

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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#chioscobyormeggio



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Why not consider Chiosco by Ormeggio for your next party or event?

[Click here for more info](#)



Pick-up meals AVAILABLE!

Available for pick up every day 11:30am-2.30pm OR 5:30pm until 8:30pm

Orders to be placed and paid via phone between 10am and 8pm - 02 9046 7333

On arrival in the small d'Albora Marinas carpark outside Chiosco's entrance please call and a trusted team member will run your order out to your car

	Menu Price	15% off pick up
ANTIPASTI (to start)		
olive	9	7.65
mixed marinated Italian olives		
pane	10	8.50
organic sourdough – homemade ricotta – black pepper		
pavoni's garlic bread	12	10.20
brioche – caramelised garlic and herb butter		
bruschetta	25	21.25
sourdough – fresh stracciatella – baby octopus – chilli – parsley		
burrata caprese salad	22	18.70
fresh vannella burrata – tomato – basil		
calamari fritti	19	16.15
southern calamari – lemon mayonnaise		
vitello tonnato	22	18.70
slow cooked veal – tuna mayonnaise – fried capers – parsley oil		
PASTA (all homemade)		
	entrée/main	
cavatelli alla marinara	25 / 33	21.25/ 28.05
cavatelli pasta – prawns – calamari – mussels – tomato		
spaghetti con Moreton Bay bugs	40	34
squid ink spaghetti – Moreton Bay bug – bisque – bottarga – lemon – tomato		
tagliatelle verdi alla bolognese	26 / 34	22.10/ 28.90
homemade tagliatelle – Bolognese ragout – pecorino		
orecchiette e cime di rapa		
homemade pasta – turnip top – garlic – chilli – bread crumbs	24 / 32	20.40/ 27.20

CONTORNI (sides)

radicchio – salad of radicchio – fennel – pecorino – walnut	10	8.50
rucola – salad of rocket – parmesan – pear	10	8.50
fagiolini – green beans – lemon – chilli	10	8.50
patate – roast potatoes – rosemary	12	10.20
patatine – hot chips	10	8.50

SECONDI (mains)

polenta	38	32.30
polenta cake – melted fontina cheese – cherry tomatoes – globe artichokes		
salmone	36	30.60
king salmon fillet – mashed potatoes – chives – pistachio		
anatra	39	33.15
crispy confit Maryland duck – sautéed mushroom – broccolini		

... dalla griglia (from the grill)

pesce intero	MP	MP
daily market butterfly whole grilled fish – butter – white wine – green olives		
gamberoni	39	33.15
king prawns – radicchio – chilli		
galletto	38	32.30
half chicken – lemon – rosemary potatoes		
filetto di manzo	38	32.30
tenderloin fillet – Brussels sprouts – pickled cabbage		

... da condividere (to share)

spalla d'agnello	78	66.30
slow cooked lamb shoulder – Italian greens		
fiorentina	96	81.60
1kg T-bone beef steak – cannellini beans – rosemary		

DOLCI (desserts)

bombolone filled with nutella	12	10.20
cannolo filled with ricotta	12	10.20
tiramisu	14	11.90
affogato – espresso – vanilla gelato – frangelico	15 / 5	13.17
gelato – daily selection – 3/scoop	15	12.75
cheese plate – selection of three cheeses	25 / 5	21.67

