

Antipasti

Pane 9

V

Fresh Sourdough Bread served with Olive Oil and Balsamic Vinegar

Pane all’Aglio 12

V

Baked Olive Oil Baguette Bread with Garlic, Herbs, Butter and Mozzarella Cheese

Arancini 19

V

Crispy Saffron, Pumpkin and Rosemary Arancini (2) with Gorgonzola Cheese, served with Aioli

Parmigiana di Melanzane 24

V

Baked Layers of Eggplant, Mozzarella Cheese and Napoli Sauce with Basil Oil and Parmesan Cheese

Capesante 24

Scallops on the Shell (2) with Roasted Cauliflower Puree, Homemade Potato Crisps & Salsa Verde I

Calamari 28

Lightly fried Calamari with Rocket, Lemon & Homemade Balsamic Mayo M

Caprese con Prosciutto 26

Ox Heart Tomatoes, Stracciatella Cheese and Basil Pesto, served with Sliced Prosciutto and Grissini

Polpette 26

Beef and Pork Meatballs cooked in a Roasted Cherry Tomato Napoletana Sauce, with Parmesan & Crostini

Crudi

Beetroot Carpaccio 28

V

Beetroot Carpaccio, Goats Cheese, Pine Nuts and Mint Vinaigrette

Carpaccio di Manzo 29

Beef Eye Fillet Carpaccio, Rocket, Parmesan Cheese, Fried Capers, Pickled Mushrooms & Black Truffle Mayo

Tartare di Tonno 29

Yellowfin Tuna Tartare dressed with EVOO, Lemon Zest and Black Pepper, finished with Spicy ’Nduja, Stracciatella Cream, Toasted Crispy Pistachios and Basil Oil, served with Crostini A

Ostriche 32

Half Dozen (6) Premium Freshly Shucked Market Oysters, served over Ice with Lemon & Mignonette dressing A

Contorni

Patatine Fritte 14

V

Thin-cut Fries with Aioli and Parmesan Herb Salt

Cosi Salad 16

V

Cos Hearts, Gorgonzola Cheese, Pears, Crunchy Toasted Hazelnuts, Pickled Shallots & Balsamic Vinaigrette

Verdure 16

V

Sautéed Broccolini & Asparagus with Toasted Garlic-Infused Breadcrumbs and Chilli

Caprese Salad 18

V

Ox Heart Tomatoes, Stracciatella Cheese and Basil Pesto

ORIGIN GUIDE
I Imported, sourced from overseas M Imported or Australian A Australian, Local



食物菜单

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FUNCTION ENQUIRIES AT INFO@COSIRESTAURANT.COM.AU

Dietary Restrictions and Allergens Notice

Our kitchen handles a wide array of ingredients, including milk, eggs, fish, crustacean shellfish, tree nuts, peanuts, wheat (gluten), soybeans, and others. Given the extensive use of these ingredients, we meticulously focus on food preparation but must acknowledge that eliminating cross-contamination entirely is not feasible. Consequently, while we strive to accommodate dietary preferences and restrictions, we regret to inform that we cannot serve guests with severe allergies or those at risk of anaphylactic reactions. We deeply appreciate your understanding and cooperation in ensuring the safety and well-being of all our guests.

PLEASE NOTE: ALL CARD PAYMENTS ATTRACT A SURCHARGE OF 1.99% + 15c PROCESSING FEE
10% SERVICE SURCHARGE ON WEEKENDS AND 15% SERVICE SURCHARGE ON PUBLIC HOLIDAYS

COSI BAR RISTORANTE - 68 TOORAK RD, SOUTH YARRA



Primi

Gnocchi Pere, Gorgonzola e Noci 36

Fresh Potato Gnocchi in a Gorgonzola Cheese Sauce, with Poached Pears & Candied Walnuts

Risotto allo Zafferano 38

Saffron Risotto with Prawns, Scallop and Asparagus, Provola Affumicata & Prosecco M

Ravioli di Mare 39

Fresh Prawn & Scallops Ravioli in a Blue Swimmer Crab & Roma Tomato Sugo with Smoked Caciocavallo Cheese A

Pappardelle Pistacchio e Cicale di Mare 42

Fresh Saffron Pappardelle Pasta with Pistachio Pesto, Moreton Bay Bugs & Cherry Tomatoes A

Linguine Marinara 44

Fresh Linguine Pasta, Mussels, Vongole, Calamari, Scallops & Prawns in Garlic, Chilli, White Wine & Tomato Sugo M

Ravioli d'Anatra ai Porcini 39

Fresh Ravioli Pasta stuffed with Braised Duck Meat with Porcini 'Trifolata', Beef Jus & Shaved Parmesan

Casarecce al Ragù d'Agnello 38

Fresh Casarecce Pasta with Slow-Braised Lamb Shoulder Ragù & Pecorino Romano Cheese

Fettuccine alla Norcina 36

Fresh Fettuccine Pasta with Creamy Pork Sausage Ragù, Black Truffle Paste & Pecorino Cheese

Secondi

Pesce all'Isolana 44

Pan-Roasted Barramundi Fillet with Cherry Tomatoes, Capers, Potatoes, Olives and Crostini M

Ossobuco 46

Slow-Braised Beef Ossobuco served with Soft Polenta, Vegetables, Jus and Gremolata

Cotoletta Milanese 48

Crumbed Yearling Beef Rib Cutlet Dressed with Capers, Sage and Parmesan served with a Salad of Rocket, Candied Walnuts, Shaved Parmesan & Pears

Dalla Griglia

Filetto 49

200g Char-Grilled Grass-Fed Beef Eye Fillet with Truffle Mashed Potato & Creamy Porcini Mushroom Trifolata

Costata di Manzo 49

300g Char-Grilled Grass-Fed Beef Rib Eye Steak served with Jus, Rocket, Cherry Tomatoes & Shaved Parmesan

Dolci

Coppa Gelato 19

Assorted Flavours - Ask your Waiter

Affogato 19

Artisan Vanilla Gelato with Wafer, Espresso & Frangelico

Pannacotta al Pistacchio 19

White Chocolate & Vanilla Bean Pannacotta topped with Pistacchio Paste and Croccante

Creme Brulee 19

Traditional Creme Brulee

Mousse al Cioccolato 19

Chocolate Mousse with Hazelnut Crumble

Cosi Tiramisu 19

Classic Tiramisu Cosi Style

Formaggi 26

Assorted Italian Cheese served with Quince Paste, Muscatel, Honey and Crackers

Così
since 1996

Taste of Italy 75pp

Embark on a culinary journey with our three-course menu, featuring your choice of one Starter, one Pasta or Risotto and one Dessert

Add Wine Pairing +49pp

Add three carefully selected wines to complement each course



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