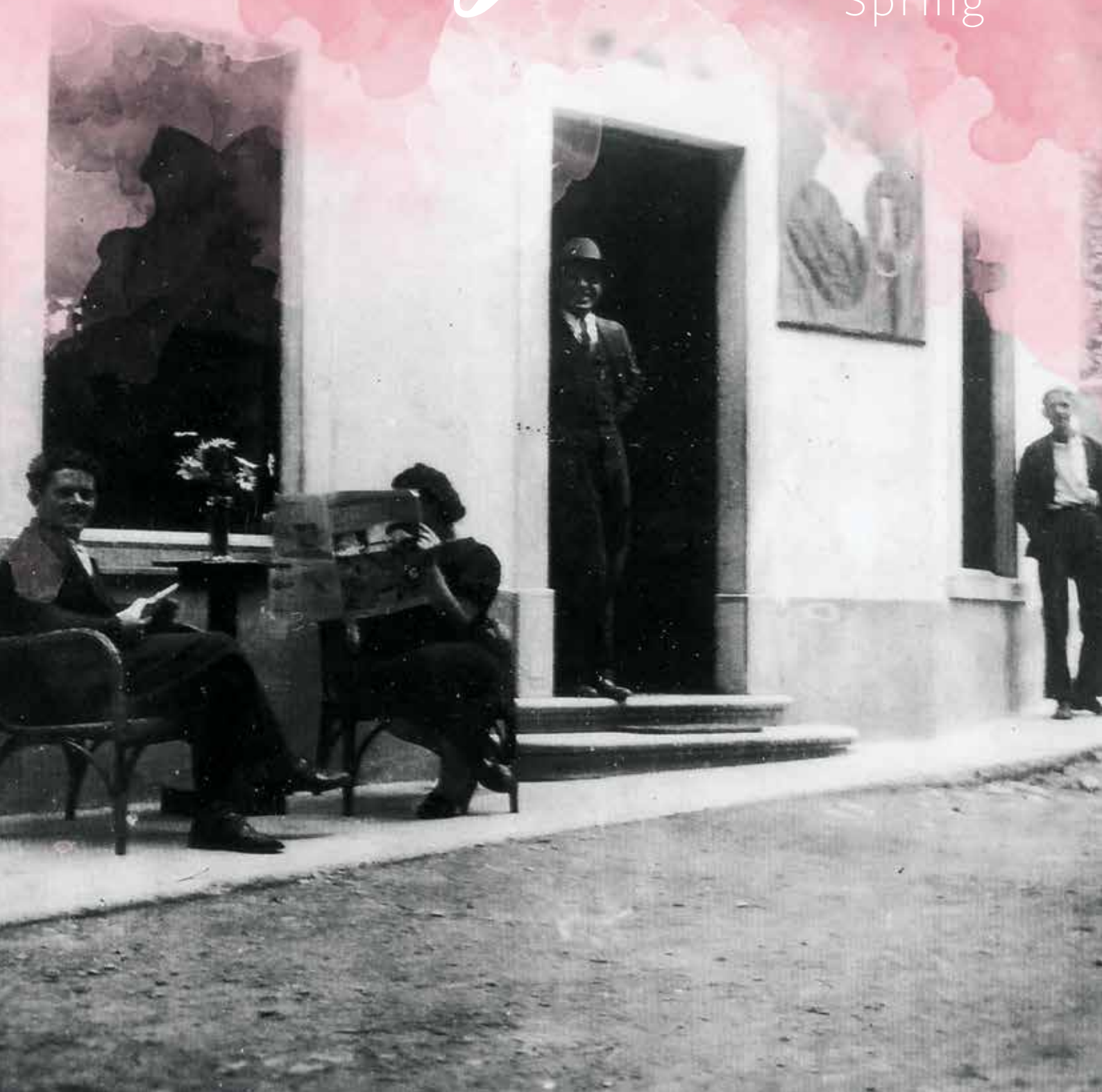


# *Agostinis*

Spring



## Antipasti

### OLIVE DI FRANCO

Chilli & Garlic or Citrus & Rosemary

### PANE DELLA CASA

House-made pizza bread baked to order, enjoy simply on its own or pair it with your favourite indulgence...

+ San Daniele prosciutto

+ Montasio

+ Whipped garlic butter

### CALAMARI FRITTI

Lightly fried calamari served with roasted lemon & mint aioli – an Agostinis classic!

