

dall'oliva pregiata



OLIO RADINO

PURO E SQUISITO

DELLA SOCIETA' RADINO - MILANO - VIA P. SOTTOCORNO, 4

ANTIPASTI

TAGLIERE DI AFFETTATI - 24.5

Italy's finest cold meats sliced fresh & served with Sicilian green olives, Italian cheese & fried pizza strips

CAPRESE SALAD - 19.9

Fresh Mozzarella di bufala or Burrata, fresh tomato, EVO & fresh basil. Served with house made focaccia.
[Burrata based on availability]

SOUP OF THE DAY - 11.0

Please ask our friendly staff for today's soup of the day
[Seasonal & subject to availability]

ITALIAN STREET FOOD

ARANCINI AL RAGU' [SICILIA] - 12.9

Traditional Italian Arancini of rice coated with homemade breadcrumbs & a delicious centre of peas, fior di latte & ragu' sauce [4 per serve]

CAZZILLI [PALERMO] - 12.9

Sicilian style potato, parsley, parmigiano & pecorino dolce croquettes [4 per serve]

MONTANARA [NAPOLI] - 12.9

Napoli style fried pizza balls topped with bufala ricotta, parmesan, San Marzano tomato & fresh basil
[4 per serve]

CALAMARI CON SEMOLA [SARDEGNA] - 11.9

South Australian squid dusted in semolina flour, served with garlic aioli

OLIVE ASCOLANE [ASCOLI PICENO] - 11.9

Green olives stuffed with various minced meat & spices, coated in breadcrumb & fried [4 per serve or \$3 each]

SGAGLIOZZE BARESI [PUGLIA] - 10.9

Pugliese style deep fried polenta wedges, served with your choice of sauce:
Napoletana | Pesto | 4 Formaggi [4 per serve]

ARICCETTE [LAZIO] - 13.9

This is our take on the famous Porchetta di Ariccia Panino, house made fried pizza bread topped with our tasty slow cooked porchetta, salsa verde & roasted capsicum.
[4 per serve]

PANZEROTTI [PUGLIA] - 13.9

A famous delicacy from Puglia, the heel of Italy. These half-moon morsels of deep fried dough are filled with San Marzano tomato sauce, fior di latte & oregano
[4 per serve]

POLPETTE DI MELANZANE [SICILIA] - 11.9

Sumptuous southern style Italian eggplant patties, coated in flour & fried to perfection [4 per serve]

PASTA

BOLOGNESE - 23.0

Traditional Bolognese sauce prepared in house by our native Emiliano chef, enjoy with your choice of pasta listed in this section

RIGATONI ALLA NORMA - 24.5

Short tubed pasta with Napoletana sauce, fried eggplant, house made grated baked ricotta cheese, fresh basil

SPAGHETTI ALLA CARBONARA - 23.0

Traditional Spaghetti Carbonara served with crispy guanciale, egg & cracked pepper (Italian style, no cream)

PAPPARDELLE ALLA BOSCAIOLA - 24.9

Wide ribbon pasta served with button & porcini mushrooms, pancetta, mascarpone & parmigiano

NORCINA SBAGLIATA - 26.9

Tubed pasta with Italian pork sausage, stracciatella & ricotta, topped with crispy pancetta, fresh stracciatella & pistachios

PENNONE ALLA CALABRESE - 23.5

Short tubed pasta with nduja (spicy spreadable salami), olives, capsicum, anchovies, chilli & Napoletana sauce

RISOTTO AL PROFUMO DI MARE - 28.9

Local mixed fresh seafood risotto

RISOTTO AI FUNGHI - 25.9

Traditional Italian risotto with button & porcini mushrooms & a dash of cream

RAVIOLI AL SALMONE - 28.9


Salmon & ricotta filled Ravioli, homemade here at Est Ovest & served with a sauce of sautéed cherry tomatoes, red onions & capers


GNOCCHERIA

At EST OVEST we pride ourselves on our GNOCCHI. Made fresh by our chefs each day, try them with one of the following sauces;

GNOCCHI - 26

Ragu' | Napoli | 4 Formaggi | Pesto | Calabrese | Bolognese | Burnt Butter & Sage (Not available with GF Gnocchi)

Gnocchi with Napoli sauce is 100% Vegan 

Gluten free Gnocchi & Penne available with any sauce 

POLENTA BAR

Traditional Italian soft polenta made fresh to serve, with one of the following sauces;

POLENTA - 24

Ragu' | Ragu' & Salsiccia | Crema di Funghi | Funghi al Sugo



NO GLUTEN*

GLUTEN FREE

THIS ICON INDICATES THAT THE DISH CAN BE MADE GLUTEN FREE ON REQUEST, BUT MAY NOT BE SUITABLE FOR THOSE WITH COELIAC DISEASE



