

Antipasti

Pane 9

V

Fresh Sourdough Bread served Olive Oil and Balsamic Vinegar

Pane all'Aglio 12

V

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

Arancini 18

V

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

Capesante 19

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

Calamari 26

Lightly fried Calamari with Rocket, Lemon & Homemade Balsamic Mayo

Caprese con Prosciutto 24

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

Polpette 25

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

Antipasto 29

Assorted Italian Cheese served with sliced Prosciutto, Preserved Vegetables, Olives and Grissini

***Add Arancino +6

Crudi

Beetroot Carpaccio 26

V

Beetroot Carpaccio, Goats Cheese, Pine Nuts and Mint Vinaigrette

Carpaccio di Manzo 27

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

Tartare di Tonno 28

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

Ostriche 29

Half Dozen (6) of Market Oysters, served over Ice with Lemon and Mignonette dressing

Contorni

Patatine Fritte 13

V

Thin-cut Fries with Aioli and Parmesan Herb Salt

Cosi Salad 14

V

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

Verdure 15

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

Caprese Salad 16

V

Ox Heart Tomatoes, Stracciatella Cheese and Basil Pesto



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 33

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

Risotto allo Zafferano 37

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

Ravioli di Mare 38

Fresh Saffron Ravioli filled with Scallops and Prawns in a Blue Swimmer Crab and Roma Tomato Sugo with Smoked Caciocavallo Cheese

Linguine Marinara 39

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

Casarecce al Ragù d'Agnello 36

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

Ravioli d'Anatra ai Porcini 35

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

Fettuccine alla Norcina 34

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

Secondi

Pesce all'Isolana 39

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

Ossobuco 42

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

Cotoletta Milanese 46

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

Dalla Griglia

Filetto 44

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

Costata di Manzo 49

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

Dolci

Cannolo Siciliano 9

Homemade Sicilian Cannolo filled with Fresh Ricotta Cheese with Chocolate & Pistachio Crumble

Creme Brulee 16

Traditional Creme Brulee

Mousse al Cioccolato 16

Chocolate Mousse with Hazelnut Crumble

Cosi Tiramisu 16

Classic Tiramisu Cosi Style

Formaggi 23

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

Affogato 18

Artisan Vanilla Gelato with Wafer, Espresso & Frangelico

Gelato Artigianale 7

Assorted Flavours - Ask your Waiter

Così
since 1996

Taste of Italy 69pp

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

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