

# CHIOSCO

BY ORMEGGIO

Chiosco by Ormeggio is an Italian trattoria by the sea, inspired by those classic little places you find in Puglia, Venezia, Sicilia, and other seaside Italian regions.

Relax and enjoy!  
Eat with your hands and share with your friends!

Benvenuto e buon appetito!

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Why not consider Chiosco by Ormeggio for your next party or event?  
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## ANTIPASTI (to start)

<b>olive</b>	9
mixed marinated Italian olives	
<b>pane</b>	10
organic sourdough – homemade ricotta – black pepper	
<b>pavoni's garlic bread</b>	12
brioche – caramelised garlic and herb butter	
<b>bruschetta</b>	22
sourdough – fresh stracciatella – white anchovies – roma tomato – basil oil	
<b>calamari fritti</b>	19
southern calamari – lemon mayonnaise	
<b>vitello tonnato</b>	22
slow cooked veal – tuna mayonnaise – fried capers – parsley oil	
<b>mortadella</b>	25
mortadella – pistachio – pecorino	

## PASTA (all homemade)

<b>fusilli alla norma</b>	25 / 33
fusilli – eggplant – tomato – aged ricotta – oregano	
<b>spaghetti chitarra alla marinara</b>	28 / 36
square spaghetti – prawns – calamari – mussels – tomato – basil	
<b>pappardelle al polpo</b>	26 / 34
pappardelle – octopus ragout – n'duja – black olives	
<b>tagliatelle verdi alla Bolognese</b>	26 / 34
green tagliatelle – slow cooked Bolognese ragout – pecorino	

## CONTORNI (sides)

<b>radicchio</b> – salad of radicchio – fennel – pecorino – walnut	10
<b>rucola</b> – salad of rocket – parmesan – pear	10
<b>fagiolini</b> – green beans – lemon – chilli	10
<b>patate</b> – roast potatoes – rosemary	12
<b>patatine</b> – hot chips	10

## SECONDI (mains)

<b>polenta</b>	38
polenta cake – melted fontina cheese – cherry tomatoes – globe artichokes – salsa verde	
<b>ricciola</b>	36
hiramasa kingfish – almond – kipfler potato – mint	
<b>anatra</b>	39
crispy confit Maryland duck – sautéed mushroom – asparagus	

## ... dalla griglia (from the grill)

<b>pesce intero</b>	MP
whole fish of the day – salmoriglio dressing – green olives – lemon	
<b>gamberoni</b>	39
king prawns – radicchio – chilli	
<b>galletto</b>	38
butterflied chicken – lemon – rosemary – capsicum	

## ... da condividere (to share)

<b>spalla d'agnello</b>	78
slow cooked lamb shoulder – Italian greens	
<b>fiorentina</b>	96
1kg T-bone beef steak – cannellini beans – rosemary	

## DOLCI (desserts)

<b>bombolone</b> filled with nutella	12
<b>cannolo</b> filled with ricotta	12
<b>crema catalana</b> – vanilla gelato	14
<b>tiramisu</b>	14
<b>affogato</b> – espresso – vanilla gelato – frangelico	15.5
<b>gelato</b> in a cone or cup	5/scoop
<b>cheese plate</b> – selection of three cheeses	25.5

Can't decide? Let us serve you a selection of our favourite dishes!

<b>Chef's Sharing Feast Menu</b>	69pp
<b>Premium Sharing Feast Menu</b>	79pp

## Chef's Sharing Feast

**pane**

organic sourdough – extra virgin olive oil

**bruschetta caprese**

sourdough – fresh stracciatella – tomato – anchovy – basil oil

**crudo\*\***

Amaebi prawns – trout roe – basil

**calamari fritti**

southern calamari – lemon mayonnaise

**vitello tonnato**

slow cooked veal – tuna mayonnaise – fried capers – parsley oil

**fregola e cozze\*\***

fregola – mussels – cherry tomatoes – white wine – parsley

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**casarecce**

homemade casarecce pasta – slow cooked Bolognese ragout – pecorino

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**gamberoni**

king prawns – chilli

**anatra**

crispy confit Maryland duck – sautéed mushroom – asparagus

**wagyu tagliata\*\***

wagyu tagliata – salsa verde

.....

**bombolone** filled with nutella

**cannolo** filled with ricotta

**tiramisu\*\***