

Agostinis



Antipasti

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

FOCACCIA AL FORNO AL OLIO D'AGOSTINIS \$10
Made in our kitchen daily, enjoy simply on it's own or pair it with your favourite indulgence...

- + San Daniele prosciutto \$5
- + Veneto salame \$5
- + Gorgonzola \$5
- + Montasio \$4
- + Asiago \$4

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

INSALATA CAPRESE \$14
Heirloom tomatoes served with fresh bufala mozzarella and basil. Classical!

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

TONNO ALLA GRAPPA \$20
Tuna cured in grappa and basil served with watercress & radish, lime vinaigrette & a touch of smoke

FRICO \$12
A typical dish from the Friuli region of Italy. Paper thin layers of Montasio & potato, oven roasted to form a heavenly, crunchy, chewy pancake

Primi

All of our pastas are made fresh in house

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

FETTUCCINE AI FRUTTI DI MARE \$28
Served with fresh prawns, mussels and fish in a tomato, garlic & chilli sugo
2015 Marchesi Mazzei Belguardo Vermentino
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

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

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

SALSICCIA LUGANICA \$32
Pork, fennel and black pepper sausage & roasted truss tomatoes served with apple, daikon & white radish salad
2016 Fiore Chianti
Glass \$12 | Bottle \$49

BISTECCA ALLA FIORENTINA \$80
(serves 2-3 people)
Weighing in at 1kg, this Tuscan superstar is our house specialty. A classic aged T-Bone prepared simply with salt and rosemary, grilled to medium rare and left to sit and contemplate. Served with parmesan shoe string fries, salsa verde & chili butter
2014 Giuseppe Campagnola Valpolicella
Glass \$16 | Bottle \$69

La Bestia!
Allow 45 minutes cooking/resting time



Pizza

PIZZA ROSSA - TOMATO BASE

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 grilled eggplant, chilli, squacquerone & basil	
NAPOLITANA	\$22
Anchovies, olives, capers, Fior di Latte mozzarella & basil	
DIAVOLA	\$23
Spicy salami, olives, chilli & Fior di Latte mozzarella	
CAPRICCIOSA	\$25
Ham, mushrooms, artichokes, olives & Fior di Latte mozzarella	
4 FORMAGGI	\$23
Taleggio, gorgonzola, parmesan & Fior di Latte mozzarella	
ZUCCA	\$23
Roasted pumpkin, Spanish onion, squacquerone & basil	
GAMBERETTI	\$25
Prawns, cherry tomatoes, chilli, parsley, Fior di Latte mozzarella & lemon	
PROSCIUTTO COTTO	\$23
Ham, Taleggio & oregano	

PIZZA BIANCA - WHITE BASE

BOSCAIOLA	\$24
Italian pork & fennel sausage, mushroom & scamorza cheese	
ZOLA	\$24
Roasted potato, rosemary, Gorgonzola cheese, Fior di Latte mozzarella & sea salt	

TAKE IT TO THE NEXT LEVEL

\$2 each
+fresh chilli +anchovies +grilled eggplant
+olives +mushrooms +rocket +semi-dried tomatoes

\$4 each
+salami +prosciutto +ham +'nduja +Gorgonzola
+Taleggio +Bufala mozzarella

\$3.50
+Gluten free base (May contain traces of gluten because all pizzas are cooked al forno!)

Mamma Mia!

\$90

To share or not to share!
1 metre long pizza - Your choice of 3 toppings

Contorni

RUCOLA DELLA CASA	\$12
Rocket, green apple & parmesan crisps	
CAVOLO	\$12
Italian coleslaw with finely shredded red cabbage, pear and vinocotto	
INSALATA MISTA	\$10
Mixed leaf salad with Italian vinaigrette	

Dolci

AGOSTINIS' TIRAMISU	\$12
Made to order... savoiardi biscuits soaked in espresso coffee with mascarpone mousse	
CANNOLI ALLA CREMA	\$14
Piccoli cannoli filled with chocolate & vanilla custard	
PANNACOTTA AL COCCO E FICHI	\$12
Coconut pannacotta served with poached figs & amaretto crumble	
MOUSSE AL CIOCCOLATO	\$15
Almond meringue served with Valrhona chocolate mousse, gold strawberries & jewels	
AFFOGATO	\$15
House-made vanilla gelato served with an espresso & your choice of digestivo: Cafe Patron XO Tequila, Frangelico or Grappa	
GELATI	\$10
Choice of 2 flavours served in a waffle cone	
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 pistachios & crostini	