
garlic, rosemary, salt, evo	
MARGHERITA (V)	18.9
tomato, basil & fior di latte	
OR buffalo mozzarella	21.9
BUFALINA (V)	22.9
tomato, buffalo mozzarella, cherry tomatoes, basil	
DIAVOLA	20.9
tomato, fior di latte, pepperoni, olives, pecorino & chilli	
CAPRICCIOSA	21.9
tomato, fior di latte, ham, mushrooms, artichoke, Kalamata olives, oregano	
BIANCHINA (V)	21.9
buffalo mozzarella, stracchino, gorgonzola, parmesan, ricotta salata, smoked scamorza and black truffle honey d'Alba	
BROCCOLINA	23.9
broccoli purée, fior di latte, broccolini, anchovies, stracciatella, pepper	
PROSCIUTTO	22.9
tomato, fior di latte, San Daniele prosciutto, basil	
PARMIGIANA (V)	21.9
tomato, fior di latte, parmesan, eggplant, smoked scamorza, ricotta salata	
PORCELLINA	21.9
fior di latte, mixed cherry tomatoes, stracchino, pancetta	
MARE MARE	24.9
fior di latte, prawns, scallops, anchovies, zucchini, chilli	
CARNIVORA	21.9
tomato, fior di latte, ham, pepperoni, pancetta & chives	
POLLO	23.9
fior di latte, basil pesto, free-range chicken, radicchio, baby spinach, mixed cherry tomatoes, balsamic vinaigrette	
STRACCIATELLA	24.9
tomato, fior di latte, San Daniele prosciutto, stracciatella, basil, pepper	

*all pizza toppings are gluten free
gluten free bases available for an additional +4
vegan cheese available

PASTA

TORTELLINI	24.9
hand made veal & prosciutto egg pasta tortellini with;	
~ 'in brodo' house broth	
~ bolognese	
~ OR ham, cream & parmesan	
GNOCCHI (V) (GF) available	22.9
hand made potato gnocchi with;	
~ <i>Napoletana sauce</i> VEGAN available	
~ bolognese	
~ OR gorgonzola & spinach	
TAGLIATELLE	24.9
house made flat egg-noodle with porcini, prosciutto, pork and beef ragù	
CRAB TROFIE	29.9
trofie pasta with Australian blue swimmer crab, tomato, chilli, garlic, shallots, parsley & a dash of cream	
TUBE PASTA	
with;	
~ eggplant, smoked scamorza, dry ricotta, parmesan, tomato & basil (V)	24.9
~ OR alla genovese with traditional slow cooked beef and onion sugo	22.9

*all sauces are gluten free, gluten free pasta available

CUCINA

PIATTO FREDDO (GF)	17.9
prosciutto, fior di latte, Sicilian green olives	
ARANCINI (V)	
asparagus, leek & asiago cheese risotto balls	
small - 2	9.9
big - 4	17.9
CAPRESE DI BUFALA (GF) (V)	18.9
mixed cherry tomato salad with buffalo mozzarella & evo	
VEAL TONNATO (GF)	
with creamy tuna sauce, veal girello & jus	
small	13.9
big	24.9
TUNA CARPACCIO (GF)	22.9
seared tuna with sesame crust, soft boiled egg, potato, green beans, olives, herbs and dried black olive evo dressing	
CALAMARI (GF) available	19.9
chargrilled & fried SA calamari, house made tartare sauce, shaved zucchini & leaf salad	
POLENTA MUSHROOM (GF) (V)	
mixed sautéed mushrooms served on creamy polenta with parmesan	
small	13.9
big	24.9
POLENTA POLPETTE	
pork & veal polpette, tomato sugo with prosciutto and peas	
small	13.9
big	24.9
BEEF TAGLIATA (GF)	34.9
scotch fillet tagliata with crunchy potatoes	
PORK TAGLIATA (GF)	29.9
marinated pork rib-eye with asparagus & nectarine	
BARRAMUNDI (GF) available	31.9
pan-seared NT Barramundi fillet with roasted red onions & tomatoes and croutons	
CONFIT TURKEY (GF) available	
confit turkey thigh, green beans, caper & shallot dressing, bread crisps	
small	17.9
big	28.9
RUBY'S COTOLETTA	23.9
free-range chicken breast cotoletta with cucumber, tomato, basil & onion salad	
BROCCOLINI (GF) (V) VEGAN available	12.9
chargrilled broccolini with parmesan & tomato veloute, hazelnuts & crispy almonds	
CAPONATA (GF) available (V) VEGAN	12.9
eggplant, tomato, celery, red onions, sultanas, green olives, capers, pine nuts, sweet & sour dressing, toasted house ciabatta	
CRUNCHY POTATOES (GF) (V) VEGAN	8.9
MIXED LEAF SALAD (GF) (V) VEGAN	8.9

SPLIT BILLS help us help you!

