

Appetizers

ANTIPASTO (g*)

Cured meats, burrata, pickled vegetables 32

BELLA DI CERIGNOLA (v)

Italian marinated giant green olives served warm 12

PIZZA AGLIO E OLIO (v)

Mini garlic pizza with fresh herbs and mozzarella 14

Entrees

ARANCINI (v)

Swiss brown mushroom, scamorza, sage, black garlic aioli (3x) 18

POLPETTE DELLA NONNA

Pork and veal meatballs, tomato sugo, herbs and spices (3x) 18

KINGFISH CRUDO (g)

Cured kingfish, pickled fennel, radish, charred ruby grapefruit, herb salad 25

CALAMARI FRITTI (g)

Fresh calamari, capers, olives, rocket salad, roast garlic aioli 26

But first, Aperitivo

Limoncello Spritz 20

Passionfruit Bellini 20

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

GNOCCHI DI MELANZANE (v)

Homemade potato gnocchi, eggplant, tomato, basil,
stracciatella 36

CASARECCE DI GRANO ARSO (v g*)

Burnt wheat pasta, roast broccoli, pesto, salted ricotta 36

SPAGHETTI ALLA CHITARRA CON GUANCIALE (g*)

Spaghetti, pork, nduja butter, red onion, olives, tomato 38

PAPPARDELLE CON AGNELLO (g*)

Pappardelle, Tazio's signature slowed cooked lamb ragù,
grana padano 39

LINGUINE AL NERO DI SEPIA CON CICALI DI MARE (g*)

Squid ink linguine, Moreton bay bug, confit cherry tomato,
gremolata 45

RISOTTO CON CAPESANTE E FAVE (g)

Scallops, asparagus, broad bean 45

Mains

POLLO (g)

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

PESCE (g*)

Crispy skinned Atlantic salmon, panzanella salad, salsa
verde 45

COTOLETTA

Crumbed & tenderised veal, cabbage, sour apple salad, chat
potatoes, herb aioli 46

BISTECCA (g)

250g scotch fillet, roast kipfler potatoes, green beans, wilted
radicchio, roast shallot 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

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

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

RUCOLA (v g)

Rocket, radicchio, parmesan & balsamic vinaigrette 14

Dessert

PANNA COTTA (g)

Vanilla bean, raspberries, honeycomb, vanilla syrup 19

TIRAMISÙ

Tazio's signature Tiramisù made with freshly extracted espresso & a side of mascarpone 19

CHEESECAKE

Passionfruit, white chocolate, mango sorbet 19

NUTELLA PIZZA

Mini Nutella pizza, fresh strawberries, vanilla bean ice cream 19

FRUIT TART (vegan)

Fig & date tart, chocolate avocado mousse, coconut cream, berries 19

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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