

C O C C O B E L L O

feed me menu

4 courses | 2 people or more

antipasti, pizza / pasta,
mains & desserts

\$62 pp | w/o desserts \$56 pp

**all tables of 10+ are required
to dine from our feed me menu**

ANTIPASTI

	small	large
PIATTO FREDDO (GF) available	14.9	24.9
prosciutto, fior di latte, Sicilian green olives, grissini		
WAGYU BRESAOLA (GF) available	14.9	24.9
salted & air dried wagyu beef, house made pickles & crispy ciabatta		
CAPONATA (V) (GF) available	11.9	15.9
eggplant, tomato, celery, red onions, sultanas, green olives, capers, sweet & sour dressing, toasted ciabatta		
CAPRESE DI BUFALA (V) (GF)	11.9	19.9
mixed cherry tomato salad, buffalo mozzarella & evo		
CALAMARI FRITTI (GF)	16.9	22.9
fried AUS and NZ calamari, house made tartare sauce, lemon	16.9	22.9
ARANCINI (V)		
asparagus, leek and asiago cheese risotto balls (2 or 4 arancini)	11.9	19.9

MAINS

BARRAMUNDI (GF)	39.9
pan-seared WA Barramundi fillet, 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 Caesar dressing	

POLENTA

	small	large
POLENTA MUSHROOM (V) (GF)	17.9	24.9
mixed sautéed mushrooms, creamy polenta, parmesan, asiago, parsley		
POLENTA POLPETTE	17.9	24.9
pork & veal polpette, prosciutto and peas in tomato sugo pecorino cheese (2 or 4 polpette)		

PASTA & GNOCCHI

TORTELLINI	26.9
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, AUS blue swimmer crab, chilli, garlic, shallots, parsley, cherry tomatoes, basil	
PASTA MELANZANE (V) (GF) available	26.9
tube pasta, eggplant, smoked scamorza, dry ricotta, parmesan, tomato & basil	
PASTA ALLA GENOVESE (GF) available	26.9
tube pasta, traditional slow cooked beef & onion sugo	
PUTTANESCA (V) available (GF) available	24.9
linguine pasta with sundried tomatoes, chilli, anchovies, garlic, capers, olives, parsley & basil	
GNOCCHI (GF) available	
hand made potato gnocchi with; ~ Napoletana sauce & basil (V)	25.9
~ bolognese	26.9
~ OR gorgonzola, spinach & walnut (V)	26.9

SIDES

MIXED LEAF SALAD (V) (GF)	9.9
LENTIL SALAD (V) (GF)	15.9
lentils, almonds, pine nuts, pumpkin seeds, red onion, parsley, basil, currants, lemon dressing	
BROCCOLINI (V) (GF)	14.9
chargrilled broccolini, parmesan, roasted almonds with hazelnut, pistachio & tomato sauce	
CAULIFLOWER (V) (GF)	14.9
roasted cauliflower, salsa verde, capers, crispy kale, lemon zests, currants	
CRUNCHY POTATOES (V) (GF)	11.9

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.

(V) vegetarian

(GF) gluten free

 vegan

PIZZA

PIZZETTA (V)	10.9
garlic, rosemary, salt, evo	
MARGHERITA (V)	20.9
tomato, basil & fior di latte	
~ OR tomato, basil & buffalo mozzarella	23.9
DIAVOLA	24.9
tomato, fior di latte, pepperoni, olives, pecorino & chilli	
CAPRICCIOSA	25.9
tomato, fior di latte, ham, mushrooms, artichoke, olives, oregano	
BIANCHINA (V)	24.9
fior di latte, gorgonzola, parmesan, ricotta salata, smoked scamorza	
~ and add black truffle honey d'Alba	26.9
BROCCOLINA (V) available	25.9
broccoli purée, fior di latte, broccolini, anchovies, stracciatella, pepper	

PIZZA

PROSCIUTTO	25.9
tomato, fior di latte, San Daniele prosciutto, basil	
PARMIGIANA (V)	24.9
tomato, fior di latte, parmesan, eggplant, smoked scamorza, ricotta salata	
MARE MARE	27.9
fior di latte, prawns, scallops, anchovies, zucchini, chilli	
CARNIVORA	24.9
tomato, fior di latte, ham, pepperoni, pancetta & chives	
POLLO	25.9
fior di latte, basil pesto, free-range chicken, radicchio, baby spinach, mixed cherry tomatoes, balsamic vinaigrette	
STRACCIATELLA	27.9
tomato, fior di latte, San Daniele prosciutto, stracciatella, basil, pepper	

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

VEGAN FRIENDLY

ANTIPASTI

	small	large
PIZZETTA (GF) available (+\$4)		10.9
garlic, rosemary, salt, evo		
CAPONATA (GF) available	11.9	15.9
eggplant, tomato, celery, red onions, sultanas, green olives, capers, sweet & sour dressing, toasted ciabatta		
POLENTA BOOM BOOM (GF)	17.9	24.9
mixed sautéed mushrooms served on soft polenta with parsley		

PIZZA

MARGY & ME	20.9
tomato, vegan mozzarella, basil	
MERRY CHERRY	24.9
tomato, vegan mozzarella, cherry tomatoes, basil	
AUBERGINA	24.9
tomato, vegan mozzarella, eggplant, EVO	
GREEN SUPREME	24.9
broccoli purée, vegan mozzarella, broccoli, Kalamata olives	
House made fresh (GF) pizza base available +\$4	

GNOCK'S

POTATO GNOCCHI (GF) available	25.9
handmade, with Napoletana sauce & basil	

PASTA

EGGPLANTUS (GF) available	24.9
tube pasta with eggplant, tomato & basil	
VEGANESCA (GF) available	22.9
linguine pasta with sundried tomatoes, chilli, garlic, capers, olives, parsley & basil	

SIDES

MIXED LEAF SALAD (GF)	9.9
LENTIL SALAD (GF)	15.9
lentils, almonds, pine nuts, pumpkin seeds, red onion, parsley, basil, currants, lemon dressing	
BROCCOLETTI (GF)	14.9
charrgrilled broccolini with a hazelnut, pistachio & tomato sauce, almondslemon zests & currants	
CAULIFLOWER (GF)	14.9
roasted cauliflower, salsa verde, capers, crispy kale, lemon zests, currants	
CRUNCHY POTATOES (GF)	11.9

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.