

ESPRESSO BAR - TAKE AWAY MENU

OPEN SATURDAY - SUNDAY FROM 10AM

DRINKS / BAR

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|-------------------------------------|---------|
| Coffee/Tea(Soy +50c)... | 4 |
| Bottled Water | 3 |
| Assorted Soft Drinks | 4 |
| Juice (Apple, Orange) | 5 |
| Capi Mineral Water 600ml | 6 |
| Granita | 3 6 |
| | |
| Birra Moretti | 9 |
| Corona | 9 |
| Prosecco 150ml | 10 22 |
| Hidden Story Sauv Blanc 150ml | 10 22 |
| Hidden Story Cab Sauv 150ml | 10 22 |
| Zonzo Moscato | 25 |
| Campari Soda | 10 |
| Aperol Spritz | 12 |
| Americano | 12 |
| Aperol Granita Spritz | 14 |

ANTIPASTO

Our signature antipasto platter of Italian salumi, imported & local cheeses, grilled & pickled vegetables, olives + house made focaccia. Available in two sizes,

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| Regular serves 2 - 3 people | 28 |
| Large serves 4 - 5 people | 46 |

SMALL PLATES

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| Plain focaccia, sea salt, sesame, organic oil | 6 |
| Focaccia (on display) | 10 |
| Garlic, rosemary + mozzarella focaccia | 14 |
| Fried olives all' Ascolana filled with mince 8 pcs | 12 |
| Calamari fritti, black garlic mayo, lemon | 22 |
| Roasted spicy tiger prawns 6 pcs | 19 |
| Arancini, porcini mushroom, truffle sauce 4 pcs | 16 |
| Broccoli salad, fregola, black garlic, ricotta salata ... | 16 |

PASTA

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| Fettuccine, veal osso buco ragù, parmigiano | 30 |
| Gnocchi, porcini mushroom, black truffle + cream | 30 |
| Linguini, prawn, calamari, cherry tomato, white wine, olive oil | 32 |
| Farfalle, pistachio pesto, touch of chilli | 26 |

ARROSTO

Slow cooked lamb served with italian salsa verde.
Available in two sizes

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| 300 Grams | 38 |
| 600 Grams | 64 |

Available until sold out

SIDES + SALADS

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| Rucola salad, parmesan, roasted almonds | 13 |
| Garden salad, baby cos, mini Roma, onion, cucumber, Danish feta | 13 |
| Triple cooked potatoes, garlic, rosemary & sea salt | 15 |
| Fries + sea salt | 8 |

BIMBI

We believe in quality food + produce for all kids and apply the same love and care as we do for adults.

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| Kids farfalle, Napoli sauce | 16 |
| Kids gnocchi, Napoli, mozzarella di bufalla | 18 |

DESSERTS

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| Tiramisu with ricotta mousse, espresso, marsala, cacao sponge and pistachio | 16 |
| Baby cinnamon sugar doughnuts, nutella | 15 |
| Cannoli, sweet ricotta, candied fruit, chocolate | \$6 Each |
| Chocolate molten cake with Amarena cherries | 12 |
| Vanilla, Chocolate, Lemon or Mango dixie cup | 6 |
| Muffin | 5 |

PIZZA Hand stretched + naturally risen 12" 6 slices per pizza | No variations

.1 CAPRICCIOSA

San Marzano sugo, fior di latte mozzarella, leg ham, mushroom, artichoke, black olives

.2 SUPER MARIO

San Marzano sugo, fior di latte mozzarella, smoked scamorza, roasted eggplant, parmesan, fresh ricotta, basil

.3 PORCINI E PANCETTA

San Marzano sugo, fior di latte mozzarella, mascarpone, porcini mushroom, pancetta

.4 GAMBERI

San Marzano sugo, fior di latte mozzarella, marinated tiger prawns, roasted zucchini, cherry tomato

.5 SOPRESSA

San Marzano sugo, fior di latte mozzarella, mild sopressa salami black olives

.6 PROSCIUTTO

San Marzano sugo, fior di latte mozzarella, prosciutto crudo, roquette, cherry tomato, parmesan

.7 NDUJA (N DOO YA)

San Marzano sugo, fior di latte mozzarella, gorgonzola, HOT nduja salami

.8 MARGHERITA

San Marzano sugo, fior di latte mozzarella, basil

.9 SALSICCIA

San Marzano sugo, fior di latte mozzarella, taleggio, fennel & chilli pork sausage, broccoli rape, rosemary

.10 BUFALA E PROSCIUTTO

San Marzano sugo, buffalo mozzarella, prosciutto crudo, basil

.11 HAWAIIAN

San Marzano sugo, fior di latte mozzarella, leg ham, pineapple

.12 QUATTRO FORMAGGI

San Marzano sugo, fior di latte mozzarella, gorgonzola, parmesan, mascarpone

.13 NAPOLETANA

San Marzano sugo, buffalo mozzarella, black olives, anchovies, basil

.14 BIANCA CON PATATA

E.V.O oil base, fior di latte mozzarella, taleggio, roasted potato, rosemary, Spanish onion, semi-dried tomato, black olives, chilli

.15 BIANCA PANCETTA

E.V.O oil base, fior di latte mozzarella, taleggio, pancetta, roquette, parmesan

.16 VEGAN BIANCA CARCIOFI

E.V.O oil base, vegan mozzarella, roasted potato, artichoke, black olives

.17 BIANCA POLLO

E.V.O oil base, fior di latte mozzarella, roasted chicken, roasted pumpkin, Danish feta, cherry tomato