### FRICO

A typical dish from the Friuli region of Italy. Thin layers of Montasio cheese & potato, oven roasted to form a heavenly, crunchy, chewy pancake (V, GF)

### BURRATA AFFUMICATA

Smoked burrata cheese, radicchio, olives & orange. Decadence with a smoke & mirrors twist (V, GF)

### SARDINE ALLA SICILIANA

Oven-baked fresh sardines, topped with lemon & thyme breadcrumbs

### FIORI DI ZUCCA

Fried zucchini flowers stuffed with lemon ricotta served with basil & pistachio pesto (3 per serve) (V)

### BRUSCHETTA DI GRANCHIO

Fresh Blue Swimmer crabmeat, shavings of fennel, capers, lemon & chilli

## Pasta

All of our pastas are made fresh in-house

\$6	<b>PRIMAVERA NEL RISOTTO</b>	\$26
	Risotto is a dish of dedication. Our Spring risotto is dedicated to saffron, baby spinach, broad beans, broccolini & lemon (V, GF, VE option) <i>2019 Savardo Pinot Grigio Superiore DOC</i> <i>Glass \$13.50   Bottle \$56</i>	
\$7	<b>CASARECCIA CON SALSICCIA E FUNGHI</b>	\$28
\$6	House-made Sicilian twisted tube-shaped pasta served with a pork & fennel sausage, mushroom and cream ragù (V) <i>2018 Helm Classic Dry Riesling</i> <i>Glass \$16   Bottle \$69</i>	
\$18	<b>GNOCCHI AL POMODORO</b>	\$26
	House-made gnocchi coated in tomato sugo, fresh basil & smoked Scarmoza cheese (V) <i>2018 Contesa Pecorino d'Abruzzo DOC</i> <i>Glass \$15   Bottle \$62</i>	
\$14	<b>SPAGHETTI ALL' ARAGOSTA</b>	\$38
	The ultimate Marinara. Spaghetti tossed with lobster, cherry tomatoes, chilli, garlic & parsley <i>2019 Lilia's Fiano Con Gli Amici</i> <i>Glass \$15.50   Bottle \$66</i>	
\$18	<b>PAPPARDELLE AL MAIALE</b>	\$28
	Slow-cooked pork ribs, with tomato sugo & Tuscan kale, served with silky ribbons of pasta <i>2016 Collector "Rose Red City" Sangiovese</i> <i>Glass \$17   Bottle \$74</i>	
\$20	<b>CANNELLONI DELLA MAMMA</b>	\$28
	Chef Francesco's Mamma's beef cannelloni. Say no more! <i>2019 Ravensworth Beppo's Blend</i> <i>Glass \$15.50   Bottle \$66</i>  <i>Gluten-free pasta available +\$4</i>	

## Pizza Rossa

### Our beer suggestion...

Capital Brewing Co. Trail Pale Ale \$10

**MARGHERITA BUFALA** \$22

Bufala mozzarella, Agostinis' spice & basil (V)

**PROSCIUTTO E RUCOLA** \$25

Fior di Latte mozzarella, fresh prosciutto & rocket

**SALSICCIA** \$24

Italian sausage, 'nduja (spicy, spreadable salame) & Fior di Latte mozzarella

**FUNGHI** \$23

Medley of mushrooms, Fior di Latte mozzarella, rosemary & truffle oil (V)

**MELANZANA** \$24

Crispy eggplant, chilli, Stracciatella & basil (V)

**NAPOLETANA** \$23

Anchovies, olives, capers, Fior di Latte mozzarella & basil

**DIAVOLA** \$24

Spicy salame, olives, chilli & Fior di Latte mozzarella

**CAPRICCIOSA** \$25

Ham, mushrooms, artichokes, olives & Fior di Latte mozzarella

**4 FORMAGGI** \$23

Taleggio, Gorgonzola, Parmigiano-Reggiano & Fior di Latte mozzarella (V)

**ZUCCA** \$24

Roasted pumpkin, Spanish onion, Stracciatella & basil (V)

**GAMBERI** \$25

Prawns, cherry tomatoes, chilli, parsley, Fior di Latte mozzarella & lemon

**PROSCIUTTO COTTO** \$23

Ham, Taleggio & oregano

## Secondi

**PESCE** \$34

Whole, roasted baby snapper served with roasted tomato, lemon & olives (GF)

