

# *Agostinis*



## Antipasti

<b>FRANKIE'S OLIVES</b>	<b>\$5</b>
Chilli & Garlic or Citrus & Rosemary	
<b>FOCACCIA AL FORNO AL OLIO D'AGOSTINIS</b>	<b>\$10</b>
Made in our kitchen daily, enjoy simply on it's own or pair it with your favourite indulgence...	
+ San Daniele prosciutto	\$5
+ Truffle salame	\$5
+ Gorgonzola	\$5
+ Montasio	\$4
+ Asiago	\$4
<b>AGOSTINIS' ANTIPASTO ORIGINALE</b>	<b>\$26</b>
Truffle salame, San Daniele prosciutto, Black Pepper Mortadella, Montasio, roasted vegetables & sourdough	
<b>BURRATA CON TARTUFO</b>	<b>\$22</b>
Typical of the Puglia region in Italy, an oozy and decadent mozzarella made from cows milk and cream, topped with fresh local truffles. Served with oven roasted, orange cherry tomatoes.	
<b>CARPACCIO DI MANZO</b>	<b>\$22</b>
Raw grain-fed beef fillet, sliced finely, rolled in pink pepper & herbs, fried capers, crispy rocket & guava vinaigrette	
<b>CALAMARI FRITTI</b>	<b>\$16</b>
Lightly fried calamari served with roast lemon and mint aioli	
<b>FRICO</b>	<b>\$12</b>
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

<b>SPAGHETTI AL POMODORO CON BASILICO</b>	<b>\$18</b>
Tomato, garlic, basil... Classico e Buono! 2017 Collector Rose Glass \$13   Bottle \$54	
<b>FETTUCCINE AI FRUTTI DI MARE</b>	<b>\$28</b>
Served with fresh prawns, mussels and fish in a tomato, garlic & chilli sugo 2015 Marchesi Mazzei Belguardo Vermentino Glass \$13   Bottle \$54	
<b>FETTUCCINE AL TARTUFO</b>	<b>\$30</b>
House made fettuccine tossed with white wine, truffle paste, fresh truffles & Montasio 2014 Sam Miranda Dolcetto Rosso Glass \$13.50   Bottle \$56	
<b>PAPPARDELLE AL RAGÙ d'AGNELLO</b>	<b>\$24</b>
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	
<b>LASAGNE AL RAGÙ</b>	<b>\$25</b>
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

<b>PESCE</b>	<b>\$30</b>
Pan fried fish served with oven roasted tomatoes, capers, olives and beans 2016 Quealy 'Tussie Mussie' Pinot Gris Glass \$15   Bottle \$62	
<b>OSSO BUCCO D'AGNELLO</b>	<b>\$34</b>
Slow braised lamb osso bucco in white wine and tomato, served on a bed of parmesan polenta & crispy capers 2017 Mada Shiraz Glass \$15.50   Bottle \$66	
<b>TAGLIATA DI MANZO</b>	<b>\$38</b>
320g grain-fed scotch fillet served with potato galette, grilled asparagus and sage 2016 Ravensworth Beppo's Blend Glass \$15.50   Bottle \$65	
<b>BISTECCA ALLA FIORENTINA</b>	<b>\$80</b>
(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 & truffle butter 2014 Giuseppe Campagnola Valpolicella Glass \$16   Bottle \$69 La Bestia! Allow 45 minutes cooking/resting time	



## Pizza

### PIZZA ROSSA - TOMATO BASE

<b>MARGHERITA BUFALA</b>	<b>\$21</b>
Bufala mozzarella, Agostinis' spice & basil	
<b>PROSCIUTTO E RUCOLA</b>	<b>\$25</b>
Fior di Latte mozzarella, fresh prosciutto & rocket	
<b>SALSICCIA</b>	<b>\$24</b>
Italian sausage, 'nduja (spicy, spreadable salami) & Fior di Latte mozzarella	
<b>FUNGHI</b>	<b>\$23</b>
Medley of mushrooms, Fior di Latte mozzarella, rosemary & truffle oil	
<b>MELANZANE</b>	<b>\$24</b>
Crispy grilled eggplant, chilli, squacquerone & basil	
<b>NAPOLITANA</b>	<b>\$22</b>
Anchovies, olives, capers, Fior di Latte mozzarella & basil	
<b>DIAVOLA</b>	<b>\$23</b>
Spicy salami, olives, chilli & Fior di Latte mozzarella	
<b>CAPRICCIOSA</b>	<b>\$25</b>
Ham, mushrooms, artichokes, olives & Fior di Latte mozzarella	
<b>4 FORMAGGI</b>	<b>\$23</b>
Taleggio, gorgonzola, parmesan & Fior di Latte mozzarella	
<b>ZUCCA</b>	<b>\$23</b>
Roasted pumpkin, Spanish onion, squacquerone & basil	
<b>GAMBERETTI</b>	<b>\$25</b>
Prawns, cherry tomatoes, chilli, parsley, Fior di Latte mozzarella & lemon	
<b>PROSCIUTTO COTTO</b>	<b>\$23</b>
Ham, Taleggio & oregano	

### PIZZA BIANCA - WHITE BASE

<b>SOTTERRANEA</b>	<b>\$25</b>
Mushroom paste, fresh truffle, Italian sausage, Montasio cheese & Fior di Latte mozzarella	
<b>BOSCAIOLA</b>	<b>\$24</b>
Italian pork & fennel sausage, mushroom & scamorza cheese	
<b>ZOLA</b>	<b>\$24</b>
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

<b>RUCOLA DELLA CASA</b>	<b>\$12</b>
Rocket, green apple & parmesan crisps	
<b>INSALATA CAPRESE</b>	<b>\$14</b>
Heirloom tomatoes served with fresh bufala mozzarella and basil. Classica!	
<b>FAGIOLINI E MANDORLE</b>	<b>\$14</b>
Warm blanched green beans served with toasted almonds and lemon olive oil	
<b>INSALATA MISTA</b>	<b>\$10</b>
Mixed leaf salad with Italian vinaigrette	

## Dolci

<b>AGOSTINIS' TIRAMISU</b>	<b>\$12</b>
Made to order... savoiardi biscuits soaked in espresso coffee with mascarpone mousse	
<b>CANNOLI ALLA CREMA</b>	<b>\$14</b>
Piccoli cannoli filled with chocolate & vanilla custard	
<b>TORTA ALL'ARANCIA</b>	<b>\$14</b>
Orange & almond cake served with housemade whisky gelato	
<b>MOUSSE AL CIOCCOLATO</b>	<b>\$15</b>
Almond meringue served with Valrhona chocolate mousse, gold strawberries & jewels	
<b>AFFOGATO</b>	<b>\$15</b>
House-made vanilla gelato served with an espresso & your choice of digestivo: Cafe Patron XO Tequila, Frangelico or Grappa	
<b>GELATI</b>	<b>\$10</b>
Choice of 2 flavours served in a waffle cone	
<b>DI FORMAGGI</b>	<b>\$22</b>
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	

Please note: a surcharge of 15% applies on public holidays.