

Appetizers

- Antipasto 32**
Cured meats, burrata, pickled vegetables 🌿
- Bella di Cerignola 12**
Italian marinated giant green olives served warm 🌿
- Pizza Aglio e Olio 14**
Mini garlic pizza with fresh herbs & mozzarella 🌿

Entrees

- ★ **Arancini 18**
Swiss brown mushroom, scamorza, sage, black garlic aioli (3x) 🌿
- Polpette della Nonna 18**
Pork and veal meatballs, tomato sugo, herbs and spices (3x)
- Kingfish Crudo 25**
Cured kingfish, pickled fennel, radish, charred ruby grapefruit, herb salad 🌿
- Calamari Fritti 26**
Fresh calamari, capers, olives, rocket salad, roast garlic aioli 🌿

Handmade Pasta & Risotto

- Gnocchi con Melanzane 36**
Homemade potato gnocchi, eggplant, tomato, basil, stracciatella 🌿
- Casarecce di Grano Arso 36**
Burnt wheat pasta, roast broccoli, pesto, salted ricotta 🌿
- Spaghetti alla Chitarra con Guanciale 38**
Spaghetti, pork, nduja butter, red onion, olives, tomato 🌿
- ★ **Pappardelle con Agnello 39**
Pappardelle, Tazio's signature slow cooked lamb ragù, grana padano 🌿
- Linguine al Nero di Seppia Con Cicale Di Mare 45**
Squid ink linguine, moreton bay bug, confit cherry tomato, gremolata 🌿
- Risotto Con Capesante e Fave 45**
Scallops, Asparagus, Broad Bean 🌿

Mains

- ★ **Pollo 39**
Chicken breast, broccolini, roast garlic mash potato, creamy porcini mushroom sauce 🌿
- Pesce 45**
Crispy skinned Atlantic salmon, panzanella salad, salsa verde 🌿
- Cotoletta 46**
Crumbed & tenderised veal, cabbage, sour apple salad, chat potatoes, herb aioli
- Bistecca 55**
250g scotch fillet, roast kipfler potatoes, green beans, wilted radicchio, roast shallot jus 🌿

Stone Baked Pizza

10" Hand stretched
48 hour
Neapolitan style dough

- ★ **Margherita 28**
Tomato, buffalo mozzarella, basil & Murray River pink salt 🌿🌿🌿
- Melanzane 28**
Tomato, twice cooked eggplant, buffalo mozzarella, parmesan, olives & basil 🌿🌿
- Romano 29**
Mozzarella, fior di latte, Pecorino, fresh rocket, mushrooms & truffle oil 🌿🌿 **Add prosciutto +5**
- Verdure 28**
Tomato, mozzarella, roast pumpkin, artichoke, peppers, pine nuts & ricotta 🌿
- ★ **Della Mare 32**
Tomato, mozzarella, chilli, garlic, prawns & fresh spinach 🌿
- Parma 32**
Napoli, mozzarella, fior di latte, fresh prosciutto, shaved Grana Padano parmesan & rocket 🌿
- Angiolina 29**
Tomato, mozzarella, hot salami, anchovies & olives 🌿
- Veneto 30**
Tomato, mozzarella, crispy pancetta, roast peppers & goats cheese 🌿
- Messico 32**
Tomato, mozzarella, chorizo sausage, jalapeño, cherry tomatoes & red onion 🌿
- ★ **Porco Carne 32**
Tomato, mozzarella, Italian pork sausage, 'Nduja, Meridith Goats' Cheese 🌿

Dessert

- Panna Cotta 19**
Vanilla bean, raspberries, honeycomb, vanilla syrup 🌿
- ★ **Tiramisù 19**
Tazio's signature Tiramisù made with freshly extracted espresso & a side of mascarpone 🌿
- Cheesecake 19**
Passionfruit, white chocolate, mango sorbet
- Nutella Pizza 19**
Mini Nutella pizza, fresh strawberries, vanilla bean ice cream
- Vegan Fruit Tart 19**
Fig & date tart, chocolate avocado mousse, coconut cream, berries
- Liquer Affogato 26**
Double espresso, vanilla bean ice cream with Baileys, Kahlua, Frangelico or Amaretto 🌿

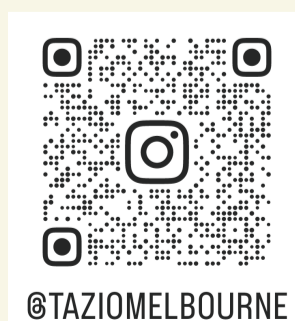
References

🌿 Vegetarian 🌿 Gluten free 🌿 Gluten free optional

\$4 gluten free pasta | \$5 gluten free pizza bases | \$5 vegan biocheese
Alterations welcome but please note surcharges apply.
Split bills are okay but you have to do the maths.
The menu does change from time to time more than this poster.

Tazio

Tazio 91 Flinders Lane. Enter Via Duckboard Place



@TAZIOMELBOURNE

