

# *Agostinis*



## Antipasti

- FRANKIE'S OLIVES** \$5  
Chilli & Garlic or Citrus & Rosemary  
The perfect way to wake up the palate
- SALT & VINEGAR PATATINE FRITTE** \$5  
These potato crisps are made fresh daily...  
how much vinegar you want is up to you!
- FOCACCIA AL FORNO CON 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  
+ Mini Burrata \$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, Treccia  
mozzarella, olives & sourdough
- MISCELA DI POLPO E PATATE** \$16  
Slow cooked octopus served with a salad  
of potatoes, Kalamata olives & parsley
- INSALATA CAPRESE CON BURRATA** \$15  
Heirloom tomatoes, Burrata cheese,  
basil & Agostinis' olive oil
- BRESAOLA CON CAVOLO BIANCO** \$16  
Paper thin sliced cured beef with shaved  
cabbage, crispy parmigiano, roasted  
hazelnuts & aged balsamic
- CALAMARI FRITTI** \$15  
Lightly fried calamari served with  
an aioli of grilled lemon & mint
- 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 morsel

## 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
- SPAGHETTI ALLA MARINARA** \$28  
Vongole, prawns, fish, vino bianco, cherry  
tomatoes, chilli, garlic & parsley
- FUSILLI FUNGHI** \$22  
Corkscrew shaped pasta with mushroom  
ragù with scamorza cheese & thyme
- PACCHERI SALSICCIA DI MAIALE** \$23  
Tube-shaped pasta with Italian pork,  
fennel & chilli sausage slow cooked  
with tomato sugo

- LASAGNE AL RAGÙ** \$25  
Classic Italian lasagne with slow cooked  
wagyu beef, sandwiched between hand made  
pasta sheets & topped with grated  
Reggiano parmigiano

## Secondi Piatti

- PESCE** \$30  
Pan fried snapper with oven roasted  
tomatoes & crispy capers, served with  
a frisée lettuce, asparagus & cucumber  
insalata
- COTOLETTA ALLA MILANESE** \$35  
Parmesan & thyme crusted 250gm veal outlet  
served with a fennel & cabbage insalata
- TAGLIATA DI MANZO** \$35  
320g grain-fed scotch fillet served on  
a bed of roasted eggplant, topped with  
crispy fried rocket, parmesan cheese  
and balsamic vinegar
- BISTECCA ALLA FIORENTINA** \$75  
(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 & salsa verde butter...  
La Bestia!



## *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	\$23
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
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	\$24
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	\$22
Italian ham, Taleggio cheese & oregano	
CALZONE FRITTO	\$24
Deep fried calzone with Italian sausage, prosciutto cotto & Fior di Latte mozzarella	
<b>TAKE YOUR PIZZA 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!*

\$85

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	
CALZONE FUNGHI	\$23
Mushrooms, Taleggio, rocket & Fior di Latte mozzarella	
CALZONE SPINACI	\$22
Spinach, smoked ricotta, parmesan, lemon & chilli	

## *Contorni*

RUCOLA DELLA CASA	\$12
Rocket, green apple & parmesan crisps	
RADICCHIO ALLA GRIGLIA	\$13
Grilled radicchio & speck... an Agostinis' family favourite	
CAVOLO	\$12
Italian coleslaw with finely shredded green cabbage with a garlic, lemon & mint vinaigrette	
INSALATA VERDE	\$10
Mixed leaf salad with Italian vinaigrette	

## *Dolci*

TORTA DELLA CASA	\$10
Made daily... anything is possible!	
AGOSTINIS' TIRAMISU	\$12
Made to order... savoiardi biscuits, freshly brewed coffee, marscapone & chocolate mousse	
CANNOLI	\$13
Mini chocolate ricotta cannoli & fairy floss	
MARITONZO CON GELATO	\$14
Freshly made brioche bun served warm, filled with vanilla & chocolate gelato - a sandwich made in heaven!	
AFFOGATO	\$15
House-made vanilla gelato served with an espresso & your choice of digestivo: Cafe Patron XO Tequila, Frangelico or Grappa	
PIZZA DOLCE ...AMORE!	\$14
Who said pizza was for main course? Dessert pizza of chocolate & ricotta	
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

### BEPPLO'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
Orange Juice	\$4.00
Apple Juice	\$4.00