VEGETARIAN

VEGETARIAN

THIS ICON INDICATES THAT THE DISH CAN BE MADE VEGETARIAN ON REQUEST



VEGAN

VEGAN

THIS ICON INDICATES THAT THE DISH CAN BE MADE VEGAN ON REQUEST

SECONDI

INVOLTINI DI MELANZANE - 24

Eggplant crumbed, fried & stuffed with ricotta, mushroom, roasted capsicum & zucchini. Served with house made Italian focaccia

SCALOPPINE CON FUNGHI - 27

Veal scaloppine in a button & porcini mushroom sauce with a dash of mascarpone. Served with sautéed peas & rosemary potatoes

FRITTO MISTO CON SEMOLA - 28.5

South Australian squid & prawns dusted in semolina flour, served with garlic aioli & a garden salad

TAGLIATA CON RUCOLA E GRANA - 34.9

Cape Byron Black Angus Scotch Fillet cooked to your liking, sliced to serve & topped with rocket, parmesan, extra virgin olive oil & a side of fried potato crisps

COTOLETTA MILANESE - 32.9

Veal Rib Eye on the bone, tenderised, crumbed & fried. Served with fried potatoes & tomato salad

CONTORNI

PATATE CON ROSMARINO - 8.0

Side serve of roasted potatoes & rosemary

HOUSEMADE FRIED POTATO CRISPS - 8.0

Side serve of crispy fried potato crisps

SEASONAL VEGETABLES - 8.0

Side serve of steamed seasonal vegetables

ITALIAN GARDEN SALAD - 12.0

Italian style garden salad with white balsamic dressing

ITALIAN SIDE SALAD - 7.5

Italian style small side salad with white balsamic dressing

PISELLI IN UMIDO - 8.0

Side serve of sautéed peas with shallots, garlic & EVO

FOCACCIA - 7.9

Rosemary, olive oil, salt

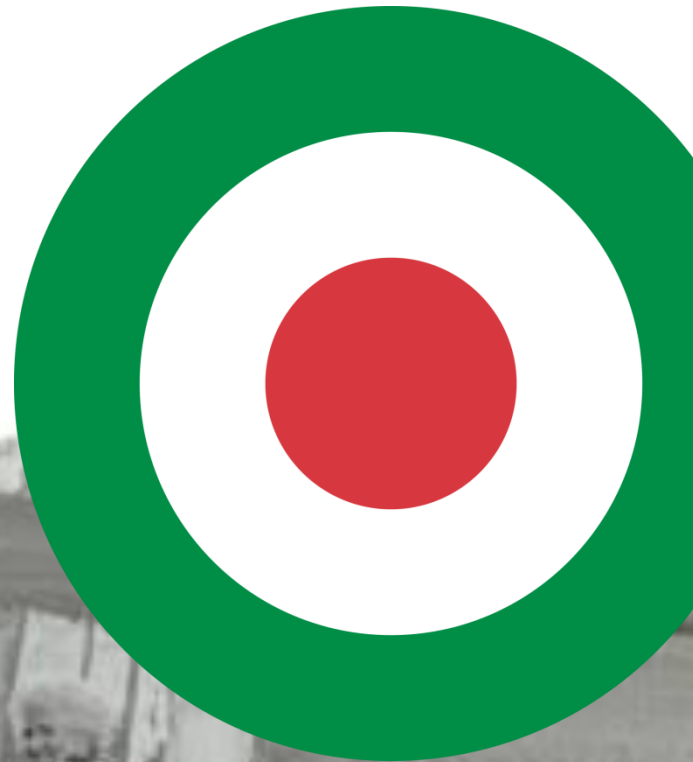
GARLIC FOCACCIA - 7.9

Garlic, olive oil, salt, oregano

So far away, and yet so close
I don't want to lose
Everything that I have left
That is Italian

I don't want to leave
Everything that I have found
in Australia

Italian-Australian Poet Mariano Coreno, 2001



PIZZE

13" ONLY

AT EST OVEST WE STAY TRUE TO ITALIAN TRADITION, OUR PIZZA CHEFS ARE ITALIAN TRAINED & QUALIFIED AND OUR FLOUR IS THE FINEST STONE GROUND FLOUR AVAILABLE. WE GUARANTEE A MINIMUM 60-72 HOURS FERMENTATION, MAKING OUR PIZZA LIGHT, FRAGRANT & EASILY DIGESTIBLE. THE INGREDIENTS THAT TOP OUR PIZZA HAVE BEEN CAREFULLY SELECTED, THEY ARE BALANCED IN WEIGHT & FLAVOUR, SO WE WOULD PREFER THAT YOU DIDN'T MAKE CHANGES. UNLESS YOU HAVE DIETARY REQUIREMENTS. GRAZIE!

