

SIDE DISHES

Italian Fries	<i>Rosemary Salt, Aioli</i>	9.90
	add Smoked Paprika +\$1 add Parmesan +\$2	
Polenta Fritta (v)		13.90
	<i>Fried Polenta Chips, Truffle Aioli, 2yo Grana Parmigiano</i>	
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

ASIAGO Med/Soft Cow's Milk	<i>Veneto, Italy</i>
JACK'S Vintage Cheddar	<i>Hampshire, England</i>
MAURI Gorgonzola Dolce	<i>Lago Lugano, Italy</i>
MON PERE Double Brie	<i>Lorraine, France</i>

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	<i>Rutherglen, VIC</i>	7.50
Valdespino Pedro Ximenez Sherry	<i>Jerez, SPAIN</i>	8.50
Penfolds Grandfather Port	<i>Barossa, SA</i>	25.00
Arnaud Caprai Grappa	<i>Treviso, IT</i>	12.50
Jarno Barrell Aged Grappa 2009	<i>Abruzzo, IT</i>	12.50
Capo di Stato Super Premium Grappa	<i>Treviso, IT</i>	12.50

Delord Bas Armagnac 1985	<i>Armagnac, FR</i>	25.00
Amaro ~ Distilleria Quaglia	<i>Piedmonte, IT</i>	14.50
Pio Cesare Barolo Chinato	<i>Piedmonte, IT</i>	19.50

Treviso

Treviso Guest WiFi Password = brunello

SPECIALS

Monday April 11th to Friday April 22nd 2022

Cavatelli with Basil Pesto

*Fresh Basil, Parmesan & Pine Nut Pesto,
Bite Sized Artisan Pasta Shells* 24.90

Pan Roasted Spotted Trevally Fillet

*with Green Olives, Cherry Tomatoes, Capers,
Baby Potatoes, Pinot Grigio, Green Beans* 38.90

Pizza Lido

*in Bianco, Finely Sliced Calamari, Tiger Prawns, Mozzarella
Portarlington Mussels on the Half Shell, Local Garlic* 27.90

Trentino Apple Strudel

Stewed Stanley Apples, Muscatel Grapes, Vanilla Gelato 14.90

ASSAGGINI TO SHARE

Olive all'Ascolana Fritte (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 24.90
*Assorted Hand Made Salumi & Crudi,
Marinated Olives, House Baked Grissini*

Oven Roasted Chorizo Sausage (gf) 18.90
*With Fire Roasted Peppers,
Served on the hot cooking Skillet*

Calamari Fritti 28.90
Semolina Dusted, Flash Fried, Rucola, Lemon Aioli

IL PANE ~ hand made with Tipo 00 Flour

Stone Baked Focaccia (v) 13.90
With Olive Oil, Herbs & Sea Salt or Garlic

Bruschetta (v) 17.90
Fresh Tomato, Basil, Olive Oil, Sea Salt

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
Portarlington Mussels, Australian Garlic,
Fish Stock, Saffron Threads 33.90

PASTA

LINGUINE with CRAB

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

GNOCCHI with WAGYU BOLOGNESE

Potato Gnocchi, Rosemary, Sage, Roma Tomato,
Montepulciano, Aged Parmesan 29.90

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 Surchage
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 Cacciatore Salami, Wood Smoked Bacon, Olives,
Chilli, Tomato, Mozzarella 24.90

Belluno

Pork, Chilli & Fennel Sausage, Triple Smoked Bacon, Chilli,
Mozzarella, finished with fresh Radicchio 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, Layered Butter & Parmesan Potato Gratin,
Roasted King Brown Mushroom, Celeriac Remoulade 48.90

Add a Garlic Buttered Half Moreton Bay Bug.... 14.00

TEA SMOKED OCEAN TROUT

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

INSALATA di MANZO

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