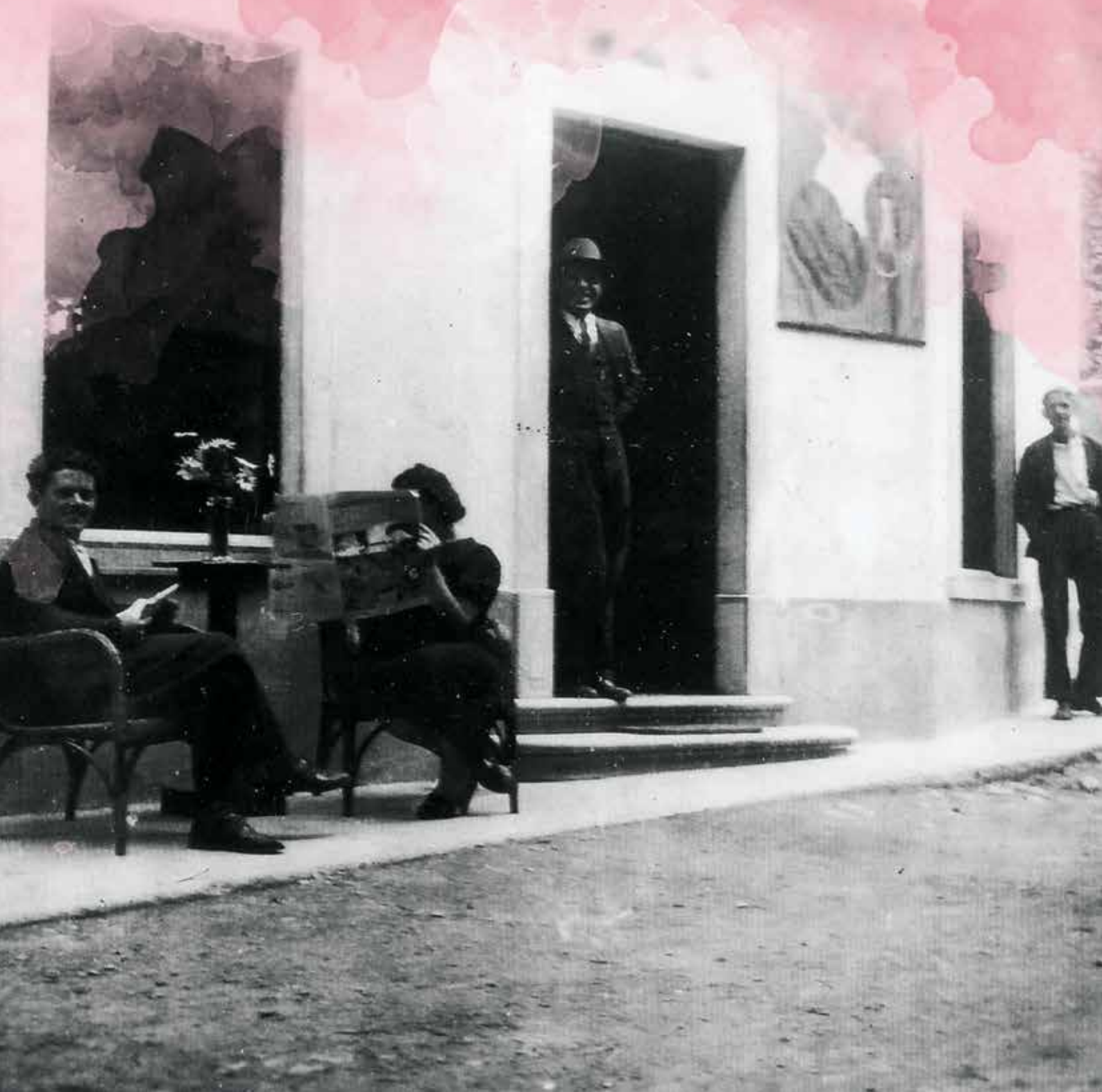


Agostinis

Summer



Antipasti

OLIVE DI FRANCO

Chilli & Garlic or Citrus & Rosemary

\$6

PANE DELLA CASA

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

\$10

+ San Daniele prosciutto

\$7

+ Fennel & chilli salame

\$6

+ Mortadella

\$6

+ Gorgonzola

\$6

+ Montasio

\$6

+ Taleggio

\$7

+ Whipped garlic butter

\$2

CALAMARI FRITTI

Lightly fried calamari served with basil & lime aioli – an Agostinis classic!

