

Antipasti / Starters

antipasto platter a selection of various cured meats and vegetables

served with fresh ciabatta and grissini **for 2 people** 38

garlic or herb ciabatta with side of shaved parmigiano 13 **V**

carpaccio of beef, grana padano, rocket and ciabatta 19

crumbed sardines stuffed with 'nduja and provolone, served on tomato and fennel salad and aioli 21

warmed olives and bread 15 **V**

calamari pan seared with garlic, chilli, bitter leaves and balsamic on ciabatta 20

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**

polenta chips with gorgonzola sauce 14 **V GF**

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

Insalata / Salads

rocket, pear, parmigiano and walnut salad 16 **V GF**

grilled chicken on a mixed leaf salad with romesco sauce and candied hazelnuts 22 **GF**

tuna served with a salad of potato, beans, roasted peppers, boiled egg and red wine dressing 19 **GF**



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

garlic pizza tomato base, crushed garlic, oregano, cheese 22 **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 27

pepperoni tomato base, salami, mushrooms, olives, cheese 26

'a rucola tomato base and cheese, cooked, topped with prosciutto crudo, rocket, shaved parmigiano, balsamic glaze 28

pesto base, red onion, roasted chicken, mushrooms, roasted peppers, fior di latte 27

Calzone traditional folded pizza / served with side salad

il capo red onion, roasted chicken, mushrooms, fresh jalapenos, pineapple, olives, taleggio 29

salumi red onion, spicy 'nduja sausage, roasted chicken, salami, crispy pancetta and aioli drizzle 29

giardino mushrooms, olives, roasted peppers, red onion, fresh tomato, capers, fresh basil 28 **V**

Any additional ingredients may incur an extra charge

Pasta

fregola tossed with pork, clams and 'nduja finished with smoked paprika and white wine 29

gluten free gnocchi house-made, pan-fried served on arrabiata sauce with roasted

king oyster mushrooms and fried cavolo nero 32 **V GF**

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

spaghetti marinara shellfish, calamari and fish, choice of **napoletana** sauce or

white wine and cream sauce 36

the following sauces can be matched with your choice of pasta

fettuccine / penne / spaghetti / ravioli ricotta and spinach (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 chicken, red onion, spinach in a creamy basil pesto sauce 28

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

Risotti

pollo chicken and wild mushroom, scented with sage 28 **GF**

gamberi prawns and dill finished with white vermouth 29 **GF**

roasted beetroot topped with goats cheese and golden beets 28 **V GF**

Mains

sicilian duck slow braised with red wine, dried fruit, chilli, served with chestnut gnocchi and greens 39

trio of sausages served on soft semolina mash, peperonata, shaved parmigiano and chilli sauce 37

crumbed pork loin served with rosemary potatoes and dressed cos leaves 37 **GF**

veal scaloppine choice of **limone** or **marsala** sauce, served with crushed potatoes and greens 38 **GF**

market fish pan fried, served with fondant potato, seasonal greens and caper butter 39 **GF**

Please advise us of any dietary requirements
before you order

At Cultura, we focus on sourcing the freshest local produce from our beautiful state 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 experience and hope you share another one with us soon. Ci vediamo