We are happy to divide the bill by number of people on the table but we are unable to individualise items for each person.

(GF) Gluten Free (V) Vegetarian

***GLUTEN FREE** While we offer gluten free menu options, we are not a gluten free kitchen. Cross-contamination could occur and our restaurant is unable to guarantee that any item can be completely free of allergens, including traces of nuts.

***ALLERGIES** Please mention all your allergies and intolerances to our staff.

SWEETS

- TORTA CAPRESE** ^{GF} white chocolate torta caprese with house made lemon sorbet, strawberries, pistachios & walnuts . . . **14.9**
- TORTINO GIANDUJA** ^{GF} hazelnut chocolate fondant with house made zuppa inglese ice cream & chocolate crumble **13.9**
- STRAWBERRYSÙ** ^{GF} a summer version of the classic tiramisu with strawberries **12.9**
- PASTIERA NAPOLETANA** orange, ricotta & grano cotto cake with vanilla ice cream, pistachios, chocolate & raspberry coulis . . **14.9**
- AFFOGATO** ^{can be made GF} house made roasted almond ice cream, coffee shot & almond biscotti
with Frangelico **14.9** without liqueur **12.9**
- ASSORTED HOUSE MADE GELATI** ^{GF} & **SORBET** ^{GF} **VEGAN**
one scoop . . . **6.5** two scoops . . . **10.5** three scoops . . . **14**

DESSERT WINE

- | | G | B |
|---|----|-----|
| Tonelli Visner Di Pergola Montepulciano Visciole | 11 | 50 |
| March, Italy - black & red cherries | | |
| Passito Friggitus Verdicchio 500mL | | 130 |
| Marche, Italy - baked apple & caramel | | |

BEER & CIDER

- | | |
|---|------|
| Hills Cider Apple 5% medium dry - Adelaide Hills, SA | 9.5 |
| Hills Cider Pear 5% medium dry - Adelaide Hills, SA | 9.5 |
| Dolomiti 4.9% pilsner - Italy | 9.5 |
| Corona 4.5% pale lager - Mexico | 9.5 |
| Peroni Red 4.7% lager - Italy | 9.5 |
| Peroni Leggera 3.5% low carbohydrates - Italy | 9.5 |
| Prancing Pony 5.5% pale ale - Adelaide Hills, SA | 9.5 |
| Coopers 4.2% session ale - Adelaide, SA | 9.5 |
| Goodieson 5.2% wheat - McLaren Vale, SA | 9.5 |
| Birrificio Messina DOC 15 4.7% lager - Italy | 9.5 |
| Bruny Island Lighthouse Ale 2.8% 500mL session red ale - TAS | 15.5 |

ITALIAN BIRRA ARTIGIANALE

- | | |
|---|------|
| Baladin Isaac Bianca 5% white - Italy | 13.5 |
| Baladin Nazionale 6.5% Italian ale - Italy | 13.5 |
| Baladin Super Bitter 8% amber ale - Italy | 15.5 |

