

TUTTO VEGAN MENU

CUCINA

- CAPONATA** ^{GF} available 12.9
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} 12.9
Charrgrilled broccolini with a hazelnut, pistachio & tomato sauce, almonds

PIZZA

- PIZZETTA** 9.9
garlic, rosemary, salt, evo
- MARGY & ME** 18.9
tomato, vegan mozzarella, basil
- MERRY CHERRY** 22.9
tomato, vegan mozzarella, cherry tomatoes, basil
- AUBERGINA** 21.9
tomato, vegan mozzarella, eggplant, EVO
- GREEN SUPREME** 21.9
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 22.9
tube pasta with eggplant, tomato & basil
- PUTTANESCA** ^{GF} available 21.9
Linguine pasta with sundried tomatoes, chilli, garlic, capers, olives
- GNOCK'S** ^{GF} 23.9
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
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 **10.9 / 19.9**
cooked in traditional tomato sugo with peas & prosciutto

ARANCINI (V) small: 2 | large: 4 **9.9 / 17.9**
asparagus, leek and asiago cheese risotto balls

CAPONATA (V) (GF) available **12.9**
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) **8.9**

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

BROCCOLINI (V) (GF) **12.9**
chargrilled broccolini with parmesan and a hazelnut, pistachio
and tomato sauce, roasted almonds

CRUNCHY POTATOES **8.9**

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) **9.9**
garlic, rosemary, salt, evo

MARGHERITA (V)
tomato, basil &
~ fior di latte **18.9**
~ OR buffalo mozzarella **21.9**

DIAVOLA **20.9**
tomato, fior di latte, pepperoni, olives, pecorino & chilli

CAPRICCIOSA **21.9**
tomato, fior di latte, ham, mushrooms, artichoke,
Kalamata olives, oregano

BIANCHINA (V) **21.9**
buffalo mozzarella, stracchino, gorgonzola, parmesan
ricotta salata, smoked scamorza
~ and black truffle honey d'Alba **23.9**

BROCCOLINA (V) available **23.9**
broccoli purée, fior di latte, broccolini, anchovies, stracciatella, pepper

PROSCIUTTO **22.9**
tomato, fior di latte, San Daniele prosciutto, basil

PARMIGIANA (V) **21.9**
tomato, fior di latte, parmesan, eggplant, smoked scamorza,
ricotta salata

MARE MARE **24.9**
fior di latte, prawns, scallops, anchovies, zucchini, chilli

CARNIVORA **21.9**
tomato, fior di latte, ham, pepperoni, pancetta & chives

POLLO **23.9**
fior di latte, basil pesto, free-range chicken, radicchio,
baby spinach, mixed cherry tomatoes, balsamic vinaigrette

STRACCIATELLA **24.9**
tomato, fior di latte, San Daniele prosciutto, stracciatella, basil, pepper
House made (GF) *pizza bases available for \$4 extra. All toppings are* (GF)

SWEET

TIRAMISU 12.9	TORTA CAPRESE 12.9
classic tiramisù	white chocolate almond cake with strawberry