PIZZE ROSSE | RED BASE

MARGHERITA - 17.9

San Marzano tomato, fior di latte, parmesan, basil
[Mozzarella di bufala option +4.5]

MARINARA (NO SEAFOOD) - 16.9

San Marzano tomato, garlic, oregano

NAPOLETANA - 16.9

San Marzano tomato, fior di latte, anchovies

NORMA - 23.9

San Marzano tomato, fior di latte, fried eggplant, ricotta di bufala, ricotta salata & basil

BOSCAIOLA - 22.9

San Marzano tomato, fior di latte, sausage, mushroom, oregano

BUFALA E CRUDO - 25.9

San Marzano tomato, mozzarella di bufala, prosciutto & basil
[Replace Mozzarella di Bufala with Burrata +1.0]

CAPRICCIOSA - 25.9

San Marzano tomato, fior di latte, triple smoked ham, mushroom, artichoke, olives, oregano

NDUJA - 24.9

San Marzano tomato, mozzarella di bufala, nduja (spicy spreadable salami), olives, basil

PROFUMO DI MARE - 26.9

San Marzano tomato, mixed local fresh seafood, rocket, parsley, fresh garlic, chilli

HOT SALAME - 22.9

San Marzano tomato, fior di latte, hot salame, olives

PORCHETTA - 24.9

Spicy Calabrese sauce, fior di latte, porchetta, parsley, oregano

PIZZE BIANCHE | WHITE BASE

CARBONARA - 23.9

Fior di latte, guanciale, pecorino cheese, egg, black pepper

QUATTRO FORMAGGI - 24.9

Fior di latte, Grana Padano, ricotta, gorgonzola, black pepper

EST OVEST - 25.9

Mozzarella di bufala, mild salami cones filled with ricotta di bufala, rocket, cherry tomatoes, mint & toasted walnuts

VEGETARIANA - 23.5

Fior di latte, zucchini, roasted capsicum, fried eggplant, red onion, salsa verde

SALSICCIA E FRIARIELLI - 23.9

Fior di latte, Italian pork sausage, parmesan, friarielli (wild Italian broccolini fried with fresh garlic & chilli)

PIZZA EXTRAS

Vegetarian Extras +3.0 | Meat Extras +3.5
Buffalo Mozzarella +4.5 | Prosciutto +4

CALZONE

PIZZA FRITTA NAPOLETANA - 24

Ricotta di bufala, fior di latte, pork cured meats (fried only)

CALZONE RUSTICO - 25

San Marzano tomato, fior di latte, triple smoked ham, mushroom

CALZONE VEGETARIANO - 23

San Marzano tomato, fior di latte, fried eggplant, zucchini, roasted capsicum, red onion

ALL OUR CALZONE ARE TOPPED WITH FRESH SAN MARZANO SAUCE & PARMESAN & CAN BE SERVED BAKED OR FRIED...IT'S YOUR CHOICE!

DOLCI

TIRAMISÚ - 12

Coffee & Frangelico soaked savoiardi biscuits layered with mascarpone cream & topped with cacao

CLASSIC PANNA COTTA - 12

See our specials list for this week's Panna Cotta

SEMIFREDDO ALLA NOCCIOLA - 14.9

Homemade Semifreddo with Disaronno liqueur, hazelnut praline, dark chocolate sauce & amaretto crumb

COPPA PRIMAVERA - 12

Strawberries soaked in sugar & lemon juice, vanilla gelato & whipped cream [Add a shot of liqueur if your heart desires]

NUTELLA PIZZA - 16

Nutella, strawberries, mascarpone & dusted with icing sugar

STRACCETTI DI PIZZA - 12.9

Deep fried pizza strips coated with cinnamon sugar & drizzled with South Australian honey

SWEET MONTANARA - 7.9

Deep fried pizza balls filled with white chocolate, dusted in cinnamon sugar & served with cream, a dash of honey & mint [2 per serve]



NO GLUTEN*

GLUTEN FREE PIZZA [+4]

EST OVEST IS PROUD TO INTRODUCE OUR VERY OWN HOUSEMADE GLUTEN FREE PIZZA, AVAILABLE IN 11 INCH ONLY WITH YOUR CHOICE OF PIZZA LISTED ABOVE



VEGETARIAN

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THIS ICON INDICATES THAT THE DISH IS VEGETARIAN, HOWEVER OTHER DISHES CAN BE MADE VEGETARIAN IF NECESSARY



VEGAN

VEGAN [+4]

SWAP IN VEGAN MOZZARELLA TO YOUR FAVOURITE PIZZA TO MAKE IT 100% VEGAN