

## SIDE DISHES

**Italian Fries** *Rosemary Salt, Aioli* 9.90  
add Smoked Paprika +\$1 add Parmesan +\$2

**Polenta Fritta** (v) 13.90  
*Fried Polenta Chips, Truffle Aioli, 2yo Grana Parmigiano*

**Rocket, Pear & Parmesan Salad** 9.90

## DOLCI

### HOUSE MADE CANNOLI

*Fillings change weekly* 8,00

### TIRA Mi SU

*Invented in the City of Treviso* 14,90

### AFFOGATO in Three Parts

*Vanilla Bean Ice Cream & Your Choice of  
Frangelico, Grappa or Amaro* 17,50

## CHEESE

JACK'S Vintage Cheddar *Hampshire, England*

MAURI Gorgonzola Dolce *Lago Lugano, Italy*

MON PERE Double Brie *Lorraine, France*

GRANA PADANO Parmesan *Parma, Italy*

served with Lavosh, Fruit, Nuts and Condiments

12.00 per Portion of Cheese In any Combination you Prefer

## Amaro, Fortifieds, Digestives

Chambers Liqueur Port/Muscato *Rutherglen, VIC* 7.50

Valdespino Pedro Ximenez Sherry *Jerez, SPAIN* 8.50

Penfolds Grandfather Port *Barossa, SA* 25.00

Arnaud Caprai Grappa *Treviso, IT* 12.50

Jarno Barrell Aged Grappa 2009 *Abruzzo, IT* 12.50

Capo di Stato Super Premium Grappa *Treviso, IT* 12.50

Delord Bas Armagnac 1985 *Armagnac, FR* 25.00

Amaro ~ Distilleria Quaglia *Piedmonte, IT* 14.50

Pio Cesare Barolo Chinato *Piedmonte, IT* 19.50

# Treviso

Treviso Guest WiFi Password = brunello

## SPECIALS

*Monday the 21st to Friday the 25th of February 2022*

### Fior di Burrata

*Whole Soft Centred Hand Stretched Mozzarella,  
Heirloom Tomatoes, Prosciutto, Basil, Ciabatta* 24.90

### Cavatelli with Beef Cheek Ragù

*Slow Cooked with Sangiovese, Rosemary, & Sage  
Aged Reggiano Parmesan* 33.90

### Roasted Baby Snapper Fillet

*Pan Fried Gnocchi, Calamari, Zucchini,  
Semi Dried Tomato Pesto* 38.90

### Assiette of Lemon

*Lemon Fritter, Lemon Sorbet, Lemon Curd,  
Lemon Shortbread* 14.90

## ASSAGGINI TO SHARE

**Olive all'Ascolana Fritta** (v) 17.90

*Jumbo Olives Stuffed with Goat's Cheese, Crumbed & Fried*

**Polenta Fritta** (v) 13.90

*Fried Polenta Chips, Truffle Aioli, 2yo Grana Parmigiano*

**Carpaccio di Manzo** 23.90

*Seared & Thinly Sliced Cape Grim Eye Fillet, Flake Salt,  
EVOO Capers, Parmesan, Grissini, Truffle Aioli*

### Salumi Veneti

*Assorted Hand Made Salumi & Crudi,  
Marinated Olives, House Baked Grissini* 24.90

### Oven Roasted Chorizo Sausage (gf)

*With Fire Roasted Peppers,  
Served on the hot cooking Skillet* 18.90

### Calamari Fritti

*Semolina Dusted, Flash Fried, Rucola, Lemon Aioli* 28.90

IL PANE ~ hand made with Tipo 00 Flour

### Stone Baked Focaccia (v)

*With Olive Oil, Herbs & Sea Salt or Garlic* 13.90

### Bruschetta (v)

*Fresh Tomato, Basil, Olive Oil, Sea Salt* 17.90

# Treviso

Bar Osteria Wine Store

## RISOTTI

Our Risotto Dishes are Gluten Free

### Moreton Bay Bug Risotto (gf)

Grilled Half Bug, Tiger Prawns, Peas, Spinach,  
Pinot Grigio, Garlic, Butter, Lemon 36.90  
add Squid Ink as an option

