

Beers & Cider

Peroni Nastro Azzurro 0.0% - lager - Italy	9	Coopers 4.5% pale ale Adl	11
Peroni Leggera 3.5% lager - Italy	10	Little Bang Hazy IPA 6.2% 375ml can-Adl	15
Pirate Life Southcoast 3.5% paleale, 355ml – Adl	12	Little Bang Citrus Super Sour, 375ml can – Adl	15
Peroni Red 4.7% lager -Italy	10	Hills Apple Cider 5% medium dry - Adl Hills	10.5
Stella Artois 4.8% lager - Belg ium	11	Prancing Pony Pale Ale 5.5% (NEW)	13.5
Corona 4.5% Pale Lager - Mexico	11	PullicenHell Pale Ale unfiltered 5.2% IT (NEW)	12.9
Cuoredinapoli American Pale Ale 6% IT (NEW)	12.9	Natavota Lager unfiltered 5.2% IT (NEW)	12.9

Sparkling Wines

NV Moscato - Bottega Veneto, Italy	11.5	B	59
NV Prosecco D.O.C. Brut - Vaporetto Veneto, Italy	11.5	B	59

Champagne

Brut Grand Cordon - G.H. MUMM Reims, France	129	B
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White Wines

Sauvignon Blanc - Mt Lofty Ranges Vineyards Lenswood - SA	52	G 500mL	B
Chardonnay Sharktooth - Serafino Wines McLar en Vale, SA	69		
Chenin Blanc - Brini McLar en Vale, SA	48		
Greco - Fiano - Tre Stelle Basilicata Region, Italy	11.5	31	48
Pinot Grigio - Montevento Veneto, Italy	12	34	52
Sauvignon Blanc - Amadio Adelaide Hills, SA	14	39	59
Riesling Joshua Tree - Claymore ClareValley, SA	11.5	34	52
Trebbiano Blend - Gianni Masciarelli Abruzzo, Italy	65		
Vino Bianco Coccobello Adelaide Hills, SA	10	29	46

Rosé Wines

Grenache, Barbera Rosé - XO Wine Co Adelaide Hills, SA	12	35	49
Merlot - Ruby Red Rosé Adelaide Hills, SA	13.5	37	56

BYO WINE
\$25 per bottle (750ml)

Red Wines

Barbera - Amadio Evanescence Adelaide Hills, SA	75	G 500mL	B
Cabernet Sauvignon The Hedonist McLaren Vale, SA	14.5	47	69
Grenache - Brini McLaren Vale, SA	12	35.5	52
GSM - Serafino Wines McLaren Vale, SA	11.5	37.5	55
Montepulciano D'Abruzzo DOC - PODERE Abruzzo, Italy	65		
Nero D'Avola - Chiantari, Vigneti Zabu' Sicily, Italy	59		
Pinot Noir - Mt Lofty Ranges Vineyards Lenswood, SA	69		
Sangiovese-Rubicone - 168 Emilia Romagna, Italy	11	49	
Shiraz Magnitude - Serafino Wines McLaren Vale, SA	75		
Tempranillo - Mordrelle Adelaide Hills, SA	69		
Vino Rosso Coccobello Adelaide Hills, SA	10	29	46
Mars Needs Shiraz ClareValley, SA	13.5	42	59

Dessert Wines

Penfold " Father" 10yo Grand Tawny Magill, SA	15	G
Valdespino Pedro Ximenez Jerez, Spain	12	

Waters | Soft Drinks

Sparkling Still - Mineral Water 750ml bottle	9
Soft Drinks (Coke, Chinotto, Lemonade, LLB, SLB) glass	5.5
Juices (Apple, Orange, Cranberry, Pineapple) glass	5

COCCOBELLO

LET US FEED YOU!

