

Appetizers

ANTIPASTO (g*)

Cured meats, marinated cheese, pickled vegetables 26

BELLA DI CERIGNOLA (v g)

Italian marinated giant green olives 12

MINI PIZZA AGLIO E OLIO (v)

Garlic, mozzarella, herbs 14

Entrees

ARANCINI (v)

Saffron, leek, pea, taleggio (3) 15

CROQUETTE

Bresaola, scamorza, broad bean puree (3) 15

POLPETTE DELLA NONNA (g*)

Pork, veal, tomato sugo, parmesan, herbs (3) 15

BURRATA (v g)

Mini burrata, tomato jam, olives, basil 16

KINGFISH CRUDO (g)

Cured kingfish, pickled fennel, radish, charred ruby grapefruit, herb salad 22

CALAMARI FRITTI (g*)

Fresh calamari, capers, olives, salad, aioli 22

But first, Aperitivo

Limoncello Spritz 18

Passionfruit Bellini 18

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

Alterations welcome but please note surcharges apply. No half | half.

Handmade Pasta

GNOCCHI (v)

Gorgonzola, mascarpone, candied walnuts 33

PIPE (v g*)

Zucchini cream, roast broccoli, mint ricotta, lemon oil 33

BUSIATE (g*)

Spiced sausage, mushroom ragu, 'nduja, truffle butter 35

PAPPARDELLE (g*)

Baby veal osso buco, gremolata 35

MAFALDINE (g*)

Tazio's signature slow cooked lamb shoulder, Grana Padano 35

MEZZE MANICHE (g*)

Prawn, bisque, confit cherry tomato, basil 39

LINGUINE (g*)

Blue swimmer crab, fennel puree, green chilli, pangrattato 39

Mains

POLLO (g)

Chicken breast, broccolini, roast garlic mash potato, creamy porcini mushroom sauce 37

PESCE (g)

Fish of the day, soft white polenta, caponata 42

COTOLETTA

Crumbed & tender veal, cabbage, sour apple salad, chat potatoes, herb aioli 42

BISTECCA (g)

250g scotch fillet, parsnip puree, cime de rapa, salsa verde 52

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Stone Baked Pizza

10" Hand stretched with 48 hour Neapolitan style dough

PIZZE ROSSE

MARGHERITA (v g*)

Mozzarella, basil, Murray River pink salt 25

VERDURE (v g*)

Mozzarella, pumpkin, artichoke, pine nuts, ricotta 26

MELANZANE (v g*)

Twice cooked eggplant, mozzarella, parmesan, olives, basil 27

DIAVOLA (g*)

Mozzarella, cacciatore hot salami, red onion 28

PORCO CARNE (g*)

Mozzarella, Italian pork sausage, 'nduja, Meredith goat cheese 28

VENETO (g*)

Mozzarella, pancetta, green peppers, asiago 28

PARMA (g*)

Mozzarella, fresh prosciutto, shaved Grana Padano
parmesan, rocket 29

PIZZE BIANCHE

PATATE (v g*)

Potato, leek, taleggio, rosemary 26

ROMANO (v g*)

Mozzarella, Pecorino, fresh rocket, mushrooms, truffle oil 28
- add prosciutto 5

DELLA MARE (g*)

Marinated prawn, mozzarella, garlic, chilli, spinach 30

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Sides

PATATE FRITTE (v)

Fries with herb mayo 12

BROCCOLINI (v g)

Broccolini, flaked almond, olive oil, herbs 15

RUCOLA (v g)

Rocket, pear, parmesan, Chardonnay dressing 15

Desserts

PANNA COTTA (g)

Buttermilk, lychee granita, berries, rose syrup 19

TIRAMISÙ

Tazio's signature Tiramisù 19

CHEESECAKE (v)

Passionfruit, white chocolate, mango sorbet 19

NUTELLA PIZZA (v)

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

FRUIT TART (vegan g)

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

LIQUEUR AFFOGATO (v g)

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

Popular Stickies

Barbadillo Pedro Ximénez Sherry (Jerez, Spain) 15

Stanton & Killeen Topaque 12yrs (Rutherglen, Vic) 20

Morris of Rutherglen Muscat (Rutherglen, Vic) 18

Penfolds Grandfather Rare Tawny 20yrs (Multi region, SA) 22

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