

## PIZZA

**PIZZETTA** (V) 9.9

garlic, rosemary, salt, evo

**MARGHERITA** (V) 18.9 / 21.9

tomato, basil &

~ fior di latte OR buffalo mozzarella

**DIAVOLA** 20.9

tomato, fior di latte, pepperoni, olives, pecorino & chilli

**CAPRICCIOSA** 21.9

tomato, fior di latte, ham, mushrooms, artichoke, olives, oregano

**BIANCHINA** (V) 21.9

buffalo mozzarella, stracchino, gorgonzola, parmesan

ricotta salata, smoked scamorza

~ and black truffle honey d'Alba 23.9

**BROCCOLINA** (V) available 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

**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

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

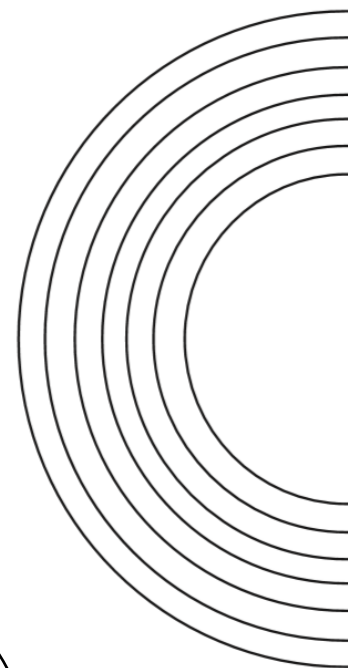
# COCCOBELLO

## Menu

A meal is the  
*complete*  
experience of  
getting together  
and *sharing* with  
friends. It is more  
than just food.

Check out our  
separate  
*Tutto Vegan*  
Menu

Are you looking for  
the full experience?  
**BANQUET MENUS**  
available from  
2 people or more




## ANTIPASTI

**PIATTO FREDDO**  available **17.9**

prosciutto, fior di latte, Sicilan green olives, grissini

**CAPONATA**   available **12.9**

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

**CAPRESE DI BUFALA**   **18.9**

mixed cherry tomato salad with buffalo mozzarella & evo

**PORK & VEAL POLPETTE** **10.9 / 19.9**

cooked in traditional tomato sugo

with peas & prosciutto

~ small: 2 polpette / large: 4 polpette

## PASTA & GNOCCHI

**TORTELLINI** **24.9**

hand made veal & prosciutto egg pasta tortellini with;

~ 'in brodo' house broth

~ bolognese

~ OR ham, cream & parmesan

**CRAB LINGUINE**  available **29.9**

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

**PASTA MELANZANE**   available **24.9**

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

**PASTA ALLA GENOVESE**  available **23.9**

tube pasta with traditional slow cooked beef and onion sugo

**GNOCCHI**  available

hand made potato gnocchi with;

~ Napoletana sauce & basil 

~ bolognese

~ OR gorgonzola, spinach & walnut 

**23.9**

**24.9**

**24.9**

## SIDES

**MIXED LEAF SALAD**   **8.9**

**LENTIL SALAD**   **14.9**

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

**BROCCOLINI**   **12.9**

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

**CRUNCHY POTATOES**   **8.9**

## COCCOBELLO SPECIALS

**CALAMARI**  available

chargrilled & fried AUS and NZ calamari, house made tartare sauce, shaved zucchini & leaf salad

~ entrée OR main size

**19.9 / 32**

**BARRAMUNDI**  **31.9**

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

**BEEF TAGLIATA**  **34.9**

chargrilled grass-fed Australian scotch fillet with crunchy potatoes and red wine sauce

## SWEETS

**TORTA CAPRESE** **14.9**

white chocolate almond cake with house made lemon sorbet, strawberries, pistachios & walnuts

**CLASSIC TIRAMISU** **12.9**

classic tiramisù