

TUTTO VEGAN MENU

CUCINA

CAPONATA ^{GF} available 14.9
eggplant, tomato, celery, red onions, sultanas, green olives, capers,
sweet & sour dressing, crispy ciabatta

LENTIL SALAD ^{GF} 14.9
lentils, almonds, pine nuts, pumpkin seeds, red onion, parsley, basil,
currants, lemon dressing

BROCCOLETTI ^{GF} 14.9
Charrgrilled broccolini with a hazelnut, pistachio & tomato sauce, almonds

PIZZA

PIZZETTA 10.9
garlic, rosemary, salt, evo

MARGY & ME 18.9
tomato, vegan mozzarella, basil

MERRY CHERRY 24.9
tomato, vegan mozzarella, cherry tomatoes, basil

AUBERGINA 23.9
tomato, vegan mozzarella, eggplant, EVO

GREEN SUPREME 23.9
broccoli purée, vegan mozzarella, broccoli, Kalamata olives
House made ^{GF} pizza bases available for \$4 extra. All toppings are ^{GF}

PASTA & GNOCCHI

EGGPLANTUS ^{GF} available 23.9
tube pasta with eggplant, tomato & basil

VEGANESCA ^{GF} available 22.9
Linguine pasta with sundried tomatoes, chilli, garlic, capers, olives

GNOCK'S ^{GF} 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.

C O C C O B E L L O

TAKE AWAY MENU

Order online at coccobello.com.au
OR call (08) 7225 9599 for pick up

ORDERING FOR MORE PEOPLE?

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 **14.9 / 22.9**

cooked in traditional tomato sugo with peas & prosciutto

CAPONATA (V) (GF) available **14.9**

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

CAPRESE DI BUFALA (V) (GF) **19.9**

mixed cherry tomato salad with buffalo mozzarella & evo

SIDES

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 (V) (GF) **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 **32.9**

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 **24.9**

tube pasta with traditional slow cooked beef and onion sugo

PUTTANESCA (GF) available **23.9**

Linguine pasta with sundried tomatoes, chilli, anchovies, garlic, capers, olives, parsley & basil

GNOCCHI (GF) available **23.9**

hand made potato gnocchi with; *(please choose)*

~ Napoletana sauce & basil (V) **24.9**

~ OR bolognese | ~ OR gorgonzola, spinach & walnuts (V)

PIZZA

PIZZETTA (V) **10.9**

garlic, rosemary, salt, evo

MARGHERITA (V) **18.9**

tomato, basil &

~ fior di latte

~ OR buffalo mozzarella **22.9**

DIAVOLA **23.9**

tomato, fior di latte, pepperoni, olives, pecorino & chilli

CAPRICCIOSA **25.9**

tomato, fior di latte, ham, mushrooms, artichoke, Kalamata olives, oregano

BIANCHINA (V) **23.9**

buffalo mozzarella, stracchino, gorgonzola, parmesan

ricotta salata, smoked scamorza

~ and black truffle honey d'Alba **25.9**

BROCCOLINA (V) available **25.9**

broccoli purée, fior di latte, broccolini, anchovies, stracciatella, pepper

PROSCIUTTO **24.9**

tomato, fior di latte, San Daniele prosciutto, basil

PARMIGIANA (V) **23.9**

tomato, fior di latte, parmesan, eggplant, smoked scamorza,

ricotta salata

MARE MARE **26.9**

fior di latte, prawns, scallops, anchovies, zucchini, chilli

CARNIVORA **23.9**

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 **26.9**

tomato, fior di latte, San Daniele prosciutto, stracciatella, basil, pepper

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

TIRAMISU **12.9** **TORTA CAPRESE** (GF) **13.9**

classic tiramisù

almond meal and white chocolate cake,

strawberries, walnut & almond crumble