\$18

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)

\$13

Pasta

All of our pastas are made fresh in-house

RAVIOLONI

House-made ravioli filled with buffalo ricotta, spinach & lemon, served on a light tomato sugo with crispy prosciutto

\$26

2018 Helm Classic Dry Riesling

Glass \$16 | Bottle \$69

SPAGHETTI ALL' ARAGOSTA

The ultimate Marinara. Spaghetti tossed with lobster, cherry tomatoes, chilli, garlic & parsley

\$38

2019 Lilia's Fiano Con Gli Amici

Glass \$15,50 | Bottle \$66

ORECCHIETTE CON BROCCOLI E PANCETTA

Little ears of fresh pasta tossed with broccolini, chilli, garlic, pancetta & lemon crumb

\$26

2017 Stefano Massone Gavi

Glass \$15,50 | Bottle \$66

FOCACCIA AL FORNO

Our house-made focaccia served with your choice of: Whipped ricotta, black olives, preserved orange & fried capers (V)

\$13

'Nduja (spicy, spreadable salame), roast capsicum & parsley

INSALATA CAPRESE

The classic Caprese salad has been boosted with the bounty that is Stracciatella cheese. Decadent, silky, Italian buffalo milk cheese from the province of Foggia in Southern Italy served with oven roasted cherry tomatoes (V) (GF)

\$16

CARPACCIO

Paper-thin eye fillet of beef rolled in a medley of peppercorns served with rocket, grilled peach, Parmigiano-Reggiano & balsamic glaze (GF)

\$15

GNOCCHI AL POMODORO

House-made gnocchi coated in summer tomato sugo, fresh basil & smoked Scamorza cheese (V)

\$26

2017 Contesa Pecorino D'Abruzzo

Glass \$15 | Bottle \$62

PAPPARDELLE ALL' ANATRA

12-hour slow-cooked duck, white wine, parsley & hazelnuts served with silky ribbons of pasta

\$28

2018 Lark Hill Pinot Noir

Glass \$15 | Bottle \$62

LASAGNE AL RAGÙ

Italian lasagne with slow-cooked Italian sausage mince, sandwiched between hand-made pasta sheets & topped with grated Parmigiano-Reggiano

\$28

2018 Nick Spencer Shiraz Blend

Glass \$14 | Bottle \$58

Pizza Rossa

Our beer suggestion...

Lord Nelson Three Sheets Pale Ale \$9.50

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, Squacquerone & 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, Squacquerone & basil (V)

GAMBERI \$25

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

Secondi

PESCE AL CARTOCCIO \$33

Fish of the day oven-baked in a parcel with vongole, capers, cherry tomatoes & white wine. Served with house-made focaccia.

2018 Castello di Torre in Pietra Vermentino Glass \$15 | Bottle \$62

COTOLETTA DI VITELLO \$33

Tender veal chop crumbed & lightly fried, served with a salad of endive, fennel, orange, mint & pomegranate vinaigrette

2017 Poggio Anima Lilith Primitivo Glass \$13 | Bottle \$54

TAGLIATA DI MANZO

300g New York Strip Steak \$39

250g Eye Fillet wrapped in prosciutto \$42

Served with roasted sweet potatoes, Bagna Càuda sauce & grilled cabbage with white balsamic glaze

2017 Mada Shiraz Glass \$15.50 | Bottle \$66

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

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 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...

Capital Rock Hopper \$10

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

\$2 each

+fresh chilli +anchovies +grilled eggplant +olives

+mushrooms +rocket

\$4 each

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

+Gorgonzola +Taleggio +Bufala mozzarella +gluten-free base

Contorni

RUCOLA DELLA CASA \$12

Rocket, green apple & parmesan crisps (V)

BROCCOLINI DELLA CASA \$14

Warm, blanched broccolini served with chilli & garlic (V)

INSALATA VERDE \$10

Mixed leaf salad with Italian vinaigrette (V)

Dining con Amici

FESTA MENU - 3 COURSES \$50

Groups of 8 or more

FESTA GRANDE MENU - 5 COURSES \$70

Groups of 8 or more

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...

2017 Lark Hill Dial M For Marsanne G \$12

NV Long Rail Gully SSC G \$10

2016 Gallagher Sparkling Shiraz G \$16

AGOSTINIS' TIRAMISU \$14

Made to order... Italian sponge soaked in espresso coffee with Mascarpone mousse (GF)

CANNOLI ALLA VANIGLIA \$16

Locally-made piccolo cannoli shells filled with vanilla cream

ZUCCOTTO DI PANETTONE \$15

Panettone pudding christened with Marsala, filled with vanilla & chocolate gelato
+ 30ml 4 Pillars Christmas gin for extra festive cheer! \$10

PANNA COTTA ALLA NUTELLA \$15

Nutella panna cotta served with berries & amaretto crumb

MERINGA ESTIVA \$15

Summer meringue with passionfruit semifreddo, honeycomb & berries

MILLEFOGLIE CON PESCA \$14

Flaky, buttery layers of pastry, vanilla cream & roasted peach

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