

MENU



STARTERS

CAPRESE SALAD - 16.9

Fresh buffalo mozzarella, fresh tomato, EVO & fresh basil.
[Add house made focaccia +5.0]

ITALIAN CHEESE BOARD - 24.5

An assortment of Italian made imported Italian cheeses served with nuts, fruit, honey & crackers

TAGLIERE DI AFFETTATI - 24.5

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

FOCACCIA - 7.9

Rosemary, EVO, salt
[Add Garlic +0.5]

PIZZA BRUSCHETTA - 17.9

Focaccia topped with fresh cherry tomato, buffalo stracciatella, balsamic glaze, basil, EVO, sea salt

ARANCINI AL RAGU` - 14.9

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

ARANCINI AI FUNGHI - 15.9

Saffron, mushroom medley, onion & parmesan risotto coated with breadcrumbs & fried [4 per serve]

CALAMARI CON SEMOLA - 13.9

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

CAZZILLI - 14.9

Sicilian style potato, parsley, parmesan, spicy provolone & pecorino croquettes [4 per serve]

OLIVE ASCOLANE - 15.9

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

MONTANARA - 12.9

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

ARICCETTE - 14.9

Naples style fried pizza balls topped with our tasty slow cooked porchetta, roasted capsicum cream & friarielli [4 per serve]

RAGUSA - 14.9

Naples style fried pizza balls topped with Ragu` sauce, buffalo mozzarella, pecorino [4 per serve]

GIANNI AGNELLI - 14.9

Naples style fried pizza balls topped with rich Lamb Ragu` sauce, buffalo mozzarella, pecorino [4 per serve]

PASTA

PAPPARDELLE AL RAGU` - 28

Pappardelle in a traditional rich slow cooked Ragu` sauce. Your choice of; Lamb Ragu` | or | Veal & Pork Ragu`

SPAGHETTONI ALLA CARBONARA - 24.5

Spaghetti Carbonara served with crispy guanciale, egg yolk cream, pepper & pecorino

RIGATONI CESARINO - 29

Rigatoni pasta with porcini mushrooms, pancetta & pork sausage in a creamy saffron sauce

RIGATONI AL GRANCHIO - 29

Rigatoni with Blue swimmer crab sautéed in our house made fish stock, Neapolitan sauce, a dash of cream & parsley.

SPAGHETTONI ALLO SCOGLIO - 32

Fresh local seafood including mussels, cockles, prawns & squid cooked in cherry tomatoes, garlic, EVO & chilli

GNOCCHI - 27

Our gnocchi are made fresh by our chefs, try them with one of the following sauces;
Napoli | Gorgonzola e Noci | Pork & Veal Ragu` | Lamb Ragu`

SPAGHETTONI AMATRICIANA - 24

Rigatoni in a traditional Amatriciana sauce of guanciale, pecorino, chilli & Neapolitan sauce

RISOTTO AI FUNGHI - 27

Traditional Italian risotto with button & porcini mushrooms, sauteed onions, parmesan, vegetable stock & a hint of chilli

RISOTTO ALLO SCOGLIO - 32

Risotto of fresh local seafood including mussels, cockles, prawns & squid cooked in cherry tomatoes, garlic, EVO & chilli

MAINS

CALAMARI CON SEMOLA - 26

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

SIDE DISHES

ROASTED POTATOES - 10.5

Side serve of roasted potatoes

SAUTÉED VEGETABLES - 12.5

Assorted sautéed seasonal vegetables

ITALIAN GARDEN SALAD - 13.5

Italian style garden salad with white balsamic dressing

ITALIAN SIDE SALAD - 7.5

Italian style small side salad with white balsamic dressing

CHIPS - 9.5

Crispy golden chips served with sauce

WEDGES - 11.5

Potato wedges served with sweet chilli sauce & sour cream

FOCACCIA - 7.9

Rosemary, EVO, salt *[Add Garlic +0.5]*

ROCKET SALAD - 16.5

Rocket, Grana Padano parmesan, walnuts, white balsamic dressing

PIZZA

MARGHERITA - 18.9

San Marzano tomato, fior di latte, Grana Padano parmesan, basil *[Buffalo Mozzarella +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, Grana Padano parmesan, buffalo ricotta & basil

BOSCAIOLA - 23.9

San Marzano tomato, fior di latte, pork & fennel sausage, Swiss mushroom, oregano, EVO

BUFALA E CRUDO - 26.9

San Marzano tomato, buffalo mozzarella, San Daniele prosciutto, rocket & Grana Padano parmesan

CAPRICCIOSA - 24.9

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

VEGGIE LOVER - 23.9

Zucchini cream, fior di latte, cherry tomato, roasted pumpkin, friarielli (wild Italian Broccolini)

SALSICCIA E FRIARIELLI - 23.9

Fior di latte, pork & fennel sausage, Grana Padano parmesan, friarielli (wild Italian broccolini)

HOT SALAME - 22.9

San Marzano tomato, fior di latte, chilli coated Hot salame, olives

MEAT LOVER - 25.9

San Marzano tomato, fior di latte, porchetta, pork & fennel sausage & triple smoked ham *[If you like it spicy? Swap ham for HOT salame]*

REBECCA - 24.9

Buffalo ricotta, gorgonzola, walnuts, honey & pepper *[4 cheese pizza also available if preferred]*

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, Swiss mushroom & topped with San Marzano & Grana Padano parmesan

CALZONE VEGETARIANO - 25

Zucchini cream, fior di latte, cherry tomato, roasted pumpkin, friarielli (wild Italian Broccolini) & topped with San Marzano & Grana Padano parmesan

DESSERT

TIRAMISÚ - 15.9

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

MOUSSE AL CIOCCOLATO - 14.9

Traditional Italian style dark chocolate mousse

SEMIFREDDO ALLA NOCCIOLA - 15.9

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

NUTELLA PIZZA - 17

Nutella, strawberries, mascarpone & dusted with icing sugar

LOADED ZEPPOLINE - 12.9

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

SWEET MONTANARA - 14.9

Deep fried pizza balls filled with white chocolate, dusted in sugar & served with cream.

ITALIAN CHEESE BOARD - 24.5

An assortment of Italian made imported Italian cheeses served with nuts, fruit, honey & crackers

EST OVEST
COVID SAFE CHECK-IN

