

Appetizers

ANTIPASTO (g*)

- Prosciutto, capocollo, bresaola, eye fillet carpaccio 38
- Burrata, Meredith goats cheese
- Marinated olives, baby pickles, oven dried heirloom tomatoes
- Stone baked ciabatta & grissini

BELLA DI CERIGNOLA (v g*)

Italian marinated giant green olives served warm with fresh ciabatta 12

PANE ALL'AGLIO (v)

Toasted ciabatta with garlic butter & fresh herbs 14

PIZZA AGLIO E OLIO (v)

Garlic pizza with fresh herbs and mozzarella 20

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 26

POLPETTE DELLA NONNA

Pork and veal meatballs with tomato sugo, herbs and spices (3x) 16

But first, Aperitivo

Limoncello Spritz	20
Passionfruit Bellini	20
Freshly Extracted Espresso Martini	28
Not Too Dirty Belvedere Martini	32

v - vegetarian g - gluten free g* - gluten free optional

\$4 gluten free pasta | \$5 gluten free pizza bases | \$5 vegan biocheese

All pizzas are 10" 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 46

PASTA AGNELLO (g*)

Tazio's signature slow cooked lamb ragù with pappardelle pasta & Grana Padano parmesan 39

PASTA GUANCIALE (g*)

Linguine with guanciale, cherry tomatoes, olives, Napoli & salted ricotta 36

PASTA ALLA ZUCCA (v g*)

Rigatoni with creamy butternut pumpkin, spinach & pine nuts 34

GNOCCHI GORGONZOLA (v)

Homemade potato gnocchi with creamy gorgonzola sauce 36

RISOTTO (g)

Seared scallops, braised leek, saffron & goats chevre 46

Mains

PESCE (g)

Crispy skinned Atlantic salmon with celeriac puree & a salad of tomato, fennel and rocket 45

POLLO (g)

Chicken breast with broccolini, roast garlic mash potato & creamy porcini mushroom sauce 39

COTOLETTA

Crumbed & tenderised veal with a side of seeded mustard potatoes & a mixed lettuce, cucumber and tomato salad 46

BISTECCA (g)

280g scotch fillet with roast purple sweet potatoes, baby carrots, macadamia nuts, green beans and red wine jus 55

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Pizza (NY Style 10" Thin Base)

MARGHERITA (v g*)

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

MELANZANE (v g*)

Tomato, twice cooked eggplant, buffalo mozzarella, parmesan, olives & basil 28

ROMANO (v g*)

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

VERDURE (v g*)

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

FLAVIO (v g*)

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

DELLA MARE (g*)

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

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 29

VENETO (g*)

Tomato, mozzarella, crispy pancetta, roast peppers & goats cheese 30

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 19

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 19

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	14
Stanton & Killeen Topaque, Rutherglen, Vic	16
Morris of Rutherglen Muscat, Rutherglen, Vic	16
Penfolds Grandfather Rare Tawny, Multi region, SA	20

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