

# *Agostinis*





## Antipasti

**OLIVE Di FRANCO** \$6  
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 \$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 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)

**BURRATA CON TARTUFO** \$22  
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 tomatoes (V)

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

**PARMIGIANA DI MELANZANA** \$17  
A moreish winter classic... layers of eggplant, tomato sugo and bufala mozzarella, served with house-made focaccia (V)

## Zuppa

**TORTELLINI IN BRODO** \$22  
House-made veal and pork tortellini in chicken broth - alla Nonna!

**PASTA CECI** \$22  
Chef Francesco's twist on Pasta e fagioli, this soup is comfort food at its finest. Made with chick peas, rosemary, broken pappardelle and crispy pancetta. This thick, heart-warming soup pays homage to the simplicity of peasant-style Italian cooking

## Pasta

All of our pastas are made fresh in-house

**GNOCCHI AL VERDE** \$26  
Light, fluffy pillows of house-made potato gnocchi tossed with peas, broccolini, lemon and salted ricotta crumb (V)  
2017 Stefano Massone Gavi  
Glass \$14.50 | Bottle \$62

**FETTUCCHINE AI FUNGHI CON TARTUFO** \$30  
House-made fettuccine tossed with wild mushroom ragù, parsley & white wine, with grated fresh truffles  
2017 Contesa Pecorino d'Abruzzo  
Glass \$14 | Bottle \$60

**PAPPARDELLE AL RAGÙ d'AGNELLO** \$28  
Passionate & dedicated to the cause of simple, wholesome Italian food, this ribbon pasta is served with 12-hour slow-cooked lamb, rosemary, red wine & tomato sugo  
2016 Giuseppe Campagnola Valpolicella Ripasso Superiore DOC  
Glass \$16 | Bottle \$69

**LASAGNE AL RAGÙ** \$28  
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 AL FORNO** \$33  
Whole baby snapper oven-roasted with lemon & thyme served with grilled broccolini  
2016 Belguardo Vermentino  
Glass \$14.50 | Bottle \$62

**OSSO BUCCO** \$33  
12-hour slow-cooked beef osso bucco in white wine and parsley served on a bed of creamy polenta  
2016 Fiore Chianti - \$12 | Bottle \$49

**TAGLIATA DI MANZO** \$40  
320g grain-fed scotch fillet topped with crispy rocket with parmesan cheese and balsamic glaze. Served with rosemary and sea salt roasted potatoes  
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 & truffle 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)	
MELANZANA	\$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)	
GAMBERI	\$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	
SOTTERRANEA	\$25
Mushroom paste, fresh truffle, Italian sausage, Montastio cheese & 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  
+salami +prosciutto +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

AGOSTINIS' TIRAMISU	\$14
Made to order... savoiardi biscuits soaked in espresso coffee with mascarpone mousse	
CANNOLI ALLA NUTELLA	\$16
Locally-made, piccolo cannoli shells filled with Nutella cream	
PANNA COTTA ALLE PERE	\$15
Vanilla panna cotta served with pears lightly poached in grappa & amaretto crumb	
TORTA AL CIOCCOLATO	\$15
Decadent flourless chocolate cake served with vanilla gelato & raspberry	
TORTA DELLA RICOTTA	\$15
Classic Italian ricotta cheesecake. Light, fluffy, silky, heavenly	
BOMBA	\$15
House-made Italian doughnut filled with vanilla custard	
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.