

EST OVEST MENU



ANTIPASTI

CAPRESE SALAD - 19.9

Fresh Mozzarella di bufala, fresh tomato, EVO & fresh basil.
Served with house made focaccia.

TAGLIERE DI AFFETTATI - 24.5

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

MINISTRONE - 11

Traditional Italian vegetable soup

FOCACCIA - 7.9

Rosemary, olive oil, salt

GARLIC FOCACCIA - 7.9

Garlic, olive oil, salt, oregano

ITALIAN STREET FOOD

ARANCINI AL RAGU` [SICILIA] - 13.9

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

CALAMARI CON SEMOLA [SARDEGNA] - 12.9

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

CAZZILLI [PALERMO] - 13.9

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

OLIVE ASCOLANE [ASCOLI PICENO] - 14.9

Green olives stuffed with various minced meat & spices, coated in breadcrumb & fried [4 per serve or \$4.00 each]

MONTANARA [NAPOLI] - 13.5

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

ARICCETTE [LAZIO] - 14.9

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

POLPETTE DI MELANZANE [SICILIA] - 13.9

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

PASTA

BOLOGNESE - 23

Traditional Bolognese sauce with your choice of pasta listed in this section, topped with fresh grated parmigiano

SPAGHETTI ALLA CARBONARA - 23

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

PAPPARDELLE ALLA BOSCAIOLA - 25.9

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

RIGATONI ALLA NORMA - 25.5

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

LINGUINE AL GRANCHIO - 29

Blue swimmer crab & diced king prawns sautéed in our house made crustacean bisque, Napoletana sauce, a dash of cream & parsley. Served with Linguine.

PENNONE ALLA CALABRESE - 24.5

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

GNOCCHI

GNOCCHI - 26

Made fresh by our chefs each day, try them with one of the following sauces;
Napoli | 4 Formaggi | Pesto | Calabrese | Bolognese | Ragù`

POLENTA

POLENTA - 25

Traditional Italian soft polenta made fresh to serve, with one of the following sauces;
Crema di Funghi | Salsiccia in sugo

RISOTTO

RISOTTO AI FUNGHI - 25.9

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

SECONDI (MAINS)

SCALOPPINE CON FUNGHI - 29

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

FRITTO MISTO CON SEMOLA - 29

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

COTOLETTA MILANESE - 33.9

Veal Rib Eye on the bone, tenderised, crumbed & fried. Served with tomato salad & your choice of contorno

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 & your choice of another contorno

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CONTORNI (SIDES)

PATATE CON ROSMARINO - 8.0

Side serve of roasted potatoes & rosemary

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

PIZZA

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 - 18.9

San Marzano tomato, fior di latte, anchovies

NORMA - 23.9

San Marzano tomato, fior di latte, fried eggplant, parmigiano, 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 & rocket

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

EST OVEST - 25.9

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

CAVIOLA - 24.9 {NEW VEGETARIAN}

Purple cabbage cream, fior di latte, cherry tomatoes, roasted pumpkin, friarielli & balsamic glaze

SALSICCIA E FRIARIELLI - 23.9

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

PIZZA

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

QUATTRO FORMAGGI - 24.9

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

CALZONE

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

DESSERT

TIRAMISÚ - 13

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

CLASSIC PANNA COTTA - 12.9

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

NUTELLA PIZZA - 16

Nutella, strawberries, mascarpone & dusted with icing sugar

STRACCETTI DI PIZZA - 11.9

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

SWEET MONTANARA - 14.9

Deep fried pizza balls filled with white chocolate, dusted in cinnamon sugar & served with cream, a dash of honey & mint [4 per serve]