

Beers & Cider

Little Bang Spacer 0% APA, 375ml can – Adl	11.5	Corona 4.5% pale lager - Mexico	11
Peroni Leggera 3.5% lager - Italy	10	Coopers 4.5% pale ale - Adl	11
Pirate Life Southcoast 3.5% pale ale, 355ml – Adl	12	Prancing Pony 5% amber ale - Adl Hills	13.5
Peroni Red 4.7% lager - Italy	10	Baladin Nazionale 6.5% Italian ale - Italy	14.5
Stella Artois 4.8% lager - Belgium	11	Pirate Life Mosaic 7% IPA, 355ml - Adl	14.5
Little Bang Hazy IPA 6.2%, 375ml can - Adl	15	Hills Apple Cider 5% medium dry - Adl Hills	10.5

Sparkling Wines

	G	B
NV Prosecco - Bottega Veneto, Italy	10.5	49
NV Moscato - Bottega Veneto, Italy	10.5	49
NV Prosecco D.O.C. Brut - Vaporetto Veneto, Italy	59	

Champagne

	B
Brut Grand Cordon - G.H. MUMM Reims, France	119

White Wines

	G	500mL	B
Chardonnay - Bethany First Village Barossa Valley			59
Chardonnay Sharktooth - Serafino Wines McLaren Vale			69
Chenin Blanc - Brini McLaren Vale, SA			48
Fiano - Haselgrove McLaren Vale, SA	10.5	32	48
Pinot Grigio - Montevento Veneto, Italy	10.5	32	48
Sauvignon Blanc - Amadio Adelaide Hills, SA	10.5	32	48
Riesling Joshua Tree - Claymore Clare Valley, SA	10.5	32.5	48
Trebbiano Blend - Gianni Masciarelli Villa Gemma Bianco Abruzzo, Italy			65
Vino Bianco Coccobello Adelaide Hills, SA	10	29	44

Rosé Wines

	G	500mL	B
Cerasuolo d'Abruzzo - Valori DOC Organic Abruzzo, Italy	11.5	35.5	52
Merlot - Ruby Red Rosé Adelaide Hills, SA	10	29	44

BYO WINE
\$20 per bottle (750ml)

Red Wines

	G	500mL	B
Barbera - Amadio Evanescence Adelaide Hills, SA			75
Bardolino - Cesari Veneto, Italy			52
Cabernet Sauvignon Jester - Mitolo McLaren Vale, SA	11.5	37.5	55
Grenache - Brini McLaren Vale, SA	12	35.5	52
GSM - Serafino Wines McLaren Vale, SA	11.5	37.5	55
Montepulciano - Gianni Masciarelli Abruzzo, Italy			75
Nero d'Avola - Cantine Cellaro Luma Sicily, Italy			56
Pinot Noir - ARARA Kuitpo Forest, SA			79
Sangiovese Federico - Pandolfi Emilia Romagna, Italy	10.5	32	48
Shiraz - Still I Rise 🍷 McLaren Vale, SA	13.5	42	59
Shiraz Magnitude - Serafino Wines McLaren Vale, SA			79
Tempranillo - Mordrelle Adelaide Hills, SA	13.5	42	59
Vino Rosso Coccobello Adelaide Hills, SA	10	29	44

Dessert Wines

	G
Oxenberry 'The Right Nut' 20yo Muscat Liqueur McLaren Vale	17.5
Tonelli Visner di Pergola Montepulciano Visciole Marche, Italy	12.5
Valdespino Pedro Ximenez	12

Waters | Soft Drinks

Sparkling Still - Mineral Water 750ml bottle	9
Soft Drinks (Coke, Chinotto, Lemonade, LLB, SLB) glass	5
Juices (Apple, Orange, Cramberry) glass	4.5

COCCOBELLO

LET US FEED YOU!

