TOSCANO

BAR & KITCHEN

MON - TUE - WED - THU (12pm - 9pm)

FRI - SAT (12pm - 10pm)

SUN (12pm - 8pm)

STARTERS

SICILIAN OLIVES $14 GF - V

ANCHOVY TOAST $18

Anchovy toast with goat cheese, chives, capers, fennel jam and chili.

HOUSEMADE FOCACCIA $14

Housemade focaccia served with olive oil and balsamic.

Add mortadella and stracciatella +$8.

BURRATA $30 V

Creamy burrata with cherry tomatoes, pistachio pesto, fresh basil and rocket.

Add San Daniele prosciutto +$8.

GRILLED OCTOPUS $30 A

Grilled octopus with cauliflower, pink pepper, dill and crispy pastry.

TARTARE DI TONNO $30 I

Tuna tartare with caviar, green mayo, capers, pickled onion, fennel, grated egg yolk, green chili and chives.

POLPETTE (4) $29

Nonna's beef meatballs with Napoli sauce and grated parmesan.

BRUSCHETTA AL POMODORO (4) $24 V

Tomato bruschetta with onion, garlic, balsamic, basil and stracciatella.

CALAMARI FRITTI $30 I

Crispy fried calamari served with aioli.

Add prawns (6) +$8.

ARANCINI (4) $25 V

Mushroom and scamorza arancini with truffle mayo.

CARPACCIO DI MANZO $32

Beef fillet carpaccio with crostini, rocket and citrus vinaigrette. GF crackers available on request.

ANTIPASTO $35

A selection of prosciutto, salami, capocollo and mortadella.

Add focaccia (2) +$7

MAINS

SLOW COOKED BEEF CHEEK $45 GF

Slow-cooked beef cheek with polenta, cherry tomatoes and chimichurri.

ROASTED CHICKEN $43 GF - DF

Roasted spatchcock chicken with carrots, paprika, roasted potatoes and tomatoes.

CHEF'S PARMIGIANA $38 GF - V

Eggplant parmigiana with capsicum, scamorza, parmesan and basil.

BARRAMUNDI FILLET $43 GF - A

Barramundi fillet with creamy herb sauce and pickled fennel.

SIDES

CHIPS $14 GF - V

ROASTED POTATOES $14 GF – V

POLENTA $14 GF - V

ROCKET AND PARMESAN $14 GF - V

BROCCOLI AND CAULIFLOWER $18 GF - V

Broccoli and cauliflower with sundried tomatoes, garlic, kale, parmesan and balsamic.

DESSERTS

TIRAMISU $18

Classic tiramisu with mascarpone, espresso and cacao.

LEMON CHEESECAKE $18

Lemon cheesecake with ricotta, mascarpone and berries.

RASPBERRY SEMIFREDDO $18 GF

Raspberry semifreddo with pistachio, caramel and honey.

AFFOGATO $18 GF

Vanilla gelato with espresso and Frangelico.

CANNOLI (2) $18

Crisp cannoli filled with ricotta, chocolate, vanilla and pistachio.

FORMAGGI $24 V

A selection of cheeses served with truffle honey. GF crackers available on request.

PASTA

GF - DF & Vegan options available on request

GNOCCHI FRIARIELLI E SALSICCIA $38

Potato gnocchi with Neapolitan broccoli pesto, Italian sausage, 'nduja, sundried tomato and parmesan.

TAGLIATELLE ALLA BOLOGNESE $39

Tagliatelle with slow-cooked beef Bolognese ragù and parmesan.

CARBONARA $39

Linguine with guanciale, parmesan, pecorino and egg yolk.

TRUFFLE & NDUJA RAVIOLI $40

Ravioli with truffle, 'nduja, gorgonzola and parmesan.

LAMB RAGU $39

Casarecce with lamb ragù, stracciatella and parmesan.

KING PRAWNS LINGUINE $43 A

Linguine with king prawns, cherry tomatoes, chilli, garlic and lemon pangrattato.

SCALLOPS & SAFFRON RISOTTO $42 GF - I

Saffron risotto with scallops, asparagus, onion, chives, pink peppers and parmesan.

CANNELLONI ALLA NERANO $38 V

Cannelloni filled with ricotta and zucchini, finished with pecorino, provolone and béchamel.

SALADS

GREEN SALAD $29 GF

Cos lettuce with tomatoes, mint, almond, thyme, parmesan and crispy prosciutto. Vegetarian option available.

TUNA SALAD $30 GF - I

Tuna saku with mixed leaves, cucumber, cherry tomatoes, fennel and onion.

PANUOZZO

Traditional pizza sandwich

SORRENTO $34

Pizza sandwich with bocconcini, San Daniele prosciutto, Roma tomatoes, parmesan, basil and extra virgin olive oil.

VESUVIO $34

Pizza sandwich with Italian sausage, scamorza, friarielli, mozzarella and chilli.

PIZZA

GF base available +$6 - Vegan cheese +$5

MARGHERITA $32 V

Tomato sauce and bocconcini mozzarella with basil and extra virgin olive oil.

PUTTANESCA $32

Tomato sauce with anchovies, olives, capers, oregano, garlic and chilli.

DIAVOLA $33

Tomato sauce with Salame Calabrese, Tamborine mozzarella and chilli.

PRIMAVERA $35

Tomato sauce and mozzarella with San Daniele prosciutto, rocket and parmesan.

BOLOGNA $35

Mozzarella with mortadella, burrata and pistachio pesto.

GORGONZOLA $34 V

Mozzarella and gorgonzola with pear, parmesan, walnut and honey.

CAPRICCIOSA $35

Tomato sauce and mozzarella with ham, mushrooms, artichokes and olives.

CONTADINA $33 V

Tomato sauce and mozzarella with eggplant, mushrooms, zucchini, capsicum and olives.

TARTUFO $34

Mozzarella and scamorza with truffle paste, pancetta and roasted potatoes.

FRIARIELLI $35

Mozzarella and scamorza with Italian sausage, Neapolitan friarielli and chilli.

GAMBERI $35 I

Mozzarella with prawns, chilli, cherry tomatoes and zucchini.

PORCELLINA $35

Tomato sauce and mozzarella, Italian sausage, nduja and Salame calabrese.