

MENU



STARTERS/STREET FOOD

CAPRESE SALAD - 16.9

Fresh Mozzarella di bufala, fresh tomato, EVO & fresh basil.
[Add house made focaccia +5.0]

TAGLIERE DI AFFETTATI - 24.5

Italian cold meats sliced fresh & served with Italian cheeses, preserved vegetables & fried pizza strips

FOCACCIA - 7.9

Rosemary, olive oil, salt
[Add Garlic +0.5]

PIZZA BRUSCHETTA - 17.9

Focaccia topped with fresh cherry tomato, mozzarella di bufala, balsamic glaze, basil, EVO, sea salt

ARANCINI AL RAGU` - 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 - 12.9

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

CAZZILLI - 13.9

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

MONTANARA - 13.5

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

ARICCETTE - 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]

RAGUSA - 14.9

Fried pizza balls topped with Ragu` sauce, bufala mozzarella, pecorino [4 per serve]

PASTA

RAGU` - 25

Traditional Veal & Pork Ragu` sauce with your choice of pasta listed in this section, topped with fresh grated parmigiano

SPAGHETTI ALLA CARBONARA - 24

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

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.

GNOCCHI - 27

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

RISOTTO AI FUNGHI - 25.9

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

POLENTA - 25

Traditional Italian soft polenta made fresh to serve, with a veal & pork sausage Ragu`

MAINS

FRITTO MISTO CON SEMOLA - 29

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 & your choice of another contorno

MARKET FISH - POA

See our specials board for the current market fish special

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

MENU



PIZZA

MARGHERITA - 18.9

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

MARINARA (NO SEAFOOD) - 15.9

San Marzano tomato, garlic, oregano
[Add Anchovies +3.0]

NORMA - 22.9

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

BOSCAIOLA - 23.9

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

BUFALA E CRUDO - 26.9

San Marzano tomato, mozzarella di bufala, prosciutto & rocket

CAPRICCIOSA - 24.9

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

VEGGIE LOVER - 22.9

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)

HOT SALAME - 22.9

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

MEAT LOVER - 25.9

San Marzano tomato, fior di latte, porchetta, pork sausage & tripple smoked ham
[Like it spicy? Swap out ham for HOT salame]

REBECCA - 24.9

Bufala ricotta, gorgonzola, walnuts, honey & pepper

ARTISAN GLUTEN FREE PIZZA - 2.5 extra

Est Ovest makes its own gluten free bases in a 10" size
Simply select your favourite pizza variety above & ask for Gluten Free

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 - 14.9

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

CLASSIC PANNA COTTA - 13.9

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 - 17

Nutella, strawberries, mascarpone & dusted with icing sugar

LOADED ZEPOLINE - 12.9

Deep fried mini pizza balls coated with cinnamon sugar & drizzled with Nutella, mascarpone & crushed amaretti biscuits

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]