SPARKLING

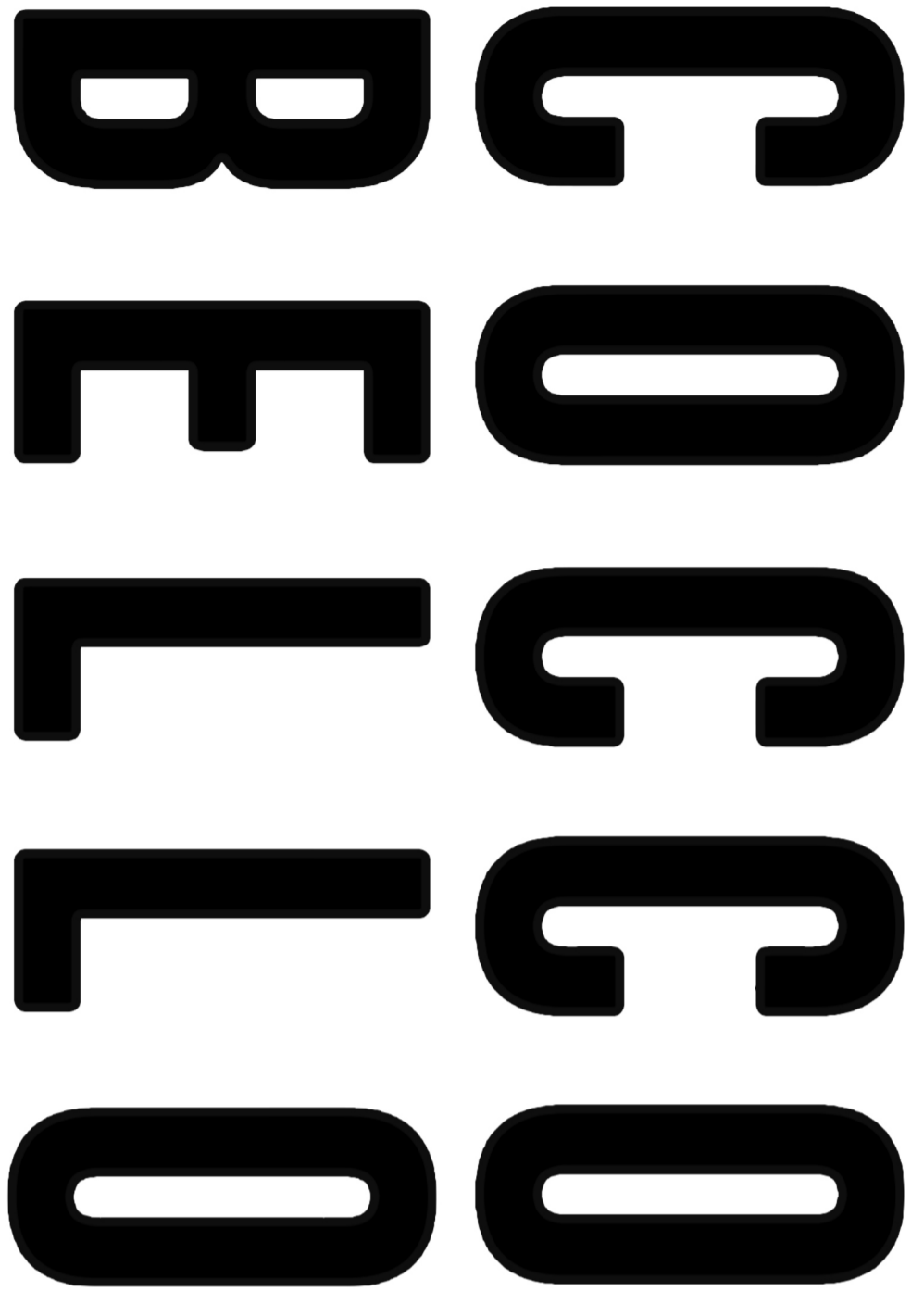
- | | G | B |
|---|------|----|
| NV Ferrari Brut | 16 | 95 |
| Trento, Italy - white peach, green pear & floral notes | | |
| NV Bottega Prosecco | 10.5 | 49 |
| Veneto, Italy - fresh, delicate, citrus fruit | | |
| NV Bottega Moscato | 10 | 46 |
| Veneto, Italy - tropical fruit, lightly sparkling | | |
| Val D'Oca Valdobbiadene Prosecco Millesimato | | 62 |
| Veneto, Italy - white wild flowers & green apple | | |

WHITE

- | | G | 500mL | B |
|---|------|-------|----|
| Coccobello Vino Bianco | 8.5 | 24 | 37 |
| Adelaide Hills, SA - tropical fruit | | | |
| Montevento Pinot Grigio | 9 | 26 | 41 |
| Veneto, Italy - fresh, crisp & citrusy | | | |
| Claymore Riesling | 9 | 26 | 41 |
| Clare Valley, SA - fine, minerals | | | |
| Haselgrove Fiano | 10 | 30 | 45 |
| McLaren Vale, SA - citrus & lychee | | | |
| Guthrie Sauvignon Blanc | 10 | 30 | 45 |
| Adelaide Hills, SA - passion fruit & lime | | | |
| Amadio Svs Chardonnay | 10.5 | 30.5 | 48 |
| Adelaide Hills, SA - nectarine, nashi pear, soft finish | | | |
| Principe Pallavicini Frascati | 11.5 | 33.5 | 52 |
| Lazio, Italy - dry, elegant & crispy | | | |
| Gianni Masciarelli Trebbiano D'Abruzzo | 12 | 35 | 55 |
| Abruzzo, Italy - smokey, zesty & peppery | | | |
| La Tosa Colli Piacentini Doc Riodeltordo | | | 58 |
| Emilia Romagna, Italy - dry, fresh & aromatic | | | |

ROSÉ

- | | G | 500mL | B |
|---|-----|-------|----|
| Ruby Red Merlot Rosé | 8.5 | 24 | 37 |
| Adelaide Hills, SA - red berries, crisp, dry | | | |
| Tre Stelle Aglianico Rosato | 10 | 30 | 45 |
| Campania, Italy - sour black cherry, elegant, floral finish | | | |
| Gianni Masciarelli Cerasuolo | 12 | 35 | 55 |
| Abruzzo, Italy - red berries, wild rose, dry | | | |



