



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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Chef's Sharing Feast

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

Pane

Organic sourdough – extra virgin olive oil – balsamic vinegar

Caprese di bufala

Buffalo mozzarella – tomato – grapes – mint – extra virgin olive oil

Calamari fritti

Fried southern calamari – lemon mayonnaise

Vitello tonnato

Slow cooked veal – tuna mayonnaise – fried capers – parsley oil

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Busiate alla norma

Busiate – eggplant – garlic – tomato – oregano – aged ricotta

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Porchetta

Traditional rolled pork belly – salsa verde

Patate

roast potatoes – rosemary

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Bombolone

Filled with Nutella

Cannolo

Filled with ricotta

Chef's Sharing Menu \$75pp

ANTIPASTI (to start)

Ostriche	5ea
“Appellation” Sydney rock oyster – mignonette dressing	
Olive	9
Mixed marinated Italian olives	
Pane	12
Organic sourdough – extra virgin olive oil – balsamic vinegar	
Mozzarella in carrozza	20
Smoked buffalo mozzarella sandwich – anchovies – capers – sundried tomato – basil	
Caprese di bufala	28
Buffalo mozzarella – tomato – grapes – mint – extra virgin olive oil	
Lattuga e ricotta salata	19
Cos lettuce – dry ricotta – fennel – cucumber – macadamia	
Calamari fritti	22
Fried southern calamari – lemon mayonnaise	
Vitello tonnato	22
Slow cooked veal – tuna mayonnaise – fried capers – parsley oil	

PASTA

Fregola cozze e bottarga	
Sardinian fregola – mussels – cherry tomato – parsley - bottarga	
Pappardelle al cinghiale	37
Pappardelle – wild boar ragout – truffle pecorino – parsley	
Busiate alla norma	26
Busiate – eggplant – garlic – tomato – oregano – aged ricotta	
Calamarata alla marinara	35
Calamarata – fish stock – white fish – prawn – calamari – tomato passata	
Risotto zafferano e porcini	39
Aged carnaroli risotto – saffron – porcini mushrooms	

CONTORNI (sides)

Rucola – salad of rocket – parmesan – pear – balsamic dressing	12
Cavolo riccio – pan fried kale – garlic – chilli	12
Patate – roast potatoes – rosemary	12
Patatine – hot chips	10

SECONDI (mains)

Torta di ceci	26
Chickpea cake – eggplant – sundried tomato – stracchino cheese – basil	
Porchetta	35
Traditional rolled pork belly – salsa verde	

... dalla griglia (from the grill)

Barramundi	35
Barramundi fillet – Jerusalem artichoke – rocket	
Pesce intero	mp
Daily market whole grilled fish	
Gamberoni	12ea
South Australian king prawns – salmoriglio dressing	

... da condividere (to share)

Spalla d'agnello	92
Slow cooked lamb shoulder – lamb jus (and choose one side dish)	
Fiorentina	11per/100g
1kg T-bone steak – salsa verde (and choose one side dish)	

DOLCI (desserts)

Bombolone – filled with Nutella	12
Cannolo – filled with ricotta	12
Tiramisu	14
Affogato – espresso – vanilla gelato – frangelico	15.5
Ormeggio Gelateria – daily selection – 3 scoops	15
Cheese plate – selection of three cheeses	25.5

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