

Agostinis



Antipasti

OLIVE Di FRANCO \$7
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
- + Fennel & chilli salame \$5
- + Gorgonzola \$5
- + Montasio \$4
- + Taleggio \$4
- + Whipped garlic butter \$2

AGOSTINIS' ANTIPASTO ORIGINALE
For two \$28/ For four \$35

A gathering of Italian greats... fennel & chilli salami, San Daniele prosciutto, Mortadella, Montasio, mini Mozzarella, roasted vegetable caponata & house-made focaccia
(GF focaccia available +\$2)

INSALATA CAPRESE \$18
Heirloom tomatoes served with fresh bufala mozzarella & basil (V)

ZUCCHINE FRITTE \$18
Chef Francesco's Nonna's recipe for Sunday lunch antipasti... lightly fried ribbons of zucchini, served with silky straciatella cheese & pickled chilli (V)

RAPA AUTUNNALE \$18
Marinated Autumn beetroot, roasted pine nuts, & goats' cheese (V)

GAMBERI AL FORNO \$22
King prawns roasted in our Marana Forni pizza oven, served with a hint of lemon & olive oil

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

FRICO \$13
A typical dish from the Friuli region of Italy. Thin layers of Montasio & potato, oven roasted to form a heavenly, crunchy, chewy pancake (V)

Primi

All of our pastas are made fresh in house

ORECCHIETTE AL VERDE \$25
Little ears of pasta tossed with peas, brocolini, lemon and salted ricotta crumb. (V)
2015 Stefano Massone Gavi
Glass \$14.50 | Bottle \$62

GNOCCHI CON SALSIACCIA \$26
Light, fluffy pillows of house made potato gnocchi served with Italian pork, fennel & chilli sausage slow cooked with tomato sugo
2016 Mount Majura Pinot Noir
Glass \$15 | Bottle \$63

FETTUCCINE AI POLIPETTI \$28
This delicate fettuccini is coated with a 6-hour slow cooked baby octopus, tomato & chilli sugo... heavenly for lovers of chilli!
2017 Sam Miranda Pinot Grigio
Glass \$12 | Bottle \$48

PAPPARDELLE AL RAGÙ d'AGNELLO \$26
Passionate & dedicated to the cause of simple, wholesome Italian food, this ribbon pasta is served with 12-hour slow cooked lamb, parsley & white wine sauce
2016 Giuseppe Campagnola Valpolicella Ripasso Superiore DOC
Glass \$16 | Bottle \$69

LASAGNE AL RAGÙ \$26
Italian lasagne with slow cooked pork shoulder, sandwiched between hand-made pasta sheets & topped with grated Reggiano parmigiano
2017 Mada Shiraz
Glass \$15.50 | Bottle \$66

Secondi

PESCE \$33
Pan-fried fish served on a bed of mashed carrots with oven roasted cauliflower, currants, chilli & tarragon
2017 Contesa Pecorino d' Abruzzo
Glass \$14.00 | Bottle \$60

GUANCIALE DI MAIALE \$33
Sous-vide pork cheek, lightly crumbed & pan fried, served with Italian slaw and parmesan mustard. A melt-in-your-mouth delicacy!
2016 Ravensworth "The Grainery"
\$18 | Bottle \$79

TAGLIATA DI MANZO \$40
320g grain-fed scotch fillet served with caramelised roasted pumpkin & a honey balsamic glaze
2016 Ravensworth Agostinis Beppo's Blend
Glass \$15.50 | Bottle \$65

BISTECCA ALLA FIORENTINA \$92
(serves 2-3 people)
Weighing in at 1kg, this Tuscan superstar is our house specialty. A classic aged T-Bone prepared simply with salt & rosemary, grilled to medium rare and left to sit and contemplate. Served with parmesan shoe string fries, salsa verde & porcini garlic & sage butter. La Bestia! Allow 45 minutes cooking/ resting time
2015 Cantina Vietti Nebbiolo Perbacco
Bottle \$112

Pizza

PIZZA ROSSA - TOMATO BASE

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 salami) & Fior di Latte mozzarella	
FUNGHI	\$23
Medley of mushrooms, Fior di Latte mozzarella, rosemary & truffle oil (V)	
MELANZANE	\$24
Crispy grilled eggplant, chilli, squacquerone & basil (V)	
NAPOLITANA	\$23
Anchovies, olives, capers, Fior di Latte mozzarella & basil	
DIAVOLA	\$24
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 (V)	
ZUCCA	\$24
Roasted pumpkin, Spanish onion, squacquerone & basil (V)	
GAMBERETTI	\$25
Prawns, cherry tomatoes, chilli, parsley, Fior di Latte mozzarella & lemon	
PROSCIUTTO COTTO	\$24
Ham, Taleggio & oregano	

PIZZA BIANCA - WHITE BASE

BOSCAIOLA	\$24
Italian pork & fennel sausage, mushroom & scamorza cheese	
FRANCESCO	\$24
Roast potato, Italian fennel sausage, 'Nduja & Fior di Latte mozzarella	
ZOLA	\$24
Roasted potato, rosemary, Gorgonzola cheese, Fior di Latte mozzarella & sea salt (V)	

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

Contorni

RUCOLA DELLA CASA	\$12
Rocket, green apple & parmesan crisps	
CAROTE	\$12
Mashed carrots with tarragon and butter	
FAGIOLINI E MANDORLE	\$14
Warm blanched green beans served with toasted almonds & lemon olive oil	
INSALATA MISTA	\$10
Mixed leaf salad with Italian vinaigrette	

Dolci

AGOSTINIS' TIRAMISU	\$14
Made to order... savoiardi biscuits soaked in espresso coffee with mascarpone mousse	
CANNOLI ALLA NUTELLA	\$16
Piccoli cannoli filled with nutella cream (4 pieces)	
SEMIFREDDO PISTACCHIO	\$16
Pistachio semifreddo served with berry gel and floss	
TORTA AL CIOCCOLATO	\$15
Decadent flourless chocolate cake served with vanilla gelato & amaretto	
BOMBA	\$15
House made Italian doughnut filled with vanilla custard	
AFFOGATO	\$16
House-made vanilla gelato served with an espresso & your choice of digestivo: Cafe Patron XO Tequila, Frangelico or Grappa	
GELATI	\$12
Choice of 2 flavours served in a waffle cone	
DI FORMAGGI	\$22
Chef's selection of hard & soft cheeses originating from northern Italy. Truffle Pecorino, whipped goat's cheese, taleggio lombardo, gorgonzola dolce, honey, dried figs, candied pistachios & crostini	

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.