2018 Castello di Torre in Pietra Vermentino IGT

Glass \$15 | Bottle \$62

**AGNELLO ALLA TOSCANA** \$34

T-bone lamb chops served with capsicum, tomato & eggplant caponata

2018 Giuseppe Campagnola Valpolicella Ripasso Superiore DOC

Glass \$16 | Bottle \$69

**TAGLIATA DI MANZO** \$42

300g Eye Fillet served with pan-fried broccolini rabe with chili, garlic, pistachio breadcrumb & roasted potatoes (GF option)

2017 Long Rail Gully Cabernet Sauvignon

Glass \$12.50 | Bottle \$52

**BISTECCA ALLA FIORENTINA (serves 2-3 people)** \$92

Weighing in at 1kg, this Tuscan superstar is our house speciality. A classic, aged T-bone prepared simply with salt & rosemary, grilled to medium rare and left to sit and contemplate. Served with parmesan shoestring fries, salsa verde & mustard butter. La Bestia! Allow 45 minutes cooking/resting time

2015 Cantina Vietti Nebbiolo Perbacco

Bottle \$140

## Pizza Bianca

### Our beer suggestion...

BentSpoke Red Nut IPA \$12

**FRANCESCO** \$24

Italian pork & fennel sausage, roast potatoes, 'nduja (spicy, spreadable salame) & Fior di Latte mozzarella

**VEGETARIANA** \$24

Roasted capsicum, grilled zucchini, semi-dried tomatoes, eschallots, basil, Bufala mozzarella & Scamorza cheese (V)

**BOSCAIOLA** \$24

Italian pork & fennel sausage, mushroom & Scamorza cheese

**VERDE** \$25

Basil & pistachio pesto, spicy salame, cherry tomatoes & Fior di Latte mozzarella

**ZOLA** \$24

Roasted potato, rosemary, Gorgonzola cheese, Fior di Latte mozzarella & sea salt (V)

### TAKE IT TO THE NEXT LEVEL

\$4 each

+Vegan Cheese +Gluten-free base

\$2 each

+fresh chilli +anchovies +grilled eggplant +olives

+mushrooms +rocket

\$4 each

+salame +pork & fennel sausage +ham +'nduja +prawns

+Gorgonzola +Taleggio +Bufala mozzarella

## Contorni

**RUCOLA DELLA CASA** \$12

Rocket, green apple & Parmesan crisps (V)

**INSALATA DI RADICCHIO** \$14

Radicchio, orange and black olive (V)

**INSALATA VERDE** \$10

Mixed leaf salad with Italian vinaigrette (V)

**BROCCOLINI** \$14

Pan fried broccolini with chili and garlic (V)

## Cena speciale

**YOUR CHOICE OF 3 COURSES FROM SET MENU** \$75

Please note: Payment via all credit cards attract a 1.5% surcharge.

A surcharge of 15% applies on Sundays and public holidays. Gluten-free pizza bases (+\$4) and gluten-free pasta (+\$2) are available upon request.

# Dolci

Our dessert wine suggestions...

<i>2017 Lark Hill Dial M For Marsanne</i>	G \$12
<i>NV Long Rail Gully SSC</i>	G \$10
<i>2016 Gallagher Sparkling Shiraz</i>	G \$16

**SALAME DI CIOCCOLATO** \$10

Need a small hit of chocolate? Bite into this roll of dark and white chocolate, biscuits & pistachios

**AGOSTINIS' TIRAMISU** \$15

Made to order... Italian savoiardi biscuits, espresso coffee & Mascarpone cream

**ZUPPA INGLESE AL LIMONE** \$16

An Italian classic with a lemon twist. Savoiardi biscuits, lemon curd, mascarpone mousse & limoncello jelly

**CANNOLI ALLA CASSATA** \$16

Locally made piccolo cannoli shells filled with bufala ricotta, orange, almond & chocolate

**GRANITA ROSSA** \$15

Ruby grapefruit granita, raspberry sorbet & vanilla cream (GF)

**BUDINO AL CIOCCOLATO** \$15

Silky dark chocolate custard with honeycomb & blueberries (GF)

**GELATI** \$12

Choice of 2 flavours served in a waffle cone

**AFFOGATO** \$16

Vanilla gelato served with an espresso & your choice of digestivo: Cafe Patron XO Tequila, Frangelico or Grappa

**DESSERT BOARD TO SHARE** \$14pp

Minimum 4 people