

# COCCOBELLO

## ANTIPASTI

- PIATTO FREDDO** (GF) available 17.9  
prosciutto, fior di latte, Sicilan green olives, grissini
- CAPONATA** (V) (GF) available 12.9  
eggplant, tomato, celery, red onions, sultanas, green olives, capers, pine nuts, sweet & sour dressing, toasted ciabatta
- CAPRESE DI BUFALA** (V) (GF) 18.9  
mixed cherry tomato salad with buffalo mozzarella & evo
- CALAMARI** (GF) 19.9  
assortment of chargrilled & fried AUS and NZ calamari, house made tartare sauce, shaved zucchini & leaf salad

## COCCOBELLO SPECIALS

### ANTIPASTI

- WAGYU BRESAOLA** (GF) available 17.9  
salted & air dried wagyu beef with house made pickles & crispy ciabatta
- ARANCINI** 17.9  
asparagus, leek and asiago cheese risotto balls small - 2: 9.9 | big - 4: 17.9

### CUCINA

- BARRAMUNDI** (GF) 31.9  
pan-seared WA Barramundi fillet with cauliflower purée, fried Brussel sprouts, fennel & nuts
- BEEF TAGLIATA** (GF) 34.9  
chargrilled grass-fed Australian scotch fillet with crunchy potatoes and red wine sauce

### SIDE

- CAULIFLOWER** (V) (GF) 14.9  
roasted cauliflower with salsa verde, capers, crispy kale, lemon zests & currants

## POLENTA

- POLENTA MUSHROOM** (V) (GF)  
mixed sautéed mushrooms served on a creamy polenta with parmesan, asiago cheese & parsley small - 2: 13.9 | big - 4: 24.9
- POLENTA POLPETTE**  
pork & veal polpette, tomato sugo with prosciutto and peas, pecorino cheese small - 2: 13.9 | big - 4: 24.9

## 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 29.9  
linguine pasta with Australian 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 23.9  
tube pasta with traditional slow cooked beef and onion sugo
- GNOCCHI** (GF) available  
hand made potato gnocchi with;  
~ Napoletana sauce & basil (V) 23.9  
~ bolognese 24.9  
~ OR gorgonzola, spinach & walnut (V) 24.9

## SIDES

- MIXED LEAF SALAD** (V) (GF) 8.9
- LENTIL SALAD** (V) (GF) 14.9  
lentils, almonds, pine nuts, pumpkin seeds, red onion, parsley, basil, currants, lemon dressing
- BROCCOLINI** (V) (GF) 12.9  
chargrilled broccolini with parmesan and hazelnut pistachio & tomato sauce, roasted almonds
- CRUNCHY POTATOES** (V) (GF) 8.9

# 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

# PIZZA

- 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)

**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.

**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



**2 PEOPLE — \$54 P.P.**

**Antipasti:** choose 3  
**Pizza or mains\*:**  
choose 2  
**Side:** choose 1  
**Dessert:** choose 1

**3 PEOPLE — \$54 P.P.**

**Antipasti:** choose 3  
**Pizza or mains\*:**  
choose 3  
**Side:** choose 1  
**Desserts:** choose 2



**LEGGERO — \$40 P.P.**

**Antipasti:** choose 3  
**Pizza:** selection  
**Side:** choose 1  
**Dessert:** choose 1

**HO FAME — \$54 P.P.**

**Antipasti:** choose 3  
**Pizza:** selection  
**Mains\*:** choose 2  
**Side:** choose 1  
**Desserts:** choose 2

**ABBUFFATO — \$60 P.P.**

**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