





Vegan Menu

CUCINA

VEGAN PARMIGIANA  (2 PCS) 18.9
eggplant & zucchini, tomato salsa

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

BROCCOLETTI   14.9
chargrilled broccolini, Grana Padano, roasted almonds,
hazelnuts and tomato sauce

PIZZA

PIZZETTA 12.9
garlic, rosemary, salt, evo

MARGY & ME 22.9
tomato, vegan mozzarella, basil


MERRY CHERRY 25.9
tomato, vegan mozzarella, cherry tomatoes, basil


AUBERGINA 26.9
tomato, vegan mozzarella, eggplant, EVO

GREEN SUPREME 26.9
broccoli purée, vegan mozzarella, broccoli, Kalamata olives

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

PASTA & GNOCCHI

EGGPLANTUS  AOR+\$3 27.9
tube pasta with eggplant, tomato & basil

VEGANESCA  AOR +\$3 26.9
linguine pasta with sundried tomatoes, chilli, garlic, capers, olives

GNOCK'S  AOR +\$3 27.9
hand made potato gnocchi with Napoletana sauce & basil

 gluten free  vegetarian AOR available on request  vegan  contains nuts

ALLERGENS While we offer gluten free menu options, we are not a gluten free kitchen. Cross-contamination could occur. We can't guarantee that any item can be completely free of allergens. Not all ingredients are listed. Please mention all your allergies and intolerances when ordering.

COCCOBELLO

Take Away Menu

**ORDER
HERE**



or call:
(08) 7225 9599
or visit:
coccobello.com.au

Let us feed you with our banquets

CONSIDER THESE OPTIONS:

recommended for 2 people	recommended for 4 people	recommended for 6 people
LEGGERO \$80	HO FAME \$140	ABBUFFATO \$170
Antipasti: choose 1	Antipasti: choose 2	Antipasti: choose 3
Pizza: choose 1	Pizza OR	Pizza: choose 2
Pasta: choose 1	Pasta: choose 3	Pasta: choose 2
Side: choose 1	Side: choose 1	Sides: choose 2
Dessert: choose 1	Desserts: choose 2	Desserts: choose 2

12.01.2024

ANTIPASTI

	small	large
PORK & VEAL POLPETTE (GF) (2 or 4 polpette) cooked in traditional tomato sugo with peas & prosciutto	14.9	22.9
PARMIGIANA (GF) AOR (eggplant & zucchini, scamorza cheese, tomato salsa)		18.9
CAPRESE DI BUFALA (GF) (V) (mixed cherry tomato salad with buffalo mozzarella & evo)		19.9
ARANCINI (GF) (V) (2 or 4 arancini) asparagus, leek and Asiago cheese risotto balls	12.9	21.9

SIDES

LENTIL SALAD (GF) (lentils, almonds, pine nuts, pumpkin seeds, red onion, parsley, basil, currants, lemon dressing)		15.9
BROCCOLINI (GF) (chargrilled broccolini, Grana Padano, roasted almonds, hazelnuts and tomato sauce)		14.9
CRUNCHY POTATOES (GF) (crunchy potatoes, parmesan, olive oil, salt & pepper)		11.9

PASTA & GNOCCHI

TORTELLINI hand made veal & prosciutto egg pasta tortellini with; (please choose) ~ 'in brodo' house broth ~ bolognese ~ ham, cream & parmesan		28.9
SPAGHETTI MARE (GF) AOR (spaghetti pasta with prawns, Australian blue swimmer crab, scallops, garlic, shallots, parsley, cherry tomatoes)		32.9
PASTA MELANZANE (GF) AOR (V) (tube pasta with eggplant, smoked scamorza, dry ricotta, parmesan, tomato & basil)		27.9
RAGU ALLA GENOVESE (GF) AOR (mezze maniche pasta with traditional slow cooked beef and onion sugo)		28.9
PUTTANESCA (GF) AOR (V) (spaghetti pasta with sundried tomatoes, chilli, anchovies, garlic, capers, olives, parsley & basil)		27.9
GNOCCHI (GF) AOR (hand made potato gnocchi with; (please choose) ~ Napoletana sauce & basil (V) OR gorgonzola, spinach & walnuts (V) OR bolognese)		27.9 28.9

(GF) gnocchi & pasta available: \$3 extra

PIZZA

PIZZETTA (garlic, rosemary, salt, evo)		12.9
MARGHERITA (V) (tomato, basil & fior di latte)		22.9
BUFFALO MARGHERITA (V) (tomato, basil & buffalo mozzarella)		26.9
DIAVOLA (tomato, fior di latte, pepperoni, olives, pecorino & chilli)		26.9
CAPRICCIOSA (tomato, fior di latte, ham, mushrooms, artichoke, Kalamata olives, oregano)		26.9
BIANCHINA (V) (buffalo mozzarella, gorgonzola, parmesan, ricotta salata, smoked scamorza + black truffle honey)		25.9 + \$2
BROCCOLINA (V) AOR (broccoli purée, fior di latte, broccolini, anchovies, stracciatella, pepper)		26.9
PROSCIUTTO (tomato, fior di latte, San Daniele prosciutto, basil + stracciatella)		27.9 + \$4
PARMIGIANA (V) (tomato, fior di latte, parmesan, eggplant, smoked scamorza, ricotta salata)		25.9
MARE MARE (fior di latte, prawns, calamari, anchovies, zucchini, chilli)		28.9
CARNIVORA (tomato, fior di latte, ham, pepperoni, pancetta & chives)		26.9
POLLO (fior di latte, basil pesto, free-range chicken, radicchio, baby spinach, mixed cherry tomatoes, balsamic vinaigrette)		26.9

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

TIRAMISU (GF) (w coffee, Kahlua & Marsala)	14.9	TORTA CAPRESE (GF) (almond meal and white chocolate cake, strawberries, walnut & almond crumble)	14.9
---	------	---	------