

# *Agostinis*



## Antipasti

<b>FRANKIE'S OLIVES</b>	<b>\$5</b>
Chilli & Garlic or Citrus & Rosemary The perfect way to wake up the palate	
<b>SALT &amp; VINEGAR PATATINE FRITTE</b>	<b>\$5</b>
These potato crisps are made fresh daily... how much vinegar you want is up to you!	
<b>FOCACCIA AL FORNO CON AGOSTINIS' OLIO</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
+ Veneto salame	\$5
+ Mini Burrata	\$5
+ Rotolo di mozzarella	\$5
+ Gorgonzola cheese	\$5
+ Montasio cheese	\$4
+ Asiago cheese	\$4

<b>AGOSTINIS' ANTIPASTO ORIGINALE</b>	<b>\$26</b>
Veneto salame, San Daniele prosciutto, Black Pepper Mortadella, Rotolo di mozzarella, olives & sourdough	

<b>POLPETTINE CON PASSATA DI ROSSA POMODORO</b>	<b>\$14</b>
Pork meatballs in vine-ripened tomato sauce with house made focaccia	

<b>BURRATA CON TARTUFO</b>	<b>\$22</b>
Typical of the Puglia region in Italy, an cozy and decadent mozzarella made from cows milk and cream, topped with fresh local truffles. Served with pickled zucchini & roasted tomatoes	

<b>CALAMARI FRITTI</b>	<b>\$15</b>
Lightly fried calamari served with black olives, tomato & chilli salsa	

<b>FRICO</b>	<b>\$10</b>
A typical dish from the Friuli region of Italy. Paper thin layers of Montasio cheese & potato, oven roasted to form a heavenly, crunchy, chewy pancake	

## Primi Piatti

All of our pastas are made fresh in house	
<b>SPAGHETTI AL POMODORO E BASILICO</b>	<b>\$18</b>
Tomato, garlic, basil... Classico e Buono!	
<b>TONNARELLI ALLA BOTTARGA</b>	<b>\$25</b>
Square-cut spaghetti with finely grated Bottarga (salty cured fish roe), garlic, chilli, lemon & parsley. A true Sicilian delicacy... the taste of the Mediterranean sea	
<b>FETTUCCINE AI FRUTTI DI MARE</b>	<b>\$30</b>
Mussels, prawns & fish in a delicate tomato sauce with chilli & garlic	
<b>PACCHERI SALSICCIA DI MAIALE</b>	<b>\$23</b>
Tube-shaped pasta with Italian pork, fennel & chilli sausage slow cooked with tomato sugo	

<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	

## Secondi Piatti

<b>PESCE</b>	<b>\$30</b>
Pan fried fish of the day on a bed of eggplant and tomato caponata, topped with crispy fried cavolo nero	

<b>COTOLETTA ALLA MILANESE</b>	<b>\$35</b>
Parmesan & thyme crusted 250gm veal cutlet served with a black olive, fennel & orange salad	

<b>TAGLIATA DI MANZO CON LARDO</b>	<b>\$38</b>
320g grain-fed scotch fillet served with paper thin lardo, roasted potatoes & red capsicum	

<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 roast potatoes & a medley of mustard, horseradish & truffle butter... La Bestia! Allow 45 minutes cooking/resting time	





## Pizza Rossa

MARGHERITA	\$18
Fior di Latte mozzarella, Agostinis' spice & basil	
MARGHERITA BUFALA	\$22
Bufala mozzarella, Agostinis' spice & basil	
MARISA	\$23
Bufala mozzarella, artichokes & chilli	
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	
MELANZANE	\$24
Crispy grilled eggplant, chilli, squacquerone cheese & basil	
NAPOLITANA	\$22
Anchovies, olives, capers, Fior di Latte mozzarella & basil	
DIAVOLA	\$23
Spicy salami, olives, chilli & Fior di Latte mozzarella	
CAPRICCIOSA	\$25
Prosciutto cotto, mushrooms, artichokes, olives & Fior di Latte mozzarella	
4 FORMAGGI	\$23
Taleggio, gorgonzola, parmesan & Fior di Latte mozzarella	
ZUCCA	\$23
Roasted pumpkin, Spanish onion, squacquerone cheese & basil	
GAMBERETTI	\$25
Prawns, cherry tomatoes, chilli, parsley, Fior di Latte mozzarella & lemon	
PROSCIUTTO COTTO	\$23
Italian ham, Taleggio cheese & oregano	
CALZONE FRITTO	\$24
Deep fried calzone with Italian sausage, prosciutto cotto & Fior di Latte mozzarella	
<b>TAKE IT TO THE NEXT LEVEL</b>	
\$2 each	
+fresh chilli +anchovies +grilled eggplant +olives +mushrooms +rocket	
\$4 each	
+salami +prosciutto +Italian ham +'nduja +Gorgonzola +Taleggio +Bufala mozzarella	
\$3.50	
+Gluten free base (May contain traces of gluten because all pizzas are cooked in one forno!)	

