

Welcome to *assaggini* - Italian for small tastings.

Our Italian style menu is designed to share and dishes are served separately, 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	GFSO ,V, FF	<b>10</b>
Add marinated warm Alto olives + \$5	V	<b>5</b>
Salumi, selection of 3 cured meats with condiments & warm bread	GFSO	<b>20</b>
Antipasto – selection of salumi & cheese, condiments & warm bread	VO, GFSO	<b>32</b>
Formaggi platter - selection of two cheeses, chutneys, condiments, warm bread	GFSO	<b>20</b>

### Nibbles to share

Bruschetta: provolone cheese, roasted mushrooms, rocket (2)	V, GFSO, FF	<b>12</b>
Polenta chips – sweet corn, paprika & oregano salt, with chipotle (6)	V, GFS, FFO	<b>15</b>
Slider with pulled beef brisket, slaw, chipotle mayo, pickles (2)	GFSO	<b>12</b>
Salt & pepper calamari, green leaf salad, dill aioli	GFS, FF	<b>22</b>
Arancini with pumpkin, peas, parmesan, confit garlic aioli (5)	V, GFS	<b>18</b>
Beetroot cured salmon, crème fraiche, fennel, mandarin, dill	GFS, FFO	<b>22</b>
Seared scallops, parsnip puree, goji berries, mustard seed dressing (4)	GFS, FFO	<b>22</b>
Slow cooked beef short rib, mushrooms, spicy glaze	GFS	<b>19</b>

### Pasta to share

Risotto, mixed wild mushrooms, silverbeet, pecorino	GFS	<b>28</b>
Linguine, prawns, spanner crab meat, cherry tomatoes, bisque sauce	FFO, GFSO	<b>28</b>
Creste di gallo pasta, slow braised lamb neck ragout, parmesan, parsley	GFSO	<b>28</b>
Hand made tortellini Cacio e Pepe, walnut cream sauce, radicchio	V, GFSO, FFO	<b>26</b>

\*Gluten free sourced pasta = Penne

### Substantial share plates

Pork belly, sweet potato mash, sautéed silverbeet & brussels, pork jus	GFS	<b>30</b>
Pan seared barramundi, prawn, mussels & peas, fish emulsion	GFS, FFO	<b>32</b>
Roast lamb loin (250grams) kipfler potato, sautéed mushrooms, red wine jus	GFS, FF	<b>34</b>

GFS = Gluten Free Sourced – Ingredients in this dish are sourced as gluten free but cannot be classified 'gluten free' due to our kitchen environment

GFSO = Gluten Free Sourced Option V = Vegetarian FF = Fructose Free FFO = FF Option

*Please advise staff of any allergies or intolerances prior to ordering.  
 We cannot guarantee that any dish will be free from traces of allergens*

**ALL OUR DISHES ARE BEST SHARED AND ARE SERVED SEPARATELY**

*A 15% Surcharge applies on Public Holidays. All credit cards incur a 1% merchant fee.*

## Pizzette

Aglione – garlic puree, mozzarella, parsley	V	<b>12</b>
Margherita - heirloom tomatoes, mozzarella, fresh basil, buffalo mozzarella	V, FFO	<b>20</b>
Calabrese – tomato, mozzarella, hot salami, olives		<b>22</b>
Seafood Marinara – tomato, mozzarella, prawns, mussels, cherry tomatoes		<b>24</b>
<ul style="list-style-type: none"><li>• Add buffalo mozzarella + \$3 (to any pizza)</li><li>• Add Gluten Free Sourced pizza base + \$3 (to any pizza)</li></ul>		

## On the side

Rocket, red wine poached pear, parmesan & balsamic dressing	V, GFS, FF	<b>16</b>
Leaf salad, green beans, radish, lemon dressing	V, GFS, FF	<b>14</b>
Oven baked chat potatoes with parsley gremolata	V, GFS	<b>16</b>
Shoestring fries with paprika salt, confit garlic aioli	V,GFS,FFO	<b>10</b>

## Desserts / Cheese

Formaggi platter -selection of two cheeses, chutneys, condiments, warm bread	GFSO	<b>20</b>
Orange & marscapone bavaois, almonds & chocolate ice cream	V	<b>16</b>
Cardamon Panna Cotta, poached pear, granola, cinnamon ice cream	V, GFS	<b>16</b>
Dark chocolate mousse bombe alaska, raspberry sorbet	GFS	<b>16</b>
Affogato with your choice of liqueur	V, GFS	<b>14</b>
Assaggini's Signature Espresso Martini	V, GFS	<b>18</b>

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

Celebrate your next FUNCTION at Assaggini Ph: 5973 5791

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