



SCAN FOR UPDATED WINE LIST

Smaller

Ostriche del Giorno	GF, DF	5.9ea
Market Oysters of the day, served over ice, with Lemon and Mignonette Dressing		
Pane all'Aglio	V	12.9
Baked Olive Oil Baguette Bread with Garlic, Herbs, Butter and Mozzarella Cheese		
Arancini	GF	14.9
Crispy Saffron Arancini (2) with Bolognese and Mozzarella Cheese, served with Garlic Mayo		
Caprese Salad	V, GF	18.9
Heirloom Tomatoes, Stracciatella Cheese, Basil Pesto		
		*Add Prosciutto +6.9
Capesante	GF	19.9
Scallops on the shell (2) with Roasted Cauliflower Purée, Homemade Potato Crisps and Salsa Verde		
Calamari	DF	24.9
Lightly fried Calamari with Rocket, Lemon and Homemade Balsamic Mayo		
Crudo di Ricciola	GF, DF	26.9
Kingfish Carpaccio with Citronette, Rocket, Capers Potato Crisps, Pomegranate and Orange		
Agnello Tonnato	GF	24.9
Lightly Smoked Roasted Lamb Shoulder Carpaccio, "Tonnato" sauce, Capers, Rocket, 18M shaved Grana Padano Cheese, Black Garlic Vinaigrette		
Carpaccio di Manzo	GF	26.9
Beef Eye-Fillet Carpaccio with Rocket, Parmesan Cheese, Pickled Mushrooms & Black Truffle Mayo		
Antipasto Board		29.9
Prosciutto, Mortadella, Parmesan Cheese, Olives, Grilled Vegetables and Garlic Bread		
		*Add Arancino +6.9
Patatine	V, GF	12.9
Thin-cut Fries with Aioli and Parmesan Herb Salt		
Insalata	V, GF	15.9
Mixed Leaves, Baby Beetroot, Crunchy Hazelnuts & Gorgonzola Cheese		
Verdure	V, GF	16.9
Sautéed Broccoli and Asparagus in Garlic and Chilli with Romesco Sauce and Toasted Almonds		

Pasta and Risotto

Fettuccine Primavera	V	32.9
Fresh Saffron Fettuccine Pasta, with Basil and Mint Pesto, Yellow Confit Tomatoes, Zucchini & Stracciatella		
Cavatelli Salsiccia e Piselli		33.9
Fresh Cavatelli Pasta with Pork Sausage Ragù & Peas with Parmesan Cheese		
Gnocchi Calabrese		34.9
Fresh Potato Gnocchi with Braised Eggplant Ragù, Spicy 'Nduja and Pecorino Romano Cheese		
Tortiglioni al Ragù di Agnello		35.9
Fresh Tortiglioni Pasta with slow-braised Lamb Shoulder Ragù & Pecorino Romano Cheese		
Ravioli di Mare		38.9
Fresh Saffron Ravioli filled with Scallops & Prawns in a Blue Swimmer Crab and Roma Tomato Sugo with Smoked Caciocavallo Cheese		
Linguine 'Marinara'	DF	39.9
Fresh Linguine Pasta with Scallops, Calamari, Clams, Mussels, Prawns, Garlic, Chilli, White Wine and Tomato Sugo		
Risotto Gamberi e Capesante	GF	37.9
Risotto with Prawns, Scallops, Asparagus & Saffron with Provolone Affumicata Cheese and Prosecco		

Mains

Pesce alla Mediterranea	GF, DF	43.9
Fresh Barramundi Fillet served with Cherry Tomatoes, Zucchini, Potatoes & Olives		
Pollo e Patate	GF	39.9
Char-grilled Bannockburn Chicken Breast with Crushed Kipfler Potatoes, Asparagus and Jus		
Costolette di Agnello		45.9
Panko & Herb crumbed Lamb Cutlets (3) served with Roasted Artichokes & Salsa Verde		
Controfiletto	GF	49.9
300g Angus Striploin Char-grilled served 'Tagliata Style' with Mushroom Trifolata, Crushed Kipfler Potatoes & Jus		

GLUTEN INTOLERANCE: We take a lot of care in crafting our gluten free range, however, we cannot totally avoid cross-contamination of wheat flour as it is used in large quantities daily in our kitchen

CHECK OUT OUR SISTER VENUES  @CUCINETTAMELB2013  @VAPORETTOMELB2014 OR OUR BALLARAT VENUE  @CARBONISIK

FOR GROUP BOOKING ENQUIRIES PLEASE EMAIL INFO@COSIRESTAURANT.COM.AU

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