



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

Benvenuto e buon appetito!

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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
.....	
cavatelli	cavatelli – wagyu beef ragout – celery heart – pecorino
.....	
maiale	pork neck – napoletana sauce – oregano – stracciatella
patate	roast potatoes – rosemary
.....	
bombolone	filled with nutella
cannolo	filled with ricotta

Chef's Sharing Feast \$75pp
Matched wines available, please ask staff for more information

ANTIPASTI (to start)

ostriche	
“appellation” sydney rock oyster – mignonette dressing	
olive	
mixed marinated italian olives	
pane	
organic sourdough – homemade ricotta – black pepper	
bruschetta	
sourdough – stracciatella – tomato – anchovies	
burrata caprese	
burrata – cherry tomatoes – basil – pangrattato – extra virgin olive oil	
lattuga e ricotta salata	
cos lettuce – dry ricotta – fennel – cucumber – macadamia	
calamari fritti	
fried southern calamari – lemon mayonnaise	
vitello tonnato	
slow cooked veal – tuna mayonnaise – fried capers – parsley oil	

PASTA

spaghetti al granchio	
egg spaghetti – whole blue swimmer crab – cherry tomato – basil	
pappardelle alla vaccinara	
pappardelle – wagyu beef ragout – celery heart – pecorino	
cavatelli al pomodoro	
cavatelli – tomato – basil – stracciatella	
risotto alla marinara	
aged carnaroli risotto – seafood ragout – scampi – parsley	

CONTORNI (sides)

rucola – salad of rocket – parmesan – pear – balsamic dressing	12
broccolini – grilled broccolini – chilli	12
patate – roast potatoes – rosemary	12
patatine – hot chips	10

SECONDI (mains)

5ea	parmigiana di melanzane	29
	traditional eggplant parmigiana	
9	maiale alla pizzaiola	35
	pork neck – napoletana sauce – oregano – stracciatella	

... dalla griglia (from the grill)

28	tonno	34
	albacore tuna – black olives – tomato – rocket leaves	
19	pesce intero	mp
	daily market whole grilled fish	
22	gamberoni	12ea
	south australian king prawns – salmoriglio dressing	

... da condividere (to share)

	spalla d’agnello	85
	slow cooked lamb shoulder – lamb jus (and choose one side dish)	
	fiorentina	95
44	1 kg t-bone steak – salsa verde (and choose one side dish)	
29	costata di manzo	110per/kg
	tomahawk steak (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
	gelato – daily selection – 3 scoops	15
	cheese plate – selection of three cheeses	30

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