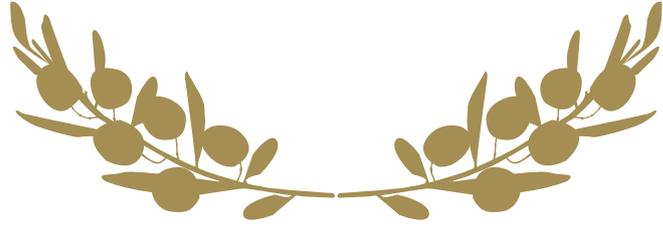


# OLIVE & ANGELO



FOOD MENU



# ANTIPASTO

*(small plates designed to share)*

- FOCACCIA** *(gfo, vegan)*  
with garlic & rosemary 10
- CETRIOLO** *(gf, vegan)*  
cucumber naturally fermented in-house in garlic, dill & horse radish 12
- GIARDINIERA** *(gf, vegan)*  
mixed vegetable pickled in-house with garlic, chilli & parsley 12
- PANE** *(gfo, vegan)*  
48-hour risen dough, baked in our wood-fire oven daily  
served with EVOO, balsamic & sea salt 12
- OLIVES** *(gf, vegan)*  
wood-fire oven baked 12
- INSALATA POMODORO** *(gf, vegan)*  
tomato medley salad 14

<b>BRUSCHETTA AL POMODORO</b> <i>(gf, vegan)</i>	
tomato medley salad	14
<b>CALAMARI FRITTI</b> <i>(gf, df)</i>	
paprika dusted calamari served with aioli	16
<b>SALCICCIA</b> <i>(gf, df)</i>	
baked spicy Sicilian pork sausage	19
<b>POLPO</b> <i>(gf, df)</i>	
charred baby octopus	19
<b>BURRATA</b> <i>(gf, vt)</i>	
fresh buffalo mozzarella	23
<b>SALUMI</b> <i>(gf)</i>	
Mortadella <i>(100g)</i> .....	17
Salami <i>(100g)</i> .....	19
Prosciutto <i>(100g)</i> .....	21

DF = Dairy Free ~ GF = Gluten Free ~ VT = Vegetarian ~ Vegan = Vegan

Takeaway containers & pizza boxes ~ 50c each

Please note that all our food is at risk of cross contamination with regards to ingredient allergies, we do however take strict precautions and care to prevent this where we can.

# PIZZA

*Our pizza is naturally risen for 48 hours made from stone-ground unbleached flour, EVOO, sea salt & filtered water. Handmade and cooked Neapolitan style in our wood-fired brick pizza oven.*

*Substitute Angelo's homemade gluten free pizza base 4*

*Substitute vegan cheese or coconut feta 4*

*No half n' half pizzas*

## **NAPOLI** *(df)*

San Marzano tomato, anchovy, capers 21

## **MARGHERITA** *(vt)*

San Marzano tomato, fior di latte, basil 23

## **DIAVOLA**

San Marzano tomato, fior di latte, spicy salami, basil 25

## **CAPRICCIOSA**

San Marzano tomato, fior di latte, ham, mushroom, artichoke, basil 26

## **PROSCIUTTO**

San Marzano tomato, fior di latte, prosciutto, rocket 26

## **ROMANA**

Fior di latte, spicy sausage, garlic oil, rosemary 26

## **VEDURA** *(vegan)*

San Marzano tomato, mushroom, eggplant, basil, roasted capsicum, coconut feta, onion 28

## **AGNELLO** *(df)*

San Marzano tomato, lamb, coconut fetta, eggplant, salsa verde 29

# PASTA

Our pasta is lovingly handmade on premise using Italian flour, water, free-range eggs & salt.

Substitute Angelo's homemade gluten free pasta 4

## **FUSILLI** (gfo, df)

Salsiccia, garden peas, red onion, EVOO 28

## **SPAGHETTI** (gfo)

Pancetta, parmesan, hens egg 29

## **GNOCCHI** (vt)

Fried potato gnocchi, gorgonzola dolce, cavalo nero, Grana 28

## **PAPPARDELLE** (vegan)

Purple pasta, beets, dukkah, coconut feta, black olive, rucola, lemon 29

## **RISOTTO** (gf)

Porcini purée, buttered mushrooms, truffle oil 29

## **LASAGNE**

Oven baked pasta, béchamel, bolognese & Grana 29

## **ORECCHIETTE** (gfo)

broccoli, anchovy, Grana, EVOO 26

## **RIGATONI** (gfo, df)

Braised beef rib and red wine ragu 29

DF = Dairy Free ~ GF = Gluten Free ~ VT = Vegetarian ~ Vegan = Vegan

Takeaway containers & pizza boxes ~ 50c each

Please note that all our food is at risk of cross contamination with regards to ingredient allergies, we do however take strict precautions and care to prevent this where we can.

# CONTORNI

## **FRIES** (gf, vt)

served with aioli (vegan without aioli)

10

## **GREEN LEAF** (gf, vegan)

mesclun, radish, lemon, EVOO

10

## **SWEET POTATO CHIPS** (gf, vt)

served with aioli (vegan without aioli)

12

## **STEAMED GREENS** (gf, vegan)

seasonal green vegetables

13

# BAMBINO (under 12 years)

## **SPAG BOL** (gfo)

classic spaghetti bolognese

14

## **BOSCAIOLA** (gfo)

creamy sauce with bacon & mushroom served with spaghetti

14

DF = Dairy Free ~ GF = Gluten Free ~ VT = Vegetarian ~ Vegan = Vegan

Takeaway containers & pizza boxes ~ 50c each

Please note that all our food is at risk of cross contamination with regards to ingredient allergies, we do however take strict precautions and care to prevent this where we can.

*At Olive & Angelo we aim to enrich. Food, Beverage and Merriment are the elements of a well-spent moment. We source the finest and freshest ingredients to assemble what we consider is a memorable signature of authentic Italian cuisine. Join us and commemorate the occasion.*

EAT TO LIVE, NOT LIVE TO EAT

