

Dalla Pizzeria

Pizze Rosse

Margherita
Tomato, fresh mozzarella and basil \$20.00

Gamberi Piccanti
Tomato, mozzarella, prawns, garlic, chilli, herbs, olive oil and rocket \$22.50

Prosciutto
Tomato, mozzarella, oregano and thinly sliced Prosciutto di Parma \$22.50

Salsiccie
Tomato, chilli, mozzarella, provolone, peas, pork and fennel sausage \$21.50

Salame e Fontina
Tomato, mozzarella, salame, chilli and fontina cheese \$21.50

Montasio
Tomato, mozzarella, artichokes, pancetta, oregano and montasio cheese \$21.50

Broccoli
Tomato, mozzarella, broccoli leaves, shaved ham, stracchino cheese and chilli flakes \$21.00

Lonza
Tomato, mozzarella, mushrooms, stracchino cheese, cured pork loin and rocket \$21.50

Pizze Bianche

Pomodorini
Mozzarella, cherry tomatoes, pancetta, goats cheese, grated zucchini and basil \$21.50

Patate
Mozzarella, potatoes, rosemary, salame and provolone cheese \$21.50

Funghi Misti
Fresh mozzarella, asiago cheese, mixed mushrooms and thyme \$21.00

Gorgonzola
Mozzarella, portabello mushrooms, gorgonzola, capocollo and rocket \$21.00

Please be considerate of residents when leaving the premises.

Please pay your waiter at the table. 1 bill per table.

For Health & Safety reasons, we do not recommend doggy bags. Takeaway boxes \$1 each

OSTERIA

Primi/Antipasti

Calamari fritti con rucola
Fried baby calamari with rocket and lemon \$16.50/19.50

Affettati Misti
Thinly sliced cured meats with marinated olives and grissini \$18.50

Quaglia Arrosto
Roasted quail breasts, wrapped in pancetta with parsnip puree \$16.50

Astice in Padella
Pan seared local bug tails with shaved fennel, radish and orange segments \$16.50

Polenta e Asparagi
Soft creamy polenta with grilled asparagus and fontina cheese fondue \$15.50

Pasta

Pappardelle al Ragu d'Anatra
Flat ribbon pasta with a duck and tomato ragu \$22.00

Linguine ai Gamberi
Long thin pasta with local tiger prawns, radicchio, cherry tomatoes, garlic, chili and white wine \$24.00

Rigatoni al Ragu di Vitello
Short tubular pasta with a veal and porcini ragu \$22.00

Orecchiette ai Funghi
Ear shaped pasta with a mixed mushroom ragu and soft stracchino cheese \$20.50

Risotto del giorno
Risotto of the day \$20.50

Secondi

Bistecca di Manzo
Grilled Cape Grim, grass fed Black Angus porterhouse with roasted portabello mushrooms and red wine jus \$28.50

Cotoletta di Pollo
Herb crusted corn fed chicken fillets with a salad of iceberg lettuce, cucumber and mint \$27.00

Arrosto d'Agnello
Roasted Victorian lamb rump on sauteed artichokes, peas, asparagus and beans with red wine jus \$28.00

Pesce del giorno
Fresh fish of the day with extra virgin olive oil and lemon \$27.50

Contorni

Patate
Thinly sliced fried potatoes \$9.00

Insalata Romana
Salad of baby coz lettuce, crispy pancetta, breadcrumbs and creamy anchovy dressing \$10.00

Rucola e Parmigiano
Rocket and Parmesan salad \$9.00

Bietole
Sauteed leafy greens with garlic, chilli and lemon \$10.00

Dolci

Budino
Date and ginger pudding with warm custard \$10.00

Semifreddo
Housemade pecan and caramel ice cream \$10.00

Pannacotta
Vanilla bean pannacotta with milk chocolate sauce \$10.00

Zabaglione
Poached pears with chilled zabaglione and crushed amaretti biscuits \$10.00

Ciocolato Fondente
Sweet pizza with dark chocolate \$11.50

Mascarpone e frutti di bosco
Sweet pizza with berries and mascarpone \$13.50

Vini Dolci

09 Pellegrino Passito Di Pantelleria Sicily **ITALY** (500ml) 56.00 12.00 (90ml)

10 Marcarini Moscato d'Asti DOCG Piemonte **ITALY** (750ml) 46.00

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www.beccofino.com.au