

CHIOSCO

BY ORMEGGIO

Chiosco by Ormeggio is an Italian trattoria by the sea, inspired by those classic little places you find in Puglia, Venezia, Sicilia, and other seaside Italian regions.

Relax and enjoy!
Eat with your hands and share with your friends!

Benvenuto e buon appetito!

Like us? Share us!

#chioscobyormeggio



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Why not consider Chiosco by Ormeggio for your next party or event?
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ANTIPASTI (to start)

olive	9
mixed marinated Italian olives	
pane	10
organic sourdough – homemade ricotta – black pepper	
pavoni's garlic bread	12
brioche – caramelised garlic and herb butter	
bruschetta	25
sourdough – fresh stracciatella – baby octopus – chilli – parsley	
burrata caprese salad	22
fresh vannella burrata – heirloom tomato – basil	
calamari fritti	19
southern calamari – lemon mayonnaise	
vitello tonnato	22
slow cooked veal – tuna mayonnaise – fried capers – parsley oil	

PASTA (all homemade)

entrée/main

cavatelli alla marinara	25 / 33
cavatelli pasta – prawns – calamari – mussels – tomato	
spaghetti agli scampi	49
homemade pasta – premium jumbo scampi – bisque – bottarga – lemon – tomato	
tagliatelle verdi alla bolognese	26 / 34
homemade tagliatelle – Bolognese ragout – pecorino	
orecchiette e cime di rapa	24 / 32
homemade pasta – turnip top – garlic – chilli – bread crumbs	

CONTORNI (sides)

radicchio – salad of radicchio – fennel – pecorino – walnut	10
rucola – salad of rocket – parmesan – pear	10
fagiolini – green beans – lemon – chilli	10
patate – roast potatoes – rosemary	12
patatine – hot chips	10

SECONDI (mains)

polenta	38
polenta cake – melted fontina cheese – cherry tomatoes – globe artichokes – salsa verde	
ricciola	36
Spencer Gulf Hiramasa kingfish fillet – smoked mozzarella – sun dried tomato – almond	
anatra	39
crispy confit Maryland duck – sautéed mushroom – broccolini	

... dalla griglia (from the grill)

pesce intero	MP
daily market butterfly whole grilled fish – butter – white wine – green olives	
gamberoni	39
king prawns – radicchio – chilli	
galletto	38
half chicken – lemon – rosemary potatoes	

... da condividere (to share)

spalla d'agnello	78
slow cooked lamb shoulder – Italian greens	
fiorentina	96
1kg T-bone beef steak – cannellini beans – rosemary	

DOLCI (desserts)

bombolone filled with nutella	12
cannolo filled with ricotta	12
crema catalana – vanilla gelato	14
tiramisu	14
affogato – espresso – vanilla gelato – frangelico	15.5
gelato – daily selection – 3/scoop	15
cheese plate – selection of three cheeses	25.5

Can't decide? Let us serve you a selection of our favourite dishes!

Chef's Sharing Feast Menu 69pp

Premium Sharing Feast Menu 79pp

Chef's Sharing Feast

pane	organic sourdough – extra virgin olive oil
bruschetta caprese	sourdough – fresh stracciatella – baby octopus – chilli – parsley
crudo**	Albacore tuna – lemon – buttermilk – peach – trout roe – finger
lime	
calamari fritti	southern calamari – lemon mayonnaise
vitello tonnato	slow cooked veal – tuna mayonnaise – fried capers – parsley oil
fregola e cozze**	Sardinian fregola – mussels – cherry tomatoes – white wine –
parsley	

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caserecce	homemade caserecce pasta – slow cooked Bolognese ragout – pecorino
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gamberoni	king prawns – chilli
pollo	chicken – rosemary potatoes
wagyu tagliata**	tagliata – salsa verde

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bombolone	filled with nutella
cannolo	filled with ricotta
tiramisu**	

Chef's sharing menu 69pp

** Premium Sharing Feast Inclusions 79pp

Specials

ostriche	freshly shucked Sydney rock oyster – pickled eschalot
\$4.5	
capésante	scallops – saffron mashed potatoes – spicy nduja oil - apple
\$28	
fregola e cozze	Sardinian fregola – mussels – cherry tomatoes – white
wine	
\$26 entrée \$34 main	
pesce spada	swordfish steak – olive paste – rocket – tomato
\$39	

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... OR CHECK OUT OUR PASTA DEALS:

'pasta e vino' \$25 weekday lunch special!

A bowl of Giuseppe's pasta with a glass of wine, Monday to Friday

wednesday \$20 pasta night!

Every Wednesday night it's just \$20 for our delicious pasta

This week's pastas are:

fregola e cozze
Sardinian fregola – mussels – cherry tomatoes – white wine
caserecce
caserecce – slow cooked Bolognese ragout – pecorino
fusilli alla norma
fusilli – eggplant – tomato – aged ricotta – oregano
cavatelli alla marinara
cavatelli pasta – prawns – calamari – mussels – tomato

A processing fee of 1.65% applies to all credit cards, and 0.55% to all EFTPOS transactions. Sunday 10%