

Welcome to *assaggini* Italian for small tastings.

Our 'Tapas Italian style' menu is designed to be served leisurely, so we encourage you to order as a group and 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 delicious food, interesting wine and great company. Buon Appetito!

## Share Platters

|   |            |           |
|---|------------|-----------|
| Baker Boys warm local bread, olive oil & balsamic                             | GFO ,V, FF | <b>10</b> |
| Add marinated warm Alto olives + \$3  | V          | <b>3</b>  |
| Salumi, selection of 3 cured meats with condiments & warm bread               | GFO        | <b>20</b> |
| Antipasto - selection of salumi & cheese, condiments & warm bread             | VO, GFO    | <b>32</b> |
| Formmagi platter - selection of two cheeses, chutneys, condiments, warm bread | GFO        | <b>20</b> |

## Nibbles to share

|   |             |           |
|---|-------------|-----------|
| Bruschetta: eggplant, rocket and aged ricotta (2)                         | V, GFO, FFO | <b>12</b> |
| Polenta chips - sweet corn and manchego with aioli (6)                    | GF, FFO     | <b>15</b> |
| Slider with pulled beef brisket, slaw, chipotle mayo, pickles (2)         | GFO         | <b>12</b> |
| Prawn roll, cocktail salsa, herb salad, brioche bun (2)                   | GFO         | <b>14</b> |
| Salt & pepper calamari, green leaf salad, dill aioli                      | GF, FF      | <b>22</b> |
| Arancini with pumpkin, peas, parmesan, confit garlic aioli (5)            | V, GF       | <b>18</b> |
| Red snapper ceviche, chilli, cucumber, coconut dressing, puffed wild rice | GF, FFO     | <b>22</b> |
| Seared scallops, romesco sauce, pickled radish, sesame crisp (4)          | GF, FFO     | <b>22</b> |
| Roast lamb ribs, spicy glaze, chives (5)                                  | GF          | <b>19</b> |

## Pasta to share

|   |             |           |
|---|-------------|-----------|
| Risotto, prawns, spanner crab meat, asparagus, seafood bisque             | GF          | <b>28</b> |
| Squid ink linguine, calamari, vongole, cherry tomatoes, bisque sauce      | FFO, GFO    | <b>28</b> |
| Casarecce pasta, duck ragout, mixed wild mushrooms, parmesan & chives     | GFO         | <b>28</b> |
| Spinach & Ricotta ravioli, confit heirloom tomatoes, kale pesto, parmesan | V, GFO, FFO | <b>26</b> |

\*Gluten free pasta = Penne

## Substantial share plates

|  |         |           |
|--|---------|-----------|
| Glazed pork shoulder (off the bone), carrot puree, broccoli, pork jus      | GF      | <b>30</b> |
| Pan seared John Dory fillet, vongole, peas, fish emulsion                  | GF, FFO | <b>32</b> |
| Roast lamb loin (250grams) kipfler potato, sautéed mushrooms, red wine jus | GF, FF  | <b>34</b> |

GF = Gluten Free    GFO = GF Option    V = Vegetarian    VO = Veg Option    FF = Fructose Free    FFO = FF Option

ALL OUR DISHES ARE BEST SHARED 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

|   |        |    |
|---|--------|----|
| Aglio - garlic puree, mozzarella, parsley                                   | V      | 12 |
| Margherita - heirloom tomatoes, mozzarella, fresh basil, buffalo mozzarella | V, FFO | 20 |
| Calabrese - tomato, mozzarella, hot salami, olives                          |        | 22 |
| Seafood Marinara - tomato, mozzarella, prawns, mussels, cherry tomatoes     |        | 24 |
| Add buffalo mozzarella + \$3 (to any pizza)                                 |        |    |

## On the side

|   |            |    |
|---|------------|----|
| Kale & baby spinach, broccoli, sesame seeds and almonds | V, GF, FF  | 16 |
| Leaf salad, green beans, radish, lemon dressing         | V, GF, FF  | 14 |
| Roasted sweet potatoes, dukka, feta, onion chutney      | V, GF      | 16 |
| Shoestring fries with paprika salt, confit garlic aioli | V, GF, FFO | 10 |

## Desserts / Cheese

|  |       |    |
|--|-------|----|
| Formmagi platter -selection of two cheeses, chutneys, condiments, warm bread | GFO   | 20 |
| Passionfruit cheesecake, fresh mango, coconut sorbet                         | V     | 16 |
| Elderflower Panna Cotta, strawberries, pistachio, linseed                    | V, GF | 16 |
| 70.5% dark chocolate bavarois, cashew nut praline, salted caramel ice cream  | GF    | 16 |
| Affogato with your choice of liqueur   | V, GF | 14 |
| Assaggini's Signature Espresso Martini                                       | V, GF | 18 |

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Celebrate your next FUNCTION at Assaggini   Ph: 5973 5791

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