## Mamma Mia!

\$90
To share or not to share!
1 metre long pizza - Your choice of 3 toppings

## Pizza Bianca

BOSCAIOLA	\$24
Italian pork & fennel sausage, mushroom & scamorza cheese	
PANCETTA	\$23
Pancetta, broccolini & Fior di Latte mozzarella	
PATATA	\$24
Potato, rosemary, Fior di Latte mozzarella & sea salt	
SOTTERRANEA	\$25
Mushroom paste, fresh truffle, Italian sausage, Montasio cheese & Fior di Latte mozzarella	

## Contorni

RUCOLA DELLA CASA	\$12
Rocket, green apple & parmesan crisps	
CAVOLO	\$12
Italian coleslaw with finely shredded green cabbage with a garlic, lemon & mint vinaigrette	
INSALATA MISTA	\$10
Mixed leaf salad with Italian vinaigrette	

## Dolci

AGOSTINIS' TIRAMISU	\$12
Made to order... savoiardi biscuits soaked in espresso coffee with mascarpone mousse	
CANNOLI	\$14
Mini Nutella and chocolate ricotta cannoli & fairy floss	
GIOIELLI DOLCI	\$12
Moscato jelly jewels topped with almond meal cake, chantilly cream & fresh figs	
PASTICCINO DI MELA	\$12
A deliciously light tart of puff pastry, creme patissiere & apple served with vanilla gelato	
BOMBA	\$12
House made Italian doughnut filled with Nutella cream	
AFFOGATO	\$15
House-made vanilla gelato served with an espresso & your choice of digestivo: Cafe Patron XO Tequila, Frangelico or Grappa	
GELATI	\$10
Choice of 3 flavours	
DI FORMAGGI	\$22
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 pistachio & crostini	

# Drinks

## Vino di Casa

We are very excited to be serving the only, 100% Italian made wines available on tap in Australia. The TAP. system guarantees freshness and the pitch-perfect flavour of your wine every single time. These are some gorgeous wines all hand-selected in Italy.

### PINOT GRIGIO

100% Pinot Grigio grapes from the Veneto region. A light to medium bodied wine with a dry and fruity style and beautifully fragrant bouquet. On the palate, the wine has a fresh and crisp flavour with good acidity and a long finish.

### ROSÉ

85% Sangiovese / 15% Merlot grapes from Tuscany. TAP. Rosé is a dry, smooth wine with notes of fresh strawberries and a floral fragrance. The wine's perfectly balanced acidity and ending flavours combine for a refreshing mouth feel with a refined finish.

### SANGIOVESE

100% Sangiovese grapes from Tuscany. A medium bodied style wine with soft tannins and well balanced acidity. A vibrant ruby red colour with aromas of deep and intense cherry fruit, mixed with light spicy notes.

Quartino (250ml)	\$14.50
Mezzo (500ml)	\$28.00
Litro (1000ml)	\$55.00

### BEPPO'S BLEND \$65

Made especially for Agostinis by local wine genius, Bryan Martin from Ravensworth Wines at Murrumbateman. Beppo's is a blend of Sangiovese, Nebbiolo and Barbera, three great Italian varietals.

"Lots of cherry, flowers and spice aromas with a zingy acidity, the wine is on the light side of medium weight, which gives it a brilliant drinkability, particularly with food, and even more so with its natural pairing, Italian food."

- Bryan Martin

## Beer

### DRAUGHT BEER

Peroni	\$8.50
Peroni Leggera	\$7.50
Lord Nelson Three Sheets Pale Ale	\$8.50
Bridge Road Little Bling mid-strength IPA	\$7.50

### BOTTLED BEER

#### ITALIAN

Menabrea	\$10.00
Moretti	\$10.00
Theresiana	\$10.00

#### LOCAL & IMPORTED

Dos Blockos	\$9.00
Endeavour Golden Ale	\$9.00
Lord Nelson Old Admiral	\$9.00
Bulmers Original Cider	\$9.00
Bulmers Pear Cider	\$9.00

## Soft Drinks

Mineral Water Sparkling or Still 750ml	\$10.00
Coke	\$3.50
Diet Coke	\$3.50
Lemonade	\$3.50
Ginger Beer	\$4.50
Ginger Ale	\$4.50
Chinotto	\$4.50
Aranciata Rossa	\$4.50
Limonata	\$4.50
Orange Juice	\$4.00
Apple Juice	\$4.00