



Welcome to *assaggini* or small tastings.

Our “Tapas Italian style” menu is designed to be served leisurely, so we encourage you to enjoy a number of our dishes delivered to your table gradually. Along with our comprehensive wine list, we trust you will find Assaggini to be the perfect place for you to meet, share and enjoy some great tasting dishes, good wine and great company. Buon Appetito!

Share Platters

Warm local bread, olive oil & balsamic, olives	(V,VE)	12
Antipasto – selection of cured meats, cheese, warm bread	(VO,GFO,VEO)	30
Formaggi – chefs selection of two Italian cheese, with condiments	(V,VEO, GFO)	20

Nibbles to share

Bruschetta: roast pumpkin, sautéed kale, gorgonzola cheese	(V)	16
Sweet corn Polenta chips, parmesan & confit garlic aioli	(V,GF)	14
Fried calamari, mixed herb salad, caper aioli	(GF)	20
Cured salmon, horse radish gel, pickled radish	(GF)	19
Arancini of the day (5)	(V,GF)	18
Crumbed eggplant, spicy napoli sauce, coconut yoghurt	(V,VE, GF)	16
Braised beef and pork meatballs, Napoli sauce, capsicum, spinach, pecorino (5)	(GF)	20
Seared scallops, salsa verde, finger lime dressing, red sorrel leaf, tapioca crisp (4)	(GF)	20
Eye fillet beef carpaccio, truffle mayonnaise, watercress, pecorino, pinenuts	(GF)	18
Pulled pork slider, slaw, smoked paprika mayo, pork crackling (3)		18

Pasta

		for 2	for 4
Squid ink Linguine, calamari, mussels, pippies, cherry tomatoes, bisque sauce	(GFO)	26	50
Gnocchi, smashed beef meatballs, Napoli, parmesan	(GFO)	24	46
Pumpkin and ricotta ravioli, roast pumpkin, burnt butter sauce, sage	(V, GFO)	22	42

Substantial share plates

Crispy pork belly, carrot puree, roasted cauliflower, jus (3)	(GF)	25
Roast chicken Maryland, maple syrup glaze, sautéed vegetables	(GF)	24
Panfried snapper fillet, whole tiger prawns, green pea & seafood broth (3)	(GF)	26
Slow braised lamb ribs, roast potatoes, rosemary jus reduction (5)	(GF)	26

GF = Gluten Free GFO = Gluten Free Option V = Vegetarian VO = Vegetarian Option VE = Vegan VEO = Vegan Option

ALL OUR DISHES ARE DESIGNED TO SHARE AND ARE SERVED SEPARATELY

**** VEGAN MENU AVAILABLE - PLEASE ASK OUR WAIT STAFF ****

*A 15% Surcharge applies on Public Holidays. All credit cards incur a 1% Processing Fee
Please advise staff of any allergies or intolerances prior to ordering.
We cannot guarantee that any dish will be free from traces of allergens.*

Pizzette

Margherita - heirloom tomatoes, fresh basil, buffalo mozzarella	(V,VEO)	19
Calabrese – spicy salami, roast capsicum, mozzarella, basil		20
Gambero - mozzarella, tiger prawns, zucchini, salsa verde, rocket		23
Aglio – garlic puree, mozzarella, parsley	(V)	12

On the side

Rocket salad, shaved parmesan, balsamic dressing	(V,GF)	10
Warm roast pumpkin salad, gorgonzola dolce, caramelized walnuts, baby spinach	(V,GF)	14
Seared king brown mushroom, sautéed kale, crunchy pine nuts, quinoa crisp	(V,VE,GF)	16
Frits with paprika, confit garlic aioli	(V,GF)	10

Desserts

House made Tiramisu with amaretto cream, biscotti crumble (2)	(V)	14
Vaniila bean Panna Cotta, saffron poached pear, vanilla cinnamon icecream	(V, GF)	14
House made Profiteroles, salted caramel ice-cream, dark chocolate sauce (4)	(V)	15
Beetroot sponge cake, rhubarb mousse, white chocolate and pistachio (2)	(V)	14
Affogato with your choice of liqueur	(V)	14

GF = Gluten Free GFO = Gluten Free Option V = Vegetarian VO = Vegetarian Option VE = Vegan VEO = Vegan Option

ALL OUR DISHES ARE DESIGNED TO SHARE AND ARE SERVED SEPARATELY

VEGAN MENU AVAILABLE - PLEASE ASK OUR WAIT STAFF

\$18 PASTA NIGHT WEDNESDAYS

\$20 RISOTTO NIGHT THURSDAYS

Celebrate your next FUNCTION at Assaggini Ph: 5973 5791

A 15% Surcharge applies on Public Holidays. All credit cards incur a 1% Processing Fee.

Please advise staff of any allergies or intolerances prior to ordering.

We cannot guarantee that any dish will be free from traces of allergens.



Facebook.com/Assaggini Instagram.com/Assaggini

www.assaggini.com.au



Instagram/Assaggini_