Abbuffato Banquet

Sharing Banquet - Recommended for all tables (min. 2 people)

Requested for all tables of 8 +

for 2 people - \$56 per person

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

for 3 people - \$56 per person

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

for 4 people or more - \$56 per person

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

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 - Sat from 5:30pm 🍴
vegan menu available on request

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Cocktails

COSMOPOLITANO vodka, orange liqueur, cranberry juice, fresh lime	18.5
LIMONCELLO COLADA rum, limoncello cream, pineapple juice, dehydrated pineapple	19.5
ESPRESSO MARTINI vodka, Kahlua, Frangelico, fresh espresso	19.5
OAK AGED NEGRONI gin, Campari, vermouth, aged with American toasted oak	19.5
OLD FASHIONED bourbon, sugar, angostura bitter, orange essential oil	18.5
LIME BLUSH limoncello, cranberry juice, soda, squeeze of lime, mint	17.5
SUMMER FLING gin, limoncello, tonic, lemon, rosemary	17.5
THE SICILIANO limoncello, blood orange soda,	17.5

APEROL SPRITZ Aperol, prosecco, soda, orange, olives	17.5
CAMPARI SPRITZ Campari, Prosecco, soda blood orange soda, rosemary	17.5
ORANGE SPRITZ orange liqueur, prosecco, blood orange, soda, orange, basil	17.5

Specials cocktail

AMARETTO SOUR amaretto, aquafaba, lemon, sugar syrup (vegan)	19.5
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Mocktails

CHARLIE SPLASH - NO BOOZE pineapple juice, basil/lime syrup, fresh lime, soda	12.5
BERRY BACI - NO BOOZE Strawberry, cranberry and orange juice, lime	12.5
SOUL SAUCE - NO BOOZE Raspberry, lime, mint, soda.	12.5

Antipasti

CARPACCIO DI TONNO ^{GF} tuna carpaccio, radish, citrus, mixed citrus dressing	24.9	small large
PARMIGIANA ^{GF} ^{AOR} (2 PCS) eggplant & zucchini, scamorza cheese, tomato salsa	17.9	
		small large
TAGLIERE DI SALUMI ^{GF} ^{AOR} Italian Prosciutto DOP, salame, bresaola, in-house made mixed pickle, crispy bread.	18.9 29.5	
CAPRESE DI BUFALA ^{GF} mixed cherry tomato salad, buffalo mozzarella & evo	11.9 19.9	
CALAMARI FRITTI ^{GF} fried AUS and NZ calamari, house madelime, chilli, mint mayo, lime	18.9 27.9	
ARANCINI ^{GF} ^V asparagus, leek and asiago cheese risotto balls (2 or 4 arancini)	12.9 21.9	

Tortellini

house-made, fresh veal & prosciutto egg pasta tortellini;

IN BRODO - house broth, parmesan	26.9
BOLOGNESE - topped with parmesan	26.9
PANNA - ham, cream & parmesan	26.9

Gnocchi

hand made potato gnocchi with;

NAPOLETANA ^V - basil, parmesan	25.9
BOLOGNESE - topped with parmesan	26.9
GORGONZOLA ^V ^{AOR} - spinach & walnuts	26.9

^{GF} gnocchi available +\$3

Pasta

LINGUINE MARE linguine pasta, prawns, AUS blue swimmer crab, scallops, garlic, shallots, cherry tomatoes	32.9
PASTA MELANZANE ^V tube pasta, eggplant, smoked scamorza, dry ricotta, parmesan, tomato & basil	26.9
PASTA ALLA GENOVESE mezze maniche pasta, traditional slow cooked beef & onion sugo, pecorino cheese	26.9
PUTTANESCA ^V linguine pasta with sundried tomatoes, chilli, anchovies, garlic, capers, olives, parsley & basil	24.9

^{GF} pasta available + \$3

Polenta

POLENTA MUSHROOM ^{GF} ^V mixed sautéed mushrooms, creamy polenta, parmesan, parsley	17.9 26.9
POLENTA POLPETTE ^{GF} pork & veal polpette, prosciutto and peas in tomato sugo, pecorino cheese (small: 2 large: 4 polpette)	17.9 26.9

