



**CIRIO**

*Hoffman*  
1914

# STARTERS

## **CAPRESE SALAD (GF) - 19.9**

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

## **EST OVEST ANTIPASTO (GF) - 36.9**

Italian style platter of cold cured meats, cheeses, olives & fried pizza strips

## **POLPETTE DELLA NONNA - 19.9**

Pork & Veal meatballs slow cooked in Napoletana sauce

## **KING FISH CRUDO (GF) - 19.9**

King fish topped with citrus infused oil, buffalo ricotta & toasted crushed pistachio

## **ARANCINI AL BOLOGNESE` - 15.9**

Bolognese risotto balls coated with breadcrumbs & fried [3 per serve]

## **ARANCINI AI FUNGHI E PROVOLONE - 15.9**

Mushroom medley, Provolone, onion & parmesan risotto balls coated with breadcrumbs & fried [3 per serve]

## **CALAMARI CON SEMOLA - 17.9**

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

## **POLENTA CHIPS (VEGAN) - 14.9**

Deep fried polenta chips served with Napoletana dipping sauce

## **FOCACCIA - 11.9**

Pizza bread with Italian herbs, EVO, salt  
ADD any of the following to your focaccia;  
**CHEESE + 2.0 | GARLIC + 1.0**

## **PIZZA GRISSINI- 9.9**

Fried pizza sticks with sea salt & oregano  
+ **MARINATED OLIVES + 9.0**

## **BRESAOLA E RUCOLA (GF) - 21.9**

Cured beef Bresaola thinly sliced, served with rocket salad, shaved parmesan & citronette dressing

(GF) denotes that dish is either Gluten Free or can be prepared Gluten Free

# BRUSCHETTE DI PIZZA

## **TRICOLORE - 19.9**

Focaccia topped with fresh cherry tomatoes, stracciatella, balsamic glaze, basil, oregano, EVO, sea salt

## **DOMENICA - 22.9**

Focaccia topped with mushroom medley, San Daniele prosciutto (20 months), stracciatella, truffle oil, parsley, sea salt



# Dear Customer

Please note that team at EST OVEST takes great pride in every dish we prepare & places great importance on customer service. Each and every day we open our doors wearing our hearts on our sleeves and putting our reputation on the line, so please be courteous to our staff.

We operate in a high pressure environment and from time to time we can get things wrong. If a dish arrives at your table that is not what you ordered or there is an issue with your meal, please bring it to the attention of our staff immediately & we will rectify the problem. We will not replace or discount dishes that have been completely eaten with apparent issues brought to our attention at the completion of your meal.

We thank you for understanding

# MONTANARE

## **CLASSICA - 15.9**

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

## **RAGUSA - 16.9**

Naples style fried pizza balls topped with Beef Ragu` sauce, stracciatella & pecorino  
[3 per serve]

## **ARICCETTE - 17.9**

Naples style fried pizza balls topped with porchetta & roasted capsicum cream  
[3 per serve]



# PASTA

## **PAPPADELLE AL RAGU` - 28.9**

Traditional slow cooked chunky beef, pork & veal ragu` served with Pappardelle

## **LASAGNA NAPOLETANA - 28.9**

Traditional egg lasagna sheets layered with beef ragu`, mozzarella & bechamel sauce

## **PACCHERI BOSCAIOLA - 29.9**

Paccheri with mushrooms medley, parsley, pancetta, garlic, truffle oil & pork sausage in a light creamy sauce

## **SPAGHETTONI CON VONGOLE - 33.9**

Spaghettoni with South Australian cockles sauteed in EVO, garlic, chilli, parsley, white wine & topped with lemon toasted pangrattato

## **SPAGHETTONI ALLO SCOGLIO - 35.9**

Fresh local seafood including, cockles, mussels, prawns & squid cooked with garlic, EVO, chilli, hint of napoletana sauce & topped with seasoned toasted pangrattato, served with spaghettoni

*(Available also as a Risotto)*

## **PAPPADELLE AL GRANCHIO - 34.9**

Paccheri with SA crab meat, cherry tomatoes, garlic, nduja *(spicy calabrese salame)* & a dash of cream

## **PACCHERI ALLA NORMA - 28.9**

Pappardelle with eggplant, cherry tomatoes, basil, onion in a napoletana & buffalo ricotta sauce

## **GNOCCHI (VEGAN)**

Our egg free gnocchi are made fresh daily by our chefs, try them with one of the following sauces;

### **Napoli - 27.9**

### **Pork & Beef Ragù - 29.9**

### **Four Cheeses, Honey & Walnut Crumble - 28.9**

## **RISOTTO FUNGHI E TARTUFO - 29.9**

Traditional Italian risotto mushroom medley, sauteed onions, parmesan cream, vegetable stock, white truffle oil

## **GLUTEN FREE PENNE +2.9**

Select a pasta dish of your choice & make it Gluten Free

# PIZZA

EST OVEST PIZZA AVAILABLE IN 13" ONLY

## **MARINARA - 18.9 (VEGAN)**

San Marzano tomato, garlic, basil & oregano (no seafood) as per tradition.  
*[Seafood & Rocket +12.0]*

## **MARGHERITA - 21.9 (VEGETERIAN)**

San Marzano tomato, fior di latte, Grana Padano parmesan, basil  
*[Buffalo Mozzarella +5.0]*

## **NORMA - 25.9 (VEGETERIAN)**

San Marzano tomato, fior di latte, fried eggplant, Grana Padano parmesan, buffalo ricotta & basil

