

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!

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

ostriche	5ea
"Appellation" Sydney rock oyster – mignonette dressing	
olive	9
mixed marinated Italian olives	
pane	12
organic sourdough – homemade ricotta – black pepper	
bruschetta	25
sourdough – fresh stracciatella – tomato – anchovies	
burrata	18
fresh Vannella burrata – extra virgin olive oil	
pomodorini	15
cherry tomato – basil – extra virgin olive oil	
calamari fritti	22
southern calamari – lemon mayonnaise	
vitello tonnato	22
slow cooked veal – tuna mayonnaise – fried capers – parsley oil	

PASTA (all homemade)

spaghetti alle vongole	entrée/main
spaghetti – pippis – chilli – tomato – parsley	28 / 36
gnocchi al cinghiale	26 / 34
gnocchi – wild boar ragout – truffle pecorino	
orecchiette e cime di rapa	24 / 32
homemade orecchiette pasta – turnip top – garlic – chilli – breadcrumbs	

CONTORNI (sides)

insalata – mixed leaves salad – lemon dressing	10
rucola – salad of rocket – parmesan – pear – balsamic dressing	12
fagiolini – green beans – lemon – chilli	12
patate – roast potatoes – rosemary	12
patatine – hot chips	10

A card-processing fee applies. Sunday surcharge of 10%.

SECONDI (mains)

parmigiana di melanzane	29
traditional eggplant parmigiana	
trota	34
crispy skin ocean trout fillet – salmoriglio	
anatra	36
crispy confit Maryland duck – duck jus – orange	

... dalla griglia (from the grill)

pesce intero	MP
daily market butterfly whole grilled fish	
gamberoni	12ea
extra large South Australian king prawns – chilli	

... da condividere (to share)

spalla d'agnello	85
slow cooked lamb shoulder – lamb jus (<i>and choose one side dish</i>)	
fiorentina	95
1kg T-bone steak – salsa verde (<i>and choose one side dish</i>)	

DOLCI (desserts)

bombolone – filled with Nutella	12
cannolo – filled with ricotta	12
tiramisu	14
affogato – espresso – vanilla gelato – Frangelico	15.5
gelato – daily selection – 3 scoops	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

75pp

Chef's Sharing Feast

pane	organic sourdough – extra virgin olive oil
bruschetta	sourdough – fresh stracciatella – tomato – anchovies
calamari fritti	southern calamari – lemon mayonnaise
vitello tonnato	slow cooked veal – tuna mayonnaise – fried capers – parsley oil

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gnocchi	gnocchi – slow cooked Bolognese ragout – pecorino
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maiale	pork neck steak – black garlic mayonnaise
patate	roast potatoes – rosemary

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bombolone	filled with nutella
cannolo	filled with ricotta

Chef's sharing menu 75pp