

# TUTTO VEGAN MENU

## CUCINA

**CAPONATA** <sup>GF</sup> available 13.9

eggplant, tomato, celery, red onions, sultanas, green olives, capers, sweet & sour dressing, crispy ciabatta

**LENTIL SALAD** <sup>GF</sup> 14.9

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

**BROCCOLETTI** <sup>GF</sup> 14.9

Charrgrilled broccolini with a hazelnut, pistachio & tomato sauce, almonds

## PIZZA

### PIZZETTA

garlic, rosemary, salt, evo 10.9

### MARGY & ME

tomato, vegan mozzarella, basil 18.9

### MERRY CHERRY

tomato, vegan mozzarella, cherry tomatoes, basil 23.9

### AUBERGINA

tomato, vegan mozzarella, eggplant, EVO 22.9

### GREEN SUPREME

broccoli purée, vegan mozzarella, broccoli, Kalamata olives 22.9

House made <sup>GF</sup> pizza bases available for \$4 extra. All toppings are <sup>GF</sup>

## PASTA & GNOCCHI

**EGGPLANTUS** <sup>GF</sup> available 23.9

tube pasta with eggplant, tomato & basil

**PUTTANESCA** <sup>GF</sup> available 22.9

Linguine pasta with sundried tomatoes, chilli, garlic, capers, olives

**GNOCK'S** <sup>GF</sup> 24.9

hand made potato gnocchi with Napoletana sauce & basil

**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 that go into our dishes. Please mention all your allergies and intolerances to our staff.

# COCCOBELLO

## Take Away

# MENU

Order online at [coccobello.com.au](http://coccobello.com.au)

OR call (08) 7225 9599 for pick up

## EAT AT HOME BANQUETS

### recommended for 2 people

**LEGGERO \$80**

**Antipasti:** choose 1

**Pizza:** choose 1

**Pasta:** choose 1

**Side:** choose 1

**Dessert:** choose 1

### recommended for 4 people

**HO FAME \$140**

**Antipasti:** choose 2

**Pizza OR Pasta:**

choose 3

**Side:** choose 1

**Desserts:** choose 2

### recommended for 6 people

**ABBUFFATO \$170**

**Antipasti:** choose 3

**Pizza:** choose 2

**Pasta:** choose 2

**Sides:** choose 2

**Desserts:** choose 2

## ANTIPASTI

**PORK & VEAL POLPETTE** small: 2 | large: 4 **12.9 / 21.9**  
cooked in traditional tomato sugo with peas & prosciutto

**ARANCINI** (V) small: 2 | large: 4 **11.9 / 19.9**  
asparagus, leek and asiago cheese risotto balls

**CAPONATA** (V) (GF) available **13.9**  
eggplant, tomato, celery, red onions, sultanas, green olives, capers,  
sweet & sour dressing, toasted house ciabatta

**CAPRESE DI BUFALA** (V) (GF) **18.9**  
mixed cherry tomato salad with buffalo mozzarella & evo

## SIDES

**MIXED LEAF SALAD** (V) (GF) **9.9**

**LENTIL SALAD** (V) (GF) **14.9**  
lentils, almonds, pine nuts, pumpkin seeds, red onion, parsley,  
basil, currants, lemon dressing

**BROCCOLINI** (V) (GF) **14.9**  
chargrilled broccolini with parmesan and a hazelnut, pistachio  
and tomato sauce, roasted almonds

**CRUNCHY POTATOES** **9.9**

## PASTA & GNOCCHI

**TORTELLINI** **24.9**  
hand made veal & prosciutto egg pasta tortellini with; *(please choose)*  
~ 'in brodo' house broth | ~ bolognese | ~ 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; *(please choose)*  
~ Napoletana sauce & basil (V) **23.9**  
~ OR bolognese | ~ OR gorgonzola, spinach & walnut (V) **24.9**

## PIZZA

**PIZZETTA** (V) **10.9**  
garlic, rosemary, salt, evo

**MARGHERITA** (V)  
tomato, basil &  
~ fior di latte **18.9**  
~ OR buffalo mozzarella **23.9**

**DIAVOLA** **22.9**  
tomato, fior di latte, pepperoni, olives, pecorino & chilli

**CAPRICCIOSA** **23.9**  
tomato, fior di latte, ham, mushrooms, artichoke,  
Kalamata olives, oregano

**BIANCHINA** (V) **22.9**  
buffalo mozzarella, stracchino, gorgonzola, parmesan  
ricotta salata, smoked scamorza  
~ and black truffle honey d'Alba **24.9**

**BROCCOLINA** (V) available **24.9**  
broccoli purée, fior di latte, broccolini, anchovies, stracciatella, pepper

**PROSCIUTTO** **24.9**  
tomato, fior di latte, San Daniele prosciutto, basil

**PARMIGIANA** (V) **22.9**  
tomato, fior di latte, parmesan, eggplant, smoked scamorza,  
ricotta salata

**MARE MARE** **25.9**  
fior di latte, prawns, scallops, anchovies, zucchini, chilli

**CARNIVORA** **22.9**  
tomato, fior di latte, ham, pepperoni, pancetta & chives

**POLLO** **24.9**  
fior di latte, basil pesto, free-range chicken, radicchio,  
baby spinach, mixed cherry tomatoes, balsamic vinaigrette

**STRACCIATELLA** **25.9**  
tomato, fior di latte, San Daniele prosciutto, stracciatella, basil, pepper  
*House made* (GF) pizza bases available for \$4 extra. All toppings are (GF)

**SWEET**

<b>TIRAMISU</b> <b>12.9</b>	<b>TORTA CAPRESE</b> <b>12.9</b>
classic tiramisù	white chocolate almond cake with strawberry