RED

- | | G | 500mL | B |
|---|------|-------|-----|
| Coccobello Vino Rosso | 8.5 | 24 | 37 |
| Adelaide Hills, SA - plum spice | | | |
| Siliquini Aglianico 2012 | 9 | 26 | 41 |
| Barossa Valley, SA - black cherry and ripe fruit aromas | | | |
| Primitivo Poggio Pasano | 10 | 30 | 45 |
| Puglia, Italy - red fruits, harmonious | | | |
| Pandolfa Federico Sangiovese | 10 | 30 | 45 |
| Emilia Romagna, Italy - sour black cherry, earthy | | | |
| Cantine Cellaro Luma'Nero D'Avola | 10 | 30 | 45 |
| Sicily, Italy - red fruit & spicy aromas | | | |
| Caldora Montepulciano D'Abruzzo | 11.5 | 33.5 | 52 |
| Abruzzo, Italy - red fruit, marasca cherry & plum | | | |
| Tomich Hill Woodside Pinot Noir | 11.5 | 33.5 | 52 |
| Adelaide Hills, SA - dark berry & cherry | | | |
| Spider Bills Wines Dolcetto | 12 | 35 | 55 |
| Adelaide Hills, SA - raspberry, cherry & red liquorice | | | |
| Schwarz Grenache Mesa | 13.5 | 40.5 | 63 |
| Barossa Valley, SA - red cherry & raspberry | | | |
| Elderton GSM | 13.5 | 40.5 | 63 |
| Barossa Valley, SA - pepper, blue fruits, anise & violets | | | |
| Still I Rise Shiraz | | | 59 |
| McLaren Vale, SA - deep cherry & dark chocolate | | | |
| Cesari Mara Valpolicella Ripasso | | | 71 |
| Valpolicella Ripasso, Italy - ripe cherries, warm & elegant | | | |
| Amadio Kangaroo Island Cabernet Sauvignon | | | 75 |
| Kangaroo Island, SA - dry, herbaceous | | | |
| Amadio Evanescence Barbera | | | 75 |
| Adelaide Hills, SA - blackcurrant, plum, underlying spice | | | |
| Andrea Oberto Barolo | | | 149 |
| Piemonte, Italy - rose garden, earthy notes & cherries | | | |

C O C C O B E L L O

banquet menu options

MIN OF 4 PEOPLE

LEGGERO – \$40 P.P.

3 choices of antipasti
selection of pizzas with
choice of mixed salad
or broccolini
1 choice of dessert

HO FAME – \$54 P.P.

2 choices of antipasti
selection of pizzas with
choice of mixed salad
or broccolini
2 choices of mains
2 choices of desserts

ABBUFFATO – \$60 P.P.

3 choices of antipasti
selection of pizzas with
choice of mixed salad
or broccolini
3 choices of mains
2 choices of desserts

ANTIPASTI

PIATTO FREDDO (GF)
prosciutto, fior di latte, Sicilian
green olives

VEAL TONNATO (GF)
with creamy tuna sauce, veal
girello, jus

CAPONATA (GF) available VEGAN
eggplant, tomatoes, celery, red
onion, sultanas, green olives,
capers, pine nuts, sweet and sour
dressing, house made ciabatta

ARANCINI (V)
asparagus, leek and asiago
cheese risotto balls

POLENTA with
~ mixed sautéed mushrooms,
and parmesan (GF) (V)
~ OR with pork and veal
polpette, tomato sugo,
prosciutto and peas

PIZZAS

please see our separate pizza
menu

MAINS

GNOCCHI (GF) available
hand made potato gnocchi;
~ napoletana sauce (V) VEGAN
available
~ OR bolognese

POLENTA with
~ mixed sautéed mushrooms,
and parmesan (GF) (V)
~ OR with pork and veal
polpette, tomato sugo,
prosciutto and peas

CRAB TROFIE
trofie pasta with Australian blue
swimmer crab, tomato, chilli, garlic,
shallots, parsley & a dash of cream

TUBE PASTA
~ with eggplant, smoked
scamorza, dry ricotta,
parmesan, tomato, basil (V)
~ OR alla genovese with
traditional slow cooked beef
and onion sugo

BEEF TAGLIATA (GF)
scotch fillet tagliata with crunchy
potatoes

PORK TAGLIATA (GF)
marinated pork ribeye with
asparagus & nectarine

DESSERTS

TORTA CAPRESE (GF)
white chocolate torta caprese,
house made lemon sorbet,
strawberries, pistachios & walnuts

PASTIERA NAPOLETANA
orange, ricotta & grano cotto cake
with vanilla ice cream, pistachios,
chocolate & raspberry coulis

TORTINO GIANDUJA (GF)
hazelnut chocolate fondant with
house made zuppa inglese ice
cream & chocolate crumble

(GF) gluten free (V) vegetarian

all our banquet menus are
designed for sharing.

once you have selected
your preferred option,
please let us know your
choices of antipasti, pizzas,
main courses and desserts.

**please notify us of any
guests with dietary
requirements.**