

Antipasti / Starters

- garlic or herb ciabatta** with side of shaved parmigiano 12 V
- carpaccio** of beef, grana padano, rocket and ciabatta 19
- warmed olives** and bread 13 V
- grilled calamari** with julienne salad, herbs, black pepper, lemon and brown sugar dressing 19 GF
- arancini** (ask us for today's flavour) served on parmesan aioli and basil pesto 18
- bruschetta** fresh salad of tomato, red onion and basil on toasted ciabatta 17 V
- sardines** pan fried with potato aioli and salad 18
- polenta chips** with gorgonzola sauce 14 V GF

**salumi platter** selection of cured meats, cheese, pickles and ciabatta 39

Insalata / Salads

- rocket**, pear, parmigiano and walnut salad 16 V GF
- panzanella** heirloom tomatoes, red onion, croutons, parsley, basil and shaved parmigiano 19 V
- chicken** breast served on a nut, seed and herb pasta salad with honey mustard dressing 24



LUNCH & DINNER  
Tuesday to Saturday  
11.30am-2.30pm / 5.00pm-8.30pm

Look for these symbols to find what is suitable for you:  
V / vegetarian  
GF / gluten free

Add or substitute gluten free bread to any dish for \$3

Pizza Medium size base / gluten free option add \$4

- garlic pizza** tomato base, crushed garlic, oregano, cheese 21 V
- margherita** tomato base, fior di latte, fresh basil, fresh tomato 25 V
- pera fresca** white gorgonzola and chilli base, cooked, topped with prosciutto crudo, rocket, sliced pear, balsamic glaze 28
- quattro formaggi** white bechamel and taleggio base, provolone, gorgonzola, cooked, topped with shaved parmigiano and rocket 26 V
- salmone** white bechamel and taleggio base, red onion, capers, cooked, topped with tasmanian smoked salmon, lemon, rocket 28
- 'nduja** tomato base, red onion, roasted peppers, fresh jalapenos, spicy 'nduja sausage, cheese 26
- pepperoni** tomato base, salami, mushrooms, olives, cheese 26
- arugula** tomato base and cheese, cooked, topped with prosciutto crudo, rocket, shaved parmigiano, balsamic glaze 28

Calzone traditional folded pizza / served with side salad

- il capo** red onion, roasted chicken, mushrooms, fresh jalapenos, pineapple, olives, taleggio 29
- salumi** red onion, roasted chicken, spicy 'nduja sausage, salami, crispy pancetta and aioli drizzle 29
- giardino** mushrooms, olives, roasted peppers, red onion, fresh tomato, basil pesto 28 V
- salsiccia** pork sausage, mushrooms, red onion, provolone, basil, spinach, tomato base 28

Any additional ingredients may incur an extra charge

## Pasta

**lasagna** pasta sheets layered with traditional beef mince ragu, served with a rocket and parmigiano salad 28

**spaghetti marinara** shellfish, calamari and fish, served either in **napoletana** sauce or **white wine and cream** sauce 36

**gluten free gnocchi** house made with mushroom puree, sauteed peas and sage butter 32

the following sauces are with your choice of -

**fettuccine / penne / spaghetti / ravioli** ricotta (add \$2)

**gnocchi** house made (add \$3)/ **gluten free** pasta (add \$3)

**beef and lamb ragu** slow cooked for eight hours with red wine, tomatoes, herbs 28

**gorgonzola** with mushrooms, spinach and cream 27 **V**

**puttanesca** anchovies, garlic, capers and olives with a hint of chilli in a napoletana sauce 27

**gamberi aglio e olio** prawns tossed in an oil based pasta sauce of garlic and chilli 28

**verano** a light sauce of eggplant, spinach and olives with a touch of white wine and tomato 27 **V**

**pesto pollo** thin strips of chicken, red onion, spinach in a creamy basil pesto sauce 28

**carbonara** pancetta, egg yolk, parmigiano and dash of cream 27

*At Cultura, we source the freshest local fruit, vegetables and seafood, along with fine Italian smallgoods and cheeses to create a unique combination which will excite your senses.*

*We aim to always provide you with a memorable meal, and hope you share another one with us soon.*



Join our culture  
@culturahobart

## Risotto

**chicken** with pancetta and peas 27 **GF**

**prawns** and dill finished with white vermouth 28 **GF**

**wild mushroom** and sage 27 **V GF**

## Mains

**pork involtini** with prosciutto and mozzarella, crumbed, served with tomato sugo and greens 36

**eye fillet minute steak** with baked potato slab, grilled radicchio, green peppercorn and gorgonzola sauce 37

**sicilian duck** slow braised with red wine, dried fruit, chilli, served with chestnut gnocchi and greens 37

**veal scaloppine** choice of **limone** or **marsala** sauce, served with crushed potatoes and greens 36 **GF**

**market fish** pan fried, served with salad of potato, fennel and roasted peppers 38 **GF**

Please advise us of any  
dietary requirements  
before you order