

# Agostinis

14th September - 20th September

Orders from 4.30pm - 9pm

10% DISCOUNT ON ALL CLICK AND COLLECT ORDERS

USE CODE AGOS10

Order [www.agostinis.com.au](http://www.agostinis.com.au) or 02 6178 0048

## Antipasti

OLIVE DI FRANCO \$6  
Chilli & Garlic

FOCACCIA ALL' AGLIO \$10  
Rosemary and seasalt pizza focaccia  
+ San Daniele prosciutto \$7  
+ Fennel & chilli salami \$5  
+ Montasio cheese \$6  
+ Whipped garlic butter \$2

CALAMARI FRITTI \$18  
Lightly fried calamari served with roasted lemon  
& mint aioli. An Agostinis classic!

ARANCINI (8 per serve) \$18  
Mini arancini with tomato passata & mozzarella  
served with aioli

## Primi Piatti

SPAGHETTI BOLOGNESE \$25  
Only the best... Chef Francesco's family  
recipe. Classico e buono!

SPAGHETTI POMODORO \$24  
The sweet taste of Summer tomatoes & basil (V)

RISOTTO GAMBERI E ZUCCHINE \$30  
Carnaroli risotto with Qld prawns, zucchini,  
garlic, parsley & chilli

RIGATONI PUTANESCA \$26  
Rigatoni tube pasta tossed with black olives,  
eggplant, tomato passata & parsley

GNOCCHI CON SALSICCIA \$26  
House-made gnocchi with Italian sausage &  
nduja ragu

SPAGHETTI ALLA CODA \$28  
House-made spaghetti with slow-cooked Oxtail  
mushrooms & tomato passata

## Secondi

OSSO BUCO \$30  
Slow-cooked lamb osso buco with creamy polenta

## Contorni

RUCOLA DELLA CASA \$12  
Rocket, green apple & parmesan crisps

INSALATA VERDE \$10  
Mixed leaf salad with Italian vinaigrette

PATATE FRITTE \$10  
Shoe string fries tossed with rosemary & sea salt

## Pizza Bianca

FRANCESCO \$24  
Italian pork & fennel sausage, roast potatoes,  
'nduja & Fior di Latte mozzarella

BOSCAIOLA \$24  
Italian pork & fennel sausage,  
mushroom & scamorza cheese

ZOLA \$24  
Roasted potato, rosemary, Gorgonzola,  
Fior di Latte mozzarella & sea salt (V)

VERDE \$25  
Basil & pistachio pesto, spicy salame, cherry  
tomatoes & Fior di Latte mozzarella

## Pizza Rossa

MARGHERITA \$22  
Fior di Latte 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  
Grilled eggplant, chilli,  
Stracciatella cheese & basil

NAPOLETANA \$23  
Anchovies, olives, capers,  
Fior di Latte mozzarella & basil

DIAVOLA \$24  
Spicy salami, olives, chilli  
& Fior di Latte mozzarella

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

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

ZUCCA \$24  
Roasted pumpkin, Spanish onion, Stracciatella  
cheese & basil

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

PROSCIUTTO COTTO \$23  
Ham, Taleggio & oregano

Gluten-free pizza bases (+\$4)  
Vegan Cheese (+\$4)  
Gluten-free pasta (+\$2)

## Dolci

TIRAMISU \$16  
Time for a classic pick-me-up... Italian savoiardi  
biscuits, espresso coffee & Mascarpone mousse

CANNOLI ALLA RICOTTA \$16  
Locally made piccolo cannoli shells filled  
with buffalo ricotta & chocolate

FORMAGGI \$22  
Four Italian Greats served with crackers and  
dried fruit... Montasio, Taleggio, Parmigiano &  
Truffle Pecorino (20gms of each)

## Bambini

Fusilli alla Bolognese \$10

Spaghetti Pomodoro \$10

Margherita Pizza \$10

Ham & Pineapple Pizza \$10

10% DISCOUNT ON ALL CLICK AND COLLECT ORDERS

USE CODE AGOS10

Order [www.agostinis.com.au](http://www.agostinis.com.au) or 02 6178 0048

## *Agostinis Pantry*

### COOK AT HOME PASTA

Slow-cooked beef brisket in Chianti + house-made pappardelle

x 1 pack \$14                      x 2 pack \$25                      x 4 pack \$45

Classic Puttanesca - Eggplant, tomato, olives, garlic & chilli + spaghetti

x 1 pack \$12                      x 2 pack \$20                      x 4 pack \$38

### WARM UP AT HOME SECONDI

Slow-cooked lamb shank with polenta

x 1 pack \$18                      x 2 pack \$32

Spatchcock Cacciatora with polenta

x 1 pack \$18                      x 2 pack \$32

### COOK AT HOME PIZZAS \$18

MARGHERITA                      Fior di Latte mozzarella, Agostinis' spice & basil

DIAVOLA                              Spicy salami, olives, chilli & Fior di Latte mozzarella

MELANZANE                        Grilled eggplant, chilli, Stracciatella cheese & basil

4 FORMAGGI                        Taleggio, gorgonzola, parmesan & Fior di Latte mozzarella

CAPRICCIOSA                       Prosciutto cotto, mushrooms, artichokes, olives & mozzarella

## *Agostinis Specials*

Calamari + Pizza                \$35

Pasta + choice of chips/salad \$30

Order 4 pizzas = Free 2L bottle soft drink

## *Agostinis Gelato*

500ml of classic Italian gelato                \$12

This weeks flavours - Vanilla, Nutella, Raspberry, Lemon, Pistachio