### The Spanish Risotto (gf)

Sautéed Tiger Prawns, Fresh Chilli,  
Chorizo Sausage, Pinot Grigio  
Portarlinton Mussels, Australian Garlic,  
Fish Stock, Saffron Threads 33.90

## PASTA

### GNOCCHI with DUCK & MUSHROOM

Rosemary, Sage, Peas, Spinach,  
Truffle Oil, Aged Parmesan 32.90

### LINGUINE with CRAB

WA Blue Swimmer Crab Meat,  
Confit Garlic, White Wine, Butter,  
Dash of Napoli & Cream 34.90

### VEAL & SAGE TORTELLINI

Smoked Speck, Sauce Rosé, Peas, Basil,  
Aged Grana Padano 29.90

### CASARECCE with LAMB RAGU

Slow Cooked with Shiraz & Stock, Oregano,  
Rosemary, Aged Grana Padano 33.90

### LINGUINE di MARE

Fresh Local Seafood, Chilli, Lemon,  
Olive Oil, Garlic, Riesling 33.90  
- add Napoli Sauce if you'd like -

### CAVATELLI CACIO e PEPE (v)

Small Pasta Shells, Roasted Cauliflower  
Pecorino Cheese, Black Pepper, Pangrattato 27.90

### FETTUCINE AGLIO e OLIO

Extra Virgin Olive Oil, Garlic, Chilli,  
Thin No 14 Fettucine, Bacon, Parsley,  
Pangrattato 23.90

Nota Bene ~ Credit Card Payments incur a Surcharge  
There may be nut traces in our dishes and pips in our Olives

# Treviso

Bar Osteria Wine Store

## PIZZE

Hand Stretched Sourdough - Tipo 00 Flour - Stone Cooked  
Gluten Free Bases are available \$3.00

### Margherita (v)

Buffalo Mozzarella, Basil, Tomato, Garlic 21.90  
add Fresh Prosciutto +3.00

### New York Classic

Hot Pepperoni, Fresh Capsicum, Mozzarella 22.90

### Diavola

Hot Cacciatora Salami, Wood Smoked Bacon, Olives,  
Chilli, Tomato, Mozzarella 24.90

### Salsicce

Pork, Chilli & Fennel Sausage, Bacon, Chilli, Mozzarella 24.90

### Treviso

Tiger Prawns, Smoky Bacon, Chilli,  
Tomato, Mozzarella 28.90

### The Call Girl

Capers, Olives, Anchovies, Salami, Tomato, Mozzarella 23.90

### Capricciosa

Shaved Leg Ham, Olives, Field Mushrooms,  
Napoli, Mozzarella 22.90

## SECONDI

### EYE FILLET

200gm Victorian High Country Eye Fillet Medallions,  
Horseradish Butter, Mustard, Roasted Heirloom Carrots,  
Wilted Spinach, Cooked to Medium Rare 48.90

### TEA SMOKED OCEAN TROUT

Smoked Trout, Salad of Shaved Fennel, Apple,  
Dill, Capers, Radish, Cucumber, Citrus Aioli  
29.90

### INSALATA di MANZO

Chilli Marinated Hanger Steak Salad, Shaved Fennel,  
Cabbage, Cherry Tomato, Bocconcini, Chilli, Basil, Mint  
29.90

### SALTIMBOCCA di POLLO

Chicken Tenderloins pan cooked with Prosciutto, Sage,  
& Pinot Grigio, Polenta al Forno, Peperonata  
33.90

### COTOLETTA VITELLO

Crumbed White Veal Fillet,  
Radicchio, Endive & Parmesan Salad,  
Oven Potato, Citrus, Salsa Verde  
38.90