

Agostinis

Spring



Antipasti

OLIVE DI FRANCO \$6
Chilli & Garlic or Citrus & Rosemary

FOCACCIA AL FORNO ALL' OLIO D'AGOSTINIS \$10
Made in our kitchen daily, enjoy simply on its own or pair it with your favourite indulgence...

- + San Daniele prosciutto \$7
- + Fennel & chilli salame \$6
- + Mortadella \$6
- + Gorgonzola \$6
- + Montasio \$6
- + Taleggio \$7
- + Truffle pecorino \$7
- + Whipped garlic butter \$2

CALAMARI FRITTI \$18
Lightly fried calamari served with basil & lime 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)

INSALATA CAPRESE \$16
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)

ALICI BIANCHE \$15
White anchovies, roasted capsicum & pickled chilli served with house-made focaccia - a total delicacy!

CICALE DI MARE \$18
Showcasing the Balmain Bug in all its sweet glory... Oven roasted, served on a refreshing bed of tomato, dill & lemon (GF)

Pasta Ripiena

RAVIOLONI \$25
House-made ravioli filled with buffalo ricotta, spinach & prosciutto... served on a light tomato sugo
2016 Fiore Chianti DOCG
Glass \$12 | Bottle \$49

TORTELLONI \$25
The father of tortellini, tortelloni is filled with buffalo ricotta, roasted eggplant, olives & basil... served with butter & sage (V)
2017 Eden Road "The Long Road" Chardonnay
Glass \$13.50 | Bottle \$56

Pasta

All of our pastas are made fresh in-house

SPAGHETTI AI GAMBERI E VONGOLE \$26
Squid-ink & semolina pasta tossed with prawns, vongole, tomato & lemon
2017 Helm Classic Dry Riesling
Glass \$16 | Bottle \$69

FETTUCCINE DI VITELLO \$26
Fettuccine tossed with slow-cooked baby veal shoulder with tomato sugo
2017 Nero D'Avola DOC
Glass \$12 | Bottle \$49

PAPPARDELLE ALL' ANATRA \$28
12-hour slow-cooked duck, white wine, parsley & hazelnuts served with silky ribbons of pasta
2018 Lark Hill Pinot Noir
Glass \$12.50 | Bottle \$52

LASAGNE AL RAGÙ \$28
Italian lasagne with slow-cooked Italian sausage mince, sandwiched between hand-made pasta sheets & topped with grated Parmigiano-Reggiano
2018 Nick Spencer Shiraz Blend
Glass \$13 | Bottle \$54

Secondi

PESCE AL FORNO \$33
Whole baby Barramundi oven-roasted with lemon & thyme served with roasted cherry tomatoes, red-onion & black olives (GF)
2018 Castello di Torre in Pietra Vermentino
Glass \$14.50 | Bottle \$62

COTOLETTA DI VITELLO \$33
Tender veal crumbed and stuffed with oozy Taleggio cheese served with a pickled salad of radish, celery, cucumber & apple
2016 Sam Miranda Dolcetto
Glass \$13.50 | Bottle \$56

TAGLIATA DI MANZO \$40
320g grain-fed scotch fillet topped with paper-thin lardo, served with rosemary & sea salt patate fritte
2017 Mada Shiraz
Glass \$15.50 | Bottle \$66

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 shoestring fries, salsa verde & mustard butter. La Bestia! Allow 45 minutes cooking/resting time
2015 Cantina Vietti Nebbiolo Perbacco
Bottle \$112

Pizza

PIZZA ROSSA - TOMATO BASE

Our beer suggestion...

Lord Nelson Three Sheets Pale Ale \$8.50

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, parmesan & 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

PIZZA BIANCA - WHITE BASE

Our beer suggestion...

Capital Rock Hopper \$9

FRANCESCO \$24
Italian pork & fennel sausage, roast potatoes, 'nduja (spicy, spreadable salame) & Fior di Latte mozzarella

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
+Gorgonzola +Taleggio +Bufala mozzarella

Contorni

RUCOLA DELLA CASA \$12
Rocket, green apple & parmesan crisps

FAGIOLINI DELLA CASA \$14
Warm blanched green beans served with toasted almonds & lemon olive oil

INSALATA VERDE \$10
Mixed leaf salad with Italian vinaigrette

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

PANNA COTTA \$15
Vanilla panna cotta served with berries & amaretto crumb

SEMIFREDDO ALLE NOCCIOLE \$15
Silky chocolate & hazelnut semifreddo (GF)

CHEESECAKE AL LIMONCELLO \$14
Deconstructed limoncello cheesecake with salted biscuit crumb (GF)

GELATI \$12
Choice of 2 flavours served in a waffle cone

AFFOGATO \$16
House-made vanilla gelato served with an espresso & your choice of digestivo: Cafe Patron XO Tequila, Frangelico or Grappa

DINING WITH A BUNCH OF FRIENDS

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.