## **BUFALA E CRUDO - 31.9**

San Marzano tomato, buffalo mozzarella, San Daniele prosciutto (20 months), rocket, Grana Padano parmesan & EVO

## **CAPRICCIOSA - 27.9**

San Marzano tomato, fior di latte, Italian ham, mushroom medley, olives

## **SALSICCIA E FRIARIELLI - 27.9**

Fior di latte, pork & fennel sausage, parmesan, friarielli (wild Italian broccolini pan fried)

## **HOT SALAME - 28.9**

San Marzano tomato, fior di latte, chilli coated hot salame, nduja & olives  
*[Buffalo Mozzarella + Basil +5.0]*

## **NINO'S - 28.9**

San Marzano tomato, fior di latte, fried mortadella cubes, pork & fennel sausage & Italian ham. *[add spicy Nduja +3.0]*

## **PORCHETTA - 28.9**

Fior di latte, roasted Porchetta, Nduja & roasted potatoes

## **EST OVEST - 31.9**

Mushrooms medley, fior di latte, buffalo ricotta, San Daniele Prosciutto (20 months), stracciatella, parsley & truffle oil

## **ARTISAN 'GLUTEN FREE' PIZZA - 2.9 extra**

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

Vegan Mozzarella available +4.9

# PIZZA FRITTA

## **RUSTICO - 28.9 (\*)**

Fior di latte, Italian ham, mushroom medley, mortadella, buffalo ricotta & topped with San Marzano & Grana Padano parmesan

## **VEGETARIANO - 27.9 (\*)**

Fior di latte, cherry tomatoes, roasted eggplant, roasted potatoes, friarielli (wild Italian Broccolini) & topped with San Marzano & parmesan

Awarded Best Pizza  
in Australia

RESTAURANT & CATERING: HOSTPLUS



# MAINS

## FRITTO MISTO CON SEMOLA - 37.9

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

## TAGLIATA CON RUCOLA E GRANA (GF) - 49.9

Black Angus Scotch Fillet cooked medium-rare & sliced to serve on a bed of rocket and topped with shaved parmesan & balsamic glaze

## PORCHETTA PLATE - 36.9

House made roasted Porchetta sliced & served with seasoned roasted potatoes, fried pizza strips & garlic aioli

## GRIGLIATA DI PESCE (GF) - 49.9 (\*\*)

Grilled South Australian King Prawns, baby trawl squid & scallops served with roasted potato & Italian garden salad  
{All Seafood is locally sourced in SA}

# SIDE DISHES

## ROASTED POTATOES - 12.9

Seasoned roasted potatoes

## CHIPS - 10.9

Crispy golden chips served with tomato sauce

## WEDGES - 13.9

Crispy potato wedges served with tomato sauce

## ITALIAN GARDEN SALAD - 14.9

Italian style garden salad with white balsamic dressing

## ROCKET SALAD - 15.9

Rocket, shaved parmesan, roasted walnuts, balsamic glaze

## BROCCOLINI - 14.9

Pan-fried Broccoli served with herb Pesto, garlic & topped with EVO & toasted almonds

(ALL SIDES ARE GLUTEN FREE)

## Allergens

Est Ovest offers Gluten free options, however we are not a gluten free kitchen. Therefore cross-contamination can occur. We are unable to guarantee 100% that items will be completely allergen free. Please inform our staff of all intolerances & allergies.

## Split Bills

We will accommodate dividing the bill by the number of people on the table, but we are unable to individualise items for each person

# DESSERT

## TIRAMISÚ - 17.9

Our house made Tiramisú changes seasonally, ask one of our team members about the current offering

## SEMIFREDDO AFFOGATO (GF) - 18.9 (\*)

Traditional Italian Semifreddo, served with a shot of espresso & frangelico hazelnut liqueur

## PANNA COTTA (GF) - 14.9

Our house made Panna Cotta; toppings available: Nutella - Mix Berries - Caramel

## CREMA BRUCIATA (GF) - 16.9

Italian style creme brulee, sponge cake layered with crema pasticcera custard, biscuit base & topped with caramelised sugar

## CANNOLI SICILIANI - 7.5 Mini 4.5

Traditional Sicilian ricotta cannoli garnished with pistachio & candied orange [1 per serve]

## NUTELLA PIZZA - 17.9

Nutella, strawberries, crushed white chocolate & dusted with icing sugar

## KINDER ZEPPOLINE - 15.9

Deep fried mini pizza balls coated with sugar & drizzled with Nutella & crushed white chocolate

## SNICKERS ZEPPOLINE - 15.9

Deep fried mini pizza balls coated with sugar & drizzled with Nutella, topped with caramel & toasted nuts

# BANQUETS

MINIMUM 3 PEOPLE

## Mamma is Cooking

Antipasti (select 2)  
Pizza (select 1)  
Pasta (select 1)  
Sides (select 1)  
Dessert (select 1)  
Coffee (select 1)

## Nonna is Cooking

Antipasti (select 3)  
Pizza (select 1)  
Pasta (select 1)  
Mains (select 1)  
Sides (select 1)  
Dessert (select 1)  
Coffee (select 1)

\*Food quantities based on 3 guests

\* Not all dishes on the menu are available with banquets OR may incur a surcharge if included  
(\* Denotes that dish is not available on banquets  
(\*\*) dish incurs a surcharge on banquets