

MANGIARE

FOOD

PIATTINI (SMALL PLATES)

1. Bruschetta - homemade roasted capsicum/ provolone/charcoal bread (v) **\$14** (+\$5 for gf bread)
2. Baccala Croquettes - salted cod fish/ putanesca sauce **\$16**
3. Funghi Arancini - mushroom arancini/ cauliflower puree/truffle oil/parmesan crisp (v) **\$16**
4. Polpette - meatballs/napoletana sauce/ crusty bread **\$16**
5. Salsiccia Con Pepperoni - Italian sausages/roasted peppers/crusty bread **\$18** (+\$5 for gf bread)
6. Granchio - soft shell crab/kohlrabi puree/lupini/salsa verde **\$25**
7. Beef Bracirole - sliced beef/ prosciutto/pecorino/herbs/napoletana sauce (gf) **\$27**
8. Fritto Misto - lightly fried prawns/ calamari/squid ink aioli **\$27**
9. Quaglia Arrosto - roasted quail/ gorgonzola cream/caramelised fig/herbs **\$28**
10. Antipasto Della Casa - cured meats/ burrata/pecorino/olives/roasted capsicum/crusty bread (gf) **\$34** (+\$5 for gf bread)

PIATTI (LARGER PLATES)

1. Parmigiana Di Melanzane - eggplant/aged parmesan/pomodoro sauce (v/gf) **\$24**
2. Crostini Porchetta - roast pork/apple reduction jus/zeppole doughnuts/apple slaw **\$34**
3. Suprema Di Pollo - chicken breast/ ricotta nduja, lemon zest & thyme stuffing/potato fondant/sautéed greens (gf) **\$34**
4. Agnello - lamb rump/beetroot puree/ potato fondant/blackened garlic (gf) **\$36**
5. Merluzzo - cod fish/celeriac mash/ olive tapenade/chicory/lemon chive reduction (gf) **\$42**
6. Filetto Di Manzo - 250g eye fillet/ truffle mash/ rainbow carrot/charred shallots/ red wine jus (gf) **\$48**

PASTA (+5 FOR GF PASTA)

1. Spaghetti Polpette - homemade spaghetti meatballs/napoletana sauce **\$25**
2. Fettuccine ai Funghi - fettuccine/wild mushrooms/white wine reduction sauce (v) **\$27**
3. Gnocchi - stracciatella/napoletana sauce (vg/v) **\$27**
4. Fileja calabrese - nduja/porchetta/ cherry tomato **\$29**
5. Casarecce Ragu - fresh casarecce/lamb shoulder ragu **\$32**
6. Spaghetti Marinara - WA mixed seafood/ prawn bisque (gf) **\$34**

SIDES

1. Truffle Mash (gf/v) **\$14**
2. Insalata Fresca - mixed salad/red onion/cucumber/tomatoes/celery/balsamic vinaigrette (v/gf) **\$16**
3. Insalata Casa Delizia - baby spinach/ roasted baby beets/cherry tomatoes/ goats cheese/pine nuts (v/gf) **\$16**
4. Insalata Calda - sautéed seasonal greens (v/gf) **\$18**

DESSERTS

1. Tiramisu - traditional coffee flavoured **\$12**
2. Affogato - Italian coffee/vanilla ice cream **\$12** (+\$5 for frangelico shot)
3. Bomboloni Caramello - sugar coated doughnuts/salted caramel sauce **\$14**
4. Cannoli - homemade cannoli/sweetened ricotta/chocolate drops/pistachio **\$14**
5. Limoncello Panacotta - lemon/crumbed biscuits **\$14**

KIDS

1. Cheese Pizza **\$10**
2. Chicken Nuggets & Chips **\$10**
3. Fish & Chips **\$10**
4. Spaghetti Meatballs - spaghetti served with beef and pork meatballs in napoletana sauce **\$12**

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COMO
PRESTON STREET

PIZZA

PIZZA BIANCHE/MOZZARELLA BASE

FOCACCIA AGLIETTO (V) \$11

Garlic, sea salt and Italian herbs served with balsamic EVOO dip

DELIZIA \$23

Mozzarella, pancetta, pecorino, cracked pepper, drizzled with swan valley honey

VEGETARIANA (V) \$24

Fior di latte mozzarella, mushrooms, zucchini and red capsicum

QUATTRO FORMAGGI (V) \$25

Fior di latte mozzarella, gorgonzola, scamorza and parmesan

PRIMO AMORE \$26

Fior di latte mozzarella, roquette, cherry tomatoes, shaved parmesan and prosciutto

CONTADINA \$26

Fior di latte mozzarella, roasted potatoes, red onions, home-made Italian sausage and scamorza cheese

PIZZA ROSSE/TOMATO BASE

MARGHERITA (V) \$19

Fior di latte mozzarella and fresh basil

PEPPERONI \$23

Fior di latte mozzarella and pepperoni

AUSTRALIANA \$24

Fior di latte mozzarella, cured leg ham and pineapple

SICILIANA \$24

Fior di latte mozzarella, olives, anchovies and capers

SAN LUCA \$26

Fior di latte mozzarella, home-made Italian sausage, nduja, red capsicum and olives

MARCO POLO \$26

Fior di latte mozzarella, chicken, roasted potato, red onion and bbq sauce

CARNIVORA \$27

Fior di latte mozzarella, home-made Italian sausage, salami and cured leg ham

CLASSICO \$28

Burrata, prosciutto di parma and shaved parmesan

SUPREMA \$28

Fior di latte mozzarella, mushrooms, red onion, red capsicum, olives and salami

GAMBERI \$29

King prawns, zucchini, cherry tomato and chilli flakes

CALZONE

COLOSSEO \$26

Fior di latte mozzarella, tomato, cured leg ham and mushrooms

VATICANO \$26

Fior di latte mozzarella, salami, ham

All our pizzas are rested 48hrs with a certified blended flour. Ingredients used are all D.O.P

Gluten-free and Vegan cheese available: \$6 extra

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