Abbuffato Banquet

Sharing Banquet - Recommended for all tables (min. 2 people)
Requested for all tables of 8 +

2 people - \$60 per person

3 Antipasti - 1 Pizza or 1 Pasta - 1 Main + \$6 pp for 1 Dessert

3 people - \$60 per person

3 Antipasti - 2 Pizzas or 2 Pastas or 1 of each - 1 Main + \$6 pp for 1 Dessert

4 people or more - \$60 per person

3 Antipasti - 2 Pizzas or 2 Pastas or 1 of each - 2 Mains + \$6 pp for 2 Desserts


We can cater for dietary requirements and serve alternatives where needed. Please inform us of any requirements.

Special Occasion coming up?

We are the ideal location for any celebration - big or small!
Enquire today!

Private Lunch Functions
any day including Sun

Dine-In & Group Bookings
Wed - Sun from 5:30pm

 **vegan menu available on request**

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Cocktails

COSMOPOLITANO Vodka, orange liqueur, cranberry juice, lime.	18.5
LIMONCELLO COLADA White rum, limoncello cream, pineapple juice, dehydrated pineapple.	19.5
ESPRESSO MARTINI Vodka, Kahlua, Frangelico, fresh espresso.	19.5
OAK AGED NEGRONI Gin, Campari and Vermouth all aged with American toasted Oak.	19.5
OLD FASHIONED Bourbon, sugar, angostura bitters, orange essential oil.	18.5
LIME BLUSH Limoncello, cranberry juice, soda, lime, mint.	17.5
SUMMER FLING Gin, limoncello, tonic, lemon, rosemary	17.5
THE SICILIANO Limoncello, blood orange soda, mint, lime.	17.5

APEROL SPRITZ Aperol, prosecco, soda, orange.	17.5
CAMPARI SPRITZ Campari, prosecco, soda, rosemary, orange.	17.5
ORANGE SPRITZ Orange liqueur, prosecco, blood orange, soda, orange, basil.	17.5

Cocktail special

AMARETTO SOUR Amaretto, aquafaba, lemon, sugar syrup.	19.5
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Mocktails



CHARLIE SPLASH - NO BOOZE Pineapple juice, basil syrup, lime and soda.	12.5
BERRY BACI - NO BOOZE Strawberry, cranberry and orange juice, lime	12.5
SOUL SAUCE - NO BOOZE Raspberry, lime, mint, coconut water.	12.5

Antipasti


(starters)

small large


CARPACCIO DI TONNO  **24.9**
tuna carpaccio, radish, citrus, mixed citrus dressing

PARMIGIANA   (2 PCS) **18.9**
eggplant & zucchine, scamorza cheese, Neapolitan tomato sauce, basil.

small large

TAGLIERE DI SALUMI   **18.9 29.5**
Italian Prosciutto DOP, salame, capocollo in-house made mixed pickle, crispy bread.

CAPRESE DI BUFALA  **11.9 19.9**
mixed cherry tomato salad, buffalo mozzarella & EVO oil, basil


CALAMARI FRITTI  **19.9 27.9**
fried AUS and NZ calamari, house made lime & chilli mint mayo.

ARANCINI   **12.9 21.9**
asparagus, leek and asiago cheese, risotto balls (2 or 4 arancini)


Polenta


small large




POLENTA MUSHROOM   **17.9 26.9**
mixed sautéed mushrooms, creamy polenta, parmesan, parsley

POLENTA POLPETTE  **17.9 26.9**
pork & beef polpette, prosciutto and peas in tomato sugo, pecorino cheese
(small: 2 | large: 4 polpette)

Sides

MIXED LEAF SALAD   **9.9**
White condiment vinegar, EVO oi

LENTIL SALAD  **15.9**
lentils, almonds, pine nuts, pumpkin seeds, red onion, parsley, basil, currants, lemon dressing

BROCCOLINI    **14.9**
chargrilled broccolini, Grana Padano, roasted almonds, hazelnuts and tomato sauce.

CAULIFLOWER  **14.9**
roasted cauliflower, salsa verde, capers, crispy kale, currants

CRUNCHY POTATOES  **11.9**

TODAY'S SPECIALS

For more details please see our Specials Menu displayed on the table

DIETARY REQUIREMENTS:

Please inform us of all intolerances
We offer gluten free options, we are however not a gluten free kitchen. Cross-contamination with gluten and other allergens could occur. Not all ingredients are listed.