Sides

MIXED LEAF SALAD ^{GF} ^{AOR} Apple vinegar, EVO oil	9.9
LENTIL SALAD ^{GF} ^{AOR} lentils, almonds, pine nuts, pumpkin seeds, red onion, parsley, basil, currants, lemon dressing	15.9
BROCCOLINI ^{GF} ^V ^{AOR} oven baked broccolini, EVO oil, lemon	14.9
CAULIFLOWER ^{GF} ^{AOR} roasted cauliflower, salsa verde, capers, crispy kale, lemon zests, currants	14.9
CRUNCHY POTATOES ^{GF} ^{AOR} crispy potatoes	11.9

Today's SPECIAL

a weekly proposal from our kitchen for you to enjoy a traditional italian dish

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.**

^{GF} GLUTEN FREE

^V VEGETARIAN

^{AOR} VEGAN

^{AOR} CONTAINS NUTS

AOR AVAILABLE ON REQUEST

Pizza

PIZZETTA ^{AOR} garlic, rosemary, salt, evo	10.9	BIANCHINA ^V fior di latte, gorgonzola, parmesan, ricotta salata, smoked scamorza + black truffle honey	24.9 + \$2	CARNIVORA tomato, fior di latte, ham, pepperoni, pancetta & chives	24.9
MARGHERITA ^V tomato, basil with; ~ fior di latte OR ~ buffalo mozzarella	20.9 + \$3	BROCCOLINA ^V ^{AOR} broccoli purée, fior di latte, broccolini, anchovies, stracciatella, pepper	25.9	POLLO fior di latte, basil pesto, free-range chicken, radicchio, baby spinach, mixed cherry tomatoes, balsamic vinaigrette	25.9
DIAVOLA tomato, fior di latte, pepperoni, olives, pecorino & chilli	24.9	PARMIGIANA ^V tomato, fior di latte, parmesan, eggplant, smoked scamorza, ricotta salata	24.9	STRACCIATELLA tomato, fior di latte, San Daniele prosciutto, stracciatella, basil, pepper	27.9
CAPRICCIOSA tomato, fior di latte, ham, mushrooms, artichoke, olives, oregano	25.9	MARE MARE fior di latte, prawns, scallops, anchovies, zucchini, chilli	27.9		
PROSCIUTTO tomato, fior di latte, San Daniele prosciutto, basil	25.9				

Fresh house made ^{GF} pizza bases available +\$4

Mains

BARRAMUNDI ^{GF} pan-seared WA Barramundi fillet, cauliflower purée, fried Brussels sprouts & fennel.	39.9	CHICKEN ^{GF} half deboned chicken, truffle cream sauce, cos lettuce with Caesar dressing	36.9	BEEF TAGLIATA ^{GF} chargrilled grass-fed Australian Scotch fillet with crunchy potatoes and beef jus	44.9
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Desserts

TORTA CAPRESE ^{GF} ^{AOR} almond meal and white chocolate torta caprese with house made lemon sorbet, strawberries & almond crumble	14.9
TORTINO GIANDUJA ^{GF} ^{AOR} hazelnut chocolate fondant with house made zuppa inglese ice cream, chocolate & almond crumble, raspberries	14.9
TIRAMISÙ ^{GF} house made with coffee, Kahlua and Marsala	14.9
AFFOGATO ^{GF} ^{AOR} house made roasted almond ice cream, fresh espresso, almond & orange biscotti with Frangelico: 16.9 without liqueur: 12.9	
HOUSE MADE GELATI ^{GF} ~ vanilla ~ zuppa inglese ~ roasted almond ^{AOR}	
& SORBET ^{GF} ^{AOR} ~ lemon ~ chocolate	
Scoops: one: 6.5 two: 10.5 three: 14	

Amari & 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
GIORI GRAPPA DI MOSCATO	13.5
ANISETTA MELETTI - chilled	10.5
LIMONCELLO - chilled	10.5
FRANGELICO - on ice with lime	10.5
PATRÓN XO CAFE - straight up	13.5

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