

MANGIARE

FOOD

PIATTINI (SMALL PLATES)

Bruschetta - homemade roasted capsicum/
provolone/charcoal bread (v) \$15
(+\$5 for gf bread)

Baccala Croquettes - salted cod fish/
putanesca sauce \$16

Funghi Arancini - mushroom arancini/
cauliflower puree/truffle oil/parmesan crisp
(v) \$16

Polpette - meatballs/napoletana sauce/crusty
bread (contains nuts) \$16

Fritto Misto - lightly fried prawns/
calamari/squid ink aioli \$27

Beef Carpaccio - thinly sliced beef eye
fillet/rocket/shaved parmesan/Italian dressing
(gf) \$21

Burrata - tomato medley/oregano balsamic/
crusty Italian bread (v) \$27 (gf bread extra
\$5)

Capesante - scallops/pea purée/crispy
pancetta/gocce peperoncino (gf) \$26

Antipasto - cured meats/salsiccia/pecorino/
provolone/olives/roasted capsicum/crusty
bread \$29 (gf bread +\$5)

Suppli Al Telefono - beef ragu risotto/
mozzarella/parmesan fondue \$15

Mozzarella Fritte - fried mozzarella balls/
basil pesto (v) \$14

Cozze - traditional chilli mussels/crusty
Italian bread \$29

Polpo - grilled octopus/creamy potato sauce/
sun dried tomato/olives/crispy potato skin
(gf) \$29

PIATTI (LARGER PLATES)

Bistecca e Patatine - roasted cauliflower/
carrot chips/capsicum oil (v/gf) \$23

Crostini Porchetta - roast pork/apple
reduction/veggies/wedges (gf) \$34

Cotoletta - Italian style herb crumbed
chicken schnitzel/chips/aioli/red wine jus
\$29

Agnello - lamb rump/beetroot puree/ potato
fondant/blackened garlic/veggies
(gf) \$36

Pesce - fish of the day/ mash potato/ olive
tapenade/greens/lemon chive reduction (gf)
\$42

Filetto - 250g eye fillet/truffle mash/veggies/
red wine jus (gf) \$49

KIDS

Cheese Pizza \$10

Chicken Nuggets & Chips \$10

Fish & Chips \$10

Spaghetti Meatballs - homemade spaghetti
meatballs/napoletana sauce (nuts) \$12

PASTAS

Spaghetti Polpette - spaghetti/homemade
meatballs/napoletana sauce (nuts) \$26

Fettuccine ai Funghi - fettucini/wild
mushrooms/creamy sauce (v) \$28

Gnocchi - gnocchi/pomodoro or creamy mushroom
sauce/parmesan (v) \$27

Casarecce Ragu - casarecce pasta/lamb
shoulder ragu \$32

Spaghetti Marinara - WA mixed seafood/prawn
bisque (gf) \$34

Beef Cheek Ravioli - red wine jus/parsnip
cream \$34

Cavatelli Porchetta - cavatelli pasta/
porchetta/cherry tomato garlic sauce/
broccoli \$31

Mezzemaniche Pollo - mezzemaniche pasta/
chicken/mushroom/cream sauce \$29

Spaghetti Carbonara - pancetta/egg yolks/
pecorino/pepper \$26

(Any of above pasta can be made with gf penne
or spaghetti extra \$5)

SIDES

Insalata Fresca - mixed salad/red onion/
cucumber/tomatoes/celery/balsamic
vinaigrette (v/gf) \$16

Insalata Casa Delizia - baby spinach/roasted
baby beets/cherry tomatoes/goats cheese/pine
nuts (v/gf) \$16

Truffle Mash (v/gf) \$14

Patatine - homemade wedges/herbed seasoning/
aioli \$14

Pane e Burro - crusty Italian bread/butter \$6

DESSERTS

Tiramisu - traditional coffee
flavoured \$12

Bomboloni Caramello - sugar coated doughnuts/
salted caramel sauce \$14

Cannoli - homemade cannoli/sweetened ricotta/
chocolate drops/pistachio \$14

Peach Bellini Panacotta - peach coulis/toasted
almond flakes/tuille (gf option) \$14

Limoncello Semifreddo - frozen limoncello
mousse/cocoa dust/dehydrated strawberries/
pistachio (gf) \$14

Nutella Gelato - almond biscotti/macerated
cherries/cream (gf option) \$14

Lemon Sorbet \$12

Affogato - Italian coffee/vanilla ice cream
\$12 (+\$5 for frangelico shot)

PRESTON
2/6
COMO
STREET