

Trading Hours

Lunch

Tuesday - Saturday 11.30am to 2.30pm


Dinner

Tuesday - Saturday 5.30pm to 8.30pm

Serving Food All Day



Take Away Menu

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'Phone orders are welcome'

Lunch | Dinner

Tuesday - Saturday



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Take Away Menu



Pizza

Medium size bases, Gluten Free option +\$4
Pizzas have napoletana base & cheese (unless specified)

Garlic Pizza napoletana base, mixed with crushed garlic, topped with cheese, oregano	v	\$15
Margherita fresh tomato, fior di latte, fresh basil	v	\$16
Capricciosa mushroom, sliced pancetta, artichokes, olives		\$17
Salmone house hot smoked Atlantic salmon, capers, cherry tomatoes and white wine cream sauce		\$19
Arugula pizza topped with fresh prosciutto, rocket, shaved parmesan, balsamic glaze		\$18
Pera Fresca bianco gorgonzola and chilli base, topped with fresh prosciutto, fresh pear, rocket and balsamic glaze		\$18
Gallina roasted chicken, red onion, mushroom, capers, sliced pancetta		\$18
N'duja red onion, baby spinach, artichokes, olives, gorgonzola, n'duja spicy sausage		\$18
Pepperoni casalinga salami, mushroom, olives, roasted capsicum		\$17
Giardino red onion, baby spinach, artichokes, olives, fresh tomato	v	\$17
Salumi red onion, casalinga salami, n'duja spicy sausage, roasted chicken, topped with fresh prosciutto, garlic aioli		\$19

Any additional ingredients will incur a small surcharge.

Calzone

(traditional folded over pizza)

Rocchia red onion, king prawns, casalinga salami, capers, baby spinach, chilli, mushroom		\$22
Pollo roasted chicken, red onion, mushroom, roasted capsicum, olives		\$20
Cultura mushrooms, fresh tomato, gorgonzola, fresh basil	v	\$20

Pasta

With your choice of fettucine, penne, spaghetti, ravioli (add \$2), house made gnocchi (add \$3), gluten free pasta (add \$3)

Beef Ragù slow cooked beef, lamb, tomatoes, vegetables, herbs		\$20
Puttanesca chilli, anchovies, olives, capers, napoletana sauce		\$19
Carbonara pancetta, egg, parmesan, garlic		\$19
Cultura mushrooms, fresh basil, gorgonzola, napoletana sauce	v	\$20
Salmone Tasmanian smoked salmon, capers, cherry tomatoes, white wine, cream		\$21
Crema Di Gorgonzola spinach, salami, gorgonzola, cream		\$20
Gamberi Aglio e Olio prawns, chilli, garlic, extra virgin olive oil		\$19
Pesto Pollo chicken, semi-dried tomatoes, spinach, red onion, pesto cream sauce		\$21
Strozzapreti roasted pumpkin, pine nuts, sage butter and goat's cheese	v	\$23

Risotto

Pollo chicken, pea and pancetta risotto finished with fresh rocket leaves	GF	\$20
Gamberi prawn risotto with dill, lemon zest, finished with dry vermouth	GF	\$22
Funghi wild mushroom and spinach finished with truffle butter	v GF	\$20

Al Forno

Lasagna beef mince and mozzarella layered between pasta sheets		\$21
Spinach & Ricotta Sospiri balls of spinach and ricotta, oven baked and served with Napoletana sauce and dressed with rocket	v	\$19

Salads

Pear rocket, extra virgin olive oil, shaved parmigiano		\$10
Beetroot Caprese fior di latte, rocket, basil oil		\$11