

Agostinis

Orders from 12noon til 9.30pm

Antipasti

FRANKIE'S OLIVES \$5
Chilli & Garlic or Citrus & Rosemary

AGOSTINIS' ANTIPASTO ORIGINALE \$26
Truffle salame, San Daniele prosciutto,
Black Pepper Mortadella, Montasio,
roasted vegetables & sourdough

CALAMARI FRITTI \$16
Lightly fried calamari served with
roast lemon and mint aioli

Primi Piatti

SPAGHETTI AL POMODORO E BASILICO \$18
Tomato, garlic, basil... Classico e Buono!
2017 Collector Rose Glass \$13 | Bottle \$54

PAPPARDELLE AL RAGÙ d'AGNELLO \$24
Ribbon pasta served with a sauce of 6-hour slow
cooked spring lamb, tomato and chilli
2015 Zuani Vigne Collio Bianco Glass \$20 | Bottle \$92

LASAGNE AL RAGÙ \$25
Classic Italian lasagne with slow cooked wagyu beef,
sandwiched between hand made pasta sheets &
topped with grated Reggiano parmigiano
2017 Nick O'Leary Shiraz Glass \$15 | Bottle \$62

Secondi Piatti

PESCE \$30
Pan fried fish served with oven roasted
tomatoes, capers, olives and beans
2016 Quealy 'Tussie Mussie' Pinot Gris Glass \$15 | Bottle \$62

OSSO BUCCO D'AGNELLO \$34
Slow braised lamb osso bucco in white wine and tomato,
served on a bed of parmesan polenta & crispy capers
2017 Mada Shiraz Glass \$15.50 | Bottle \$66

TAGLIATA DI MANZO \$38
320g grain-fed scotch fillet served on a bed of
roast pumpkin and topped with crispy sage
2016 Ravensworth Beppos Blend Glass \$15.50 | Bottle \$65

Pizza Rossa

MARGHERITA BUFALA \$21
Bufala mozzarella, Agostinis'
spice & basil

PROSCIUTTO E RUCOLA \$25
Fior di Latte mozzarella, fresh
prosciutto & rocket

SALSICCIA \$24
Italian sausage, 'nduja
(spicy, spreadable salami) & Fior di
Latte mozzarella

FUNGHI \$23
Medley of mushrooms, Fior di Latte
mozzarella, rosemary & truffle oil

MELANZANE \$24
Crispy eggplant, chilli, squacquerone
cheese & basil

NAPOLITANA \$22
Anchovies, olives, capers,
Fior di Latte mozzarella & basil

DIAVOLA \$23
Spicy salami, olives, chilli
& Fior di Latte mozzarella

CAPRICCIOSA \$25
Prosciutto cotto, mushrooms,
artichokes, olives & Fior di Latte
mozzarella

4 FORMAGGI \$23
Taleggio, gorgonzola, parmesan
& Fior di Latte mozzarella

ZUCCA \$23
Roasted pumpkin, Spanish onion,
squacquerone cheese & basil

GAMBERETTI \$25
Prawns, cherry tomatoes, chilli,
parsley, Fior di Latte mozzarella
& lemon

PROSCIUTTO COTTO \$23
Italian ham, Taleggio cheese
& oregano

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Pizza Bianca

SOTTERRANEA	\$25
Mushroom paste, fresh truffle, Italian sausage, Montasio cheese & Fior di Latte mozzarella	
BOSCAIOLA	\$24
Italian pork & fennel sausage, mushroom & scamorza cheese	
ZOLA	\$24
Roasted potato, rosemary, Gorgonzola cheese, Fior di Latte mozzarella & sea salt	

Bambini

Fusilli alla Bolognese	\$10
Spaghetti Pomodoro	\$10
Margherita Pizza	\$10
Ham & Pineapple Pizza	\$10
Shoe-string fries	\$8

Contorni

RUCOLA DELLA CASA	\$12
Rocket, green apple & parmesan crisps	
INSALATA CAPRESE	\$14
Heirloom tomatoes served with fresh bufala mozzarella and basil. Classica!	
FAGIOLINI E MANDORLE	\$14
Warm blanched green beans served with toasted almonds and lemon olive oil	
INSALATA MISTA	\$10
Mixed leaf salad with Italian vinaigrette	

Dolci

AGOSTINIS' TIRAMISU	\$12
Made to order... savoiardi biscuits, freshly brewed coffee, marscapone & chocolate mousse	
CANNOLI ALLA CREMA	\$14
Piccoli cannoli filled with chocolate & vanilla custard	
DI FORMAGGI	\$22
Chef's selection of hard & soft cheeses originating from Northern Italy. Grape-infused Pecorino, whipped goats cheese, Taleggio Lombardo, Gorgonzola Dolce, truffled honey, dried figs & candied pistachio	