

Appetizers

BELLA DI CERIGNOLA (v g)

Italian marinated giant green olives served warm 12

ANTIPASTO (g*)

Prosciutto, bresaola, marinated octopus, marinated olives, pickled baby cucumbers, oven dried heirloom tomatoes, Persian fetta, grissini and stone baked ciabatta 32

PANE ALL'AGLIO (v)

Ciabatta bread with garlic butter & fresh herbs 14

Entrees

ARANCINI (v)

Artichoke and taleggio cheese with saffron mayo (4x) 18

CROQUETTES (v)

Cauliflower and potato croquettes with garlic aioli (4x) 18

CARPACCIO (g*)

Cured kingfish, caper berries, lemon zest, extra virgin olive oil and flat bread 22

CALAMARI FRITTI (g)

Fresh calamari dressed with capers, olives & rocket salad on a roast garlic aioli 25

POLPETTE DELLA NONNA

Pork and veal meatballs with tomato sugo, herbs and spices (4x) 18

MELANZANE ALLA PARMIGIANA (v g)

Baked eggplant with Napoli, basil, buffalo mozzarella & parmesan 20

But first, Aperitivo

Spritz	20
Tanqueray 10 Negroni	30
Espresso Martini	28
Not Too Dirty (Belvedere) Martini	32

v – vegetarian g – gluten free g* – gluten free optional

\$4 gluten free pasta | \$4 gluten free pizza bases | \$5 Vegan Biocheese

All pizzas are 11" and sliced into 6. Alterations welcome but please note surcharges apply. No half | half.
10% surcharge applies on Sundays and 20% on public holidays as we're committed to hospo awards rates.

Handmade Pasta & Risotto

PASTA MARINARA (g*)

Linguine with king prawns, scallops, mussels & fresh seasonal seafood with a touch of chili & extra virgin olive oil 45

PASTA AGNELLO (g*)

Lamb ragù with pappardelle pasta & Grana Padano parmesan 38

PASTA CHORIZO (g*)

Linguine with spicy chorizo sausage, fried eggplant & fresh ricotta in a rose sauce 35

PASTA SPINACI (v g*)

Orecchiette with a creamy spinach puree, broccolini and pumpkin seeds 32

GNOCCHI GORGONZOLA (v)

Homemade potato gnocchi with creamy gorgonzola sauce 35

RISOTTO (g)

Blue swimmer crab, scallop, tomato, lemon zest and basil 45

Mains

PESCE (g)

Crispy skinned Atlantic salmon with pea puree and a salad of fennel, orange, wild rocket 42

POLLO (g)

Chicken breast wrapped in prosciutto with an avocado, red onion and quinoa salad on beetroot pesto 38

COTOLETTA

Crumbed & tenderised veal with a side of seeded mustard potatoes and rocket, radicchio & parmesan salad 45

BISTECCA (g)

350g rib eye steak with roast purple sweet potatoes, baby carrots, macadamia nuts, green beans and red wine jus 52

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Pizza (Vegetarian)

MARGHERITA (g*)

Tomato, buffalo mozzarella, basil & Murray River pink salt 28

TREVISO (g*)

Persian fetta, oven dried tomatoes, caramelised onions & basil 29

ROMANO (g*)

Mozzarella, fior di latte, Pecorino, fresh rocket, mushrooms & truffle oil 28
- add prosciutto 5

VERDURE (g*)

Tomato, mozzarella, roast pumpkin, artichoke, peppers, pine nuts & ricotta 29

Pizza (Seafood)

DELLA MARE (g*)

Tomato, mozzarella, chilli, garlic, prawns and fresh spinach 32

AL GRANCHIO (g*)

Blue swimmer crab, pancetta, fior di latte, roast garlic & chives 35

Pizza

PARMA (g*)

Napoli, mozzarella, fior di latte, fresh prosciutto, shaved Grana Padano parmesan & rocket 32

ERNESTA (g*)

Tomato, mozzarella, smoked ham, mushrooms & fresh oregano 29

PORCO CARNE

Tomato, mozzarella, pork & veal meatballs and Meredith goat's cheese 29

ANGIOLINA (g*)

Tomato, mozzarella, hot salami, anchovies & olives 30

VENETO (g*)

Tomato, mozzarella, crispy pancetta, roast peppers & goats cheese 32

MESSICO (g*)

Tomato, mozzarella, chorizo sausage, jalapeño, cherry tomatoes & red onion 30

MAROSTICA (g*)

Tomato, mozzarella, olives, pork sausage, pesto & vine ripe cherry tomatoes 30

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Sides

PATATE FRITTE (v g)

Fries with chilli mayo 12

CAPRESE (v g)

Fior di latte, tomato, basil, capers, chilli & extra virgin olive oil 15

VERDURE AL VAPORE (v g)

Steamed broccolini, green beans and carrots tossed in mixed herbs and extra virgin olive oil 15

MISTA (v g)

Cos, snow peas, cherry tomatoes, raddish & red wine vinaigrette 14

RUCOLA (v g)

Rocket, radicchio, parmesan & balsamic vinaigrette 14

Dessert

PANNA COTTA (g)

Vanilla bean with raspberries, honeycomb and vanilla syrup 18

PARFAIT (g*)

White chocolate and toffee parfait with pistachio cream and Persian fairy floss 20

TIRAMISÙ

Tazio's signature Tiramisù made with freshly extracted espresso & a side of mascarpone 18

CHOCOLATE TERRINE

Dark chocolate mousse terrine with blood orange granita 20

LIQUEUR AFFOGATO (g)

Double espresso, vanilla bean ice cream with Baileys, Kahlua, Frangelico or Amaretto 26

Popular Stickies

Barbadillo Pedro Ximénez Sherry, Jerez, Spain 13

Stanton & Killeen Topaque, Rutherglen, Vic 15

Morris of Rutherglen Muscat, Rutherglen, Vic 15

Penfolds Father Grand Tawny, Barossa Valley, SA 15

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