

Appetizers

BELLA DI CERIGNOLA (v g*)

Italian marinated giant green olives served warm with fresh ciabatta 12

ANTIPASTO (g*)

Prosciutto, capocollo, bresaola, marinated olives, pickled baby cucumbers, oven dried heirloom tomatoes, Meredith goats cheese, grissini and stone baked ciabatta 32

PANE ALL'AGLIO (v)

Ciabatta bread with garlic butter & fresh herbs 14

Entrees

ARANCINI (v)

Sun dried tomato, parmesan & mozzarella with basil mayo (3x) 15

CROQUETTES (v)

Cauliflower and potato croquettes with garlic aioli (3x) 15

CARPACCIO (g*)

Eye fillet, fried caper berries, radicchio, mustard dressing and flat bread 20

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 (3x) 15

But first, Aperitivo

Full Strength Spritz	20
Tanqueray 10 Negroni	30
Freshly Extracted 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.

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*)

Tazio's signature slow cooked lamb ragù with pappardelle pasta & Grana Padano parmesan 38

PASTA GUANCIALE (g*)

Linguine with guanciale, cherry tomatoes, olives, Napoli & salted ricotta 35

PASTA ALLA ZUCCA (v g*)

Orecchiette with creamy butternut pumpkin, spinach & pine nuts 32

GNOCCHI GORGONZOLA (v)

Homemade potato gnocchi with creamy gorgonzola sauce 35

RISOTTO (g)

Seared scallops, braised leek, saffron & goats chevre 45

Mains

PESCE (g)

Crispy skinned Atlantic salmon with celeriac puree & a salad of tomato, fennel and rocket 42

POLLO (g)

Chicken breast with broccolini, roast garlic mash potato & creamy porcini mushroom sauce 38

COTOLETTA

Crumbed & tenderised veal with a side of seeded mustard potatoes & a mixed lettuce, cucumber and tomato 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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10% surcharge applies on Sundays and 20% on public holidays as we're committed to hospo awards rates.

Pizza (Vegetarian)

MARGHERITA (g*)

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

MELANZANE (g*)

Tomato, twice cooked eggplant, buffalo mozzarella, parmesan, olives & basil 29

ROMANO (g*)

Mozzarella, fior di latte, Pecorino, fresh rocket, mushrooms & truffle oil 29
- add prosciutto 5

VERDURE (g*)

Tomato, mozzarella, roast pumpkin, artichoke, peppers, pine nuts & ricotta 28

FLAVIO (g*)

Mozzarella, fior di latte, kipfler potato & gorgonzola 29
- add Italian pork sausage 4

Pizza (Seafood)

DELLA MARE (g*)

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

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

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

PORCO CARNE (g*)

Tomato, mozzarella, Italian pork sausage, 'Nduja, Meridith Goats' Cheese 30

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Sides

PATATE FRITTE (v g)

Fries with herb 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, raddish & red wine vinaigrette v g 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

CHOC 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 Grandfather Rare Tawny, Multi region, SA 18

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