

C O C C O B E L L O

ANTIPASTI

PIATTO FREDDO (GF) available **19.9**

prosciutto, fior di latte, Sicilian green olives, grissini

WAGYU BRESAOLA (GF) available **19.9**

salted & air dried wagyu beef with house made pickles & crispy ciabatta

CAPONATA (V) (GF) available **14.9**

eggplant, tomato, celery, red onions, sultanas, green olives, capers, sweet & sour dressing, toasted ciabatta

CAPRESE DI BUFALA (V) (GF) **19.9**

mixed cherry tomato salad with buffalo mozzarella & evo

CALAMARI FRITTI (GF)

fried AUS and NZ calamari, house made tartare sauce, lemon **small: 16.9 | large: 22.9**

ARANCINI

asparagus, leek and asiago cheese risotto balls (V) **serve of 2: 11.9 | serve of 4: 19.9**

POLENTA

POLENTA MUSHROOM (V) (GF)

mixed sautéed mushrooms served on a creamy polenta with parmesan, asiago cheese & parsley **small: 17.9 | large: 24.9**

POLENTA POLPETTE

pork & veal polpette, tomato sugo with prosciutto and peas, pecorino cheese **serve of 2: 17.9 | serve of 4: 24.9**

CUCINA

BARRAMUNDI (GF) **39.9**

pan-seared WA Barramundi fillet with cauliflower purée, fried Brussel sprouts, fennel & nuts

BEEF TAGLIATA (GF) **39.9**

chargrilled grass-fed Australian Scotch fillet with crunchy potatoes and beef jus

CHICKEN (GF) **31.9**

half deboned chicken, truffle cream sauce, cos lettuce with cesar dressing

PASTA & GNOCCHI

TORTELLINI **24.9**

hand made veal & prosciutto egg pasta tortellini with; ~ 'in brodo' house broth ~ bolognese ~ OR ham, cream & parmesan

CRAB LINGUINE (GF) available **32.9**

linguine pasta with AUS blue swimmer crab, tomato, chilli, garlic, shallots, parsley, cherry tomatoes & basil

PASTA MELANZANE (V) (GF) available **24.9**

tube pasta with eggplant, smoked scamorza, dry ricotta, parmesan, tomato & basil

PASTA ALLA GENOVESE (GF) available **24.9**

tube pasta with traditional slow cooked beef and onion sugo

PUTTANESCA (V) available (GF) available **23.9**

linguine pasta with sundried tomatoes, chilli, anchovies, garlic, capers, olives, parsley & basil

GNOCCHI (GF) available

hand made potato gnocchi with; ~ Neapolitana sauce & basil (V) **23.9** ~ bolognese **24.9** ~ OR gorgonzola, spinach & walnut (V) **24.9**

SIDES

MIXED LEAF SALAD (V) (GF) **9.9**

LENTIL SALAD (V) (GF) **14.9**

lentils, almonds, pine nuts, pumpkin seeds, red onion, parsley, basil, currants, lemon dressing

BROCCOLINI (V) (GF) **14.9**

chargrilled broccolini with parmesan, roasted almonds and a hazelnut, pistachio & tomato sauce

CAULIFLOWER (V) (GF) **14.9**

roasted cauliflower with salsa verde, capers, crispy kale, lemon zests, currants

CRUNCHY POTATOES (V) (GF) **9.9**

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.

PIZZA

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| PIZZETTA (V) | 10.9 |
| garlic, rosemary, salt, evo | |
| MARGHERITA (V) | 18.9 |
| tomato, basil & fior di latte ~ OR tomato, basil & buffalo mozzarella | |
| DIAVOLA | 22.9 |
| tomato, fior di latte, pepperoni, olives, pecorino & chilli | |
| CAPRICCIOSA | 23.9 |
| tomato, fior di latte, ham, mushrooms, artichoke, olives, oregano | |
| BIANCHINA (V) | 25.9 |
| fior di latte, gorgonzola, parmesan, ricotta salata, smoked scamorza ~ and add black truffle honey d'Alba | |
| BROCCOLINA (V) available | 25.9 |
| broccoli purée, fior di latte, broccolini, anchovies, stracciatella, pepper | |

PIZZA

| | |
|--|-------------|
| PROSCIUTTO | 24.9 |
| tomato, fior di latte, San Daniele prosciutto, basil | |
| PARMIGIANA (V) | 23.9 |
| tomato, fior di latte, parmesan, eggplant, smoked scamorza, ricotta salata | |
| MARE MARE | 26.9 |
| fior di latte, prawns, scallops, anchovies, zucchini, chilli | |
| CARNIVORA | 23.9 |
| tomato, fior di latte, ham, pepperoni, pancetta & chives | |
| POLLO | 24.9 |
| fior di latte, basil pesto, free-range chicken, radicchio, baby spinach, mixed cherry tomatoes, balsamic vinaigrette | |
| STRACCIATELLA | 26.9 |
| tomato, fior di latte, San Daniele prosciutto, stracciatella, basil, pepper | |

House made fresh (GF) pizza bases available for \$4 extra. All toppings are (GF)

SWEETS

PLEASE CHECK OUT OUR SEPARATE DESSERT MENU OR ASK US

ALLERGENS: While we offer gluten free options, we are not a gluten free kitchen. Cross-contamination could occur. We are unable to guarantee that any items can be completely free of allergens. Not all ingredients are listed that go into our dishes.

Please mention all your allergies and intolerances to our staff.

(V) vegetarian

(GF) gluten free



2 PEOPLE - \$54 pp

antipasti: choose 3
pizza: choose 1
main: choose 1
dessert: choose 1

3 PEOPLE - \$54 pp

antipasti: choose 3
pizza: choose 1
mains: choose 2
dessert: choose 1

Minimum 4 people - recommended for 8 people and more:

LEGGERO - \$45 pp

antipasti: choose 3
pizza: selection
pasta: choose 1
side: choose 1
dessert: choose 1

HO FAME - \$54 pp

antipasti: choose 3
pizza: selection
mains*: choose 2
side: choose 1
desserts: choose 2

ABBUFFATO - \$60 pp

antipasti: choose 3
pizza: selection
mains*: choose 3
sides: choose 2
desserts: choose 2

* Selection of mains can be from all pasta dishes and cucina specials

** please note that the calamari antipasto is not available for tables over 8 people