

Agostinis



Antipasti

FRANKIE'S OLIVES \$5
Chilli & Garlic or Citrus & Rosemary
The perfect way to wake up the palate

SALT & VINEGAR PATATINE FRITTE \$6
These potato crisps are made fresh daily...
how much vinegar you want is up to you!

FOCACCIA AL FORNO CON D'AGOSTINIS' OLIO \$10
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
- + Rotolo di mozzarella \$5
- + Gorgonzola cheese \$5
- + Montasio cheese \$4
- + Asiago cheese \$4

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

BURRATA \$22
Typical of the Puglia region in Italy, an
oozy and decadent mozzarella made from
cows milk and cream. Served with pickled
zucchini & roasted tomatoes

CALAMARI FRITTI \$15
Lightly fried calamari served with
roast lemon and mint aioli

FRICO \$10
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

SPAGHETTI AL POMODORO E BASILICO \$18
Tomato, garlic, basil... Classico e Buono!

TONNARELLI ALLA BOTTARGA \$25
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

FETTUCCINE AI FRUTTI DI MARE \$30
Mussels, prawns & fish in a delicate
tomato sauce with chilli & garlic

PAPPARDELLE ALL' ANATRA \$25
Pappardelle ribbons tossed with white
wine duck ragù & parsley, topped with
toasted hazelnuts

RIGATONI AL RAGÙ D'AGNELLO \$23
Rigatoni pasta served with a sauce of
6-hour slow cooked spring lamb, tomato
and chilli

LASAGNE AL RAGÙ \$25
A twist on the classic Italian lasagne
with slow cooked pork mince & mushrooms,
sandwiched between hand-made pasta sheets
& topped with grated Reggiano parmigiano

Secondi Piatti

PESCE \$30
Pan fried fish of the day with celeriac,
mint & pine nut salad

COTOLETTA ALLA MILANESE \$35
Parmesan & thyme crusted 250gm veal cutlet
served with a black olive, fennel & orange
salad. Served medium rare

TAGLIATA DI MANZO \$38
320g grain-fed scotch fillet served served
on a bed of thick cut chips, topped with
rocket salad

GALLETTO \$35
Grilled spatchcock served on a bed of
cauliflower mash, roasted beetroot and
baby carrots

BISTECCA ALLA FIORENTINA \$80
(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, mustard and
horseradish...
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	
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	

TAKE IT TO THE NEXT LEVEL

\$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	
ZOLA	\$24
Roasted potato, rosemary, Gorgonzola cheese, Fior di Latte mozzarella & sea salt	
SOTTERRANEA	\$25
Mushroom paste, Italian sausage, Montasio cheese & Fior di Latte mozzarella	
MELANZANE E TALEGGIO	\$23
Crispy eggplant, Taleggio cheese, Fior di Latte mozzarella & basil	
FRIARIELLI	\$23
Broccolini leaves, pork sausage, chilli and 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 strawberries	
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