PAYMENTS: Help Us Help You!

We prefer payment in full with one transaction at the end. We are however happy to process a few different transactions in cash or on card, or split the bill by number of people. **We do not individualise bills.**

SURCHARGES:

A 15% surcharge applies on all Public Holidays.

 gluten free

 vegetarian

 vegan

 contains nuts

AOR available on request

Pizza


PIZZETTA  **12.9**
garlic, rosemary, salt, evo



MARGHERITA **22.9**
tomato, basil, mozzarella fior di latte


BUFFALO MARGHERITA **26.9**
tomato, basil, buffalo mozzarella

DIAVOLA **26.9**
tomato, fior di latte, pepperoni, olives, pecorino & chilli

CAPRICCIOSA **26.9**
tomato, fior di latte, ham, mushrooms, artichoke, olives, oregano

BIANCHINA  **25.9**
fior di latte, gorgonzola, parmesan, ricotta salata, smoked scamorza
+ black truffle honey **+\$2**

BROCCOLINA   **26.9**
broccoli purée, fior di latte, broccolini, anchovies, stracciatella, pepper


PARMIGIANA  **25.9**
tomato, fior di latte, parmesan, eggplant, smoked scamorza, ricotta salata

MARE MARE **28.9**
fior di latte, prawns, calamari, anchovies, zucchini, chilli

CARNIVORA **26.9**
tomato, fior di latte, ham, pepperoni, pancetta & chives

POLLO **26.9**
fior di latte, basil pesto, free-range chicken, radicchio, baby spinach, mixed cherry tomatoes, balsamic vinaigrette

PROSCIUTTO **27.9**
tomato, fior di latte, Italian DOP prosciutto, basil.
+ stracciatella cheese + \$4

Fresh house made
 **pizza bases available +\$4**



Mains



BARRAMUNDI  **39.9**
pan-seared WA Barramundi fillet, cauliflower purée, fried Brussels sprouts & fennel.

CHICKEN   **36.9**
half chicken, truffle cream sauce, baked semolina




BEEF TAGLIATA  **44.9**
chargrilled grass-fed Australian Scotch fillet with crunchy potatoes and beef jus

Desserts



TORTA CAPRESE   **14.9**
almond meal and white chocolate torta caprese with house made lemon sorbet, strawberries & almond crumble

TORTINO GIANDUJA   **14.9**
hazelnut chocolate fondant with house made zuppa inglese ice cream, chocolate & almond crumble, raspberries

TIRAMISÙ  **14.9**
house made with coffee, Kahlua and Marsala

AFFOGATO   
house made roasted almond ice cream, fresh espresso, almond & orange biscotti
with Frangelico: **16.9** without liqueur: **14.9**

HOUSE MADE GELATI 
~ Vanilla ~ Zuppa Inglese
~ Roasted Almond  ~ Nougat (NEW) 

& SORBET   Mango ~ Lemon ~ Chocolate
Scoops: one: **6.5** two: **11** three: **14.9**

Amari e Liquori

AVERNA - on ice with orange **12**
MONTENEGRO - on ice with orange **12**
VECCHIO AMARO DEL CAPO - chilled **12**
DEI CASTELLI GRAPPA BIANCA **10.5**
ANTIKA GRAPPA STRAVECCHIA (18m) **13.5**
GIORIGRAPPA DI MOSCATO **13.5**
ANISETTA MELETTI - chilled **10.5**
LIMONCELLO - chilled **10.5**
FRANGELICO - on ice with lime **10.5**

Whiskey & More

BOWMORE 12YO **14.5**
ABERLOUR 12YO **14.5**
GLENFIDDICH 15YO **16.5**
HENNESSY VSOP **14.5**
DELORD ARMAGNAC 1985 **16.5**
LAPHROIGH **16.5**

BYO CAKE: \$2.5 pp