

TUTTO VEGAN MENU

CUCINA

CAPONATA ^{GF} available 15.9
eggplant, tomato, celery, red onions, sultanas, green olives, capers,
sweet & sour dressing, crispy ciabatta

LENTIL SALAD ^{GF} 15.9
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 20.9
tomato, vegan mozzarella, basil

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

AUBERGINA 24.9
tomato, vegan mozzarella, eggplant, EVO

GREEN SUPREME 24.9
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 24.9
tube pasta with eggplant, tomato & basil

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

GNOCK'S ^{GF} 25.9
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

CONSIDER THIS:

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

ANTIPASTI

- PORK & VEAL POLPETTE** (2 or 4 polpette) **14.9 22.9**
cooked in traditional tomato sugo with peas & prosciutto
- CAPONATA** (V) (GF) available **15.9**
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
- ARANCINI** (V) (2 or 4 arancini) **11.9 19.9**
asparagus, leek and asiago cheese risotto balls

SIDES

- LENTIL SALAD** (V) (GF) **15.9**
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) **11.9**

PASTA & GNOCCHI

- TORTELLINI** **26.9**
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 **26.9**
tube pasta with eggplant, smoked scamorza, dry ricotta,
parmesan, tomato & basil
- PASTA ALLA GENOVESE** (GF) available **26.9**
tube pasta with traditional slow cooked beef and onion sugo
- PUTTANESCA** (GF) available **24.9**
Linguine pasta with sundried tomatoes, chilli, anchovies, garlic,
capers, olives, parsley & basil
- GNOCCHI** (GF) available **25.9 26.9**
hand made potato gnocchi with; *(please choose)*
~ Napoletana sauce & basil (V)
~ OR bolognese | ~ OR gorgonzola, spinach & walnuts (V)

PIZZA

- PIZZETTA** (V) **10.9**
garlic, rosemary, salt, evo
- MARGHERITA** (V) **20.9 23.9**
tomato, basil &
~ fior di latte
~ OR buffalo mozzarella
- DIAVOLA** **24.9**
tomato, fior di latte, pepperoni, olives, pecorino & chilli
- CAPRICCIOSA** **25.9**
tomato, fior di latte, ham, mushrooms, artichoke,
Kalamata olives, oregano
- BIANCHINA** (V) **24.9**
buffalo mozzarella, stracchino, gorgonzola, parmesan
ricotta salata, smoked scamorza
~ and black truffle honey d'Alba **26.9**
- BROCCOLINA** (V) available **25.9**
broccoli purée, fior di latte, broccolini, anchovies, stracciatella, pepper
- PROSCIUTTO** **25.9**
tomato, fior di latte, San Daniele prosciutto, basil
- PARMIGIANA** (V) **24.9**
tomato, fior di latte, parmesan, eggplant, smoked scamorza,
ricotta salata
- MARE MARE** **27.9**
fior di latte, prawns, scallops, anchovies, zucchini, chilli
- CARNIVORA** **24.9**
tomato, fior di latte, ham, pepperoni, pancetta & chives
- POLLO** **25.9**
fior di latte, basil pesto, free-range chicken, radicchio,
baby spinach, mixed cherry tomatoes, balsamic vinaigrette
- STRACCIATELLA** **27.9**
tomato, fior di latte, San Daniele prosciutto, stracciatella, basil, pepper
House made (GF) pizza bases available for \$4 extra. All toppings are (GF)

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| TIRAMISU 14.9 | TORTA CAPRESE (GF) 14.9 |
| classic tiramisù | almond meal and white chocolate cake,
strawberries, walnut & almond crumble |