

Antipasti / Starters

garlic or herb ciabatta with side of shaved parmigiano 16 **V**

burrata with roasted tomato salsa, lemon, basil and grilled ciabatta 20 **V**

carpaccio of beef, grana padano, rocket and ciabatta 23

warmed olives and bread 17 **V**

arancini (ask us for today's flavour)

served on parmesan aioli and basil pesto 22

bruschetta fresh salad of tomato, red onion and basil

on toasted ciabatta 20 **V**

arrosticini di agnello grilled lamb skewers with roasted capsicum

salsa 22 **GF**

calamari pan seared with garlic, chilli, bitter leaves and balsamic

on ciabatta 25

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

Insalata / Salads

rocket, pear, parmigiano and walnut salad 18 **V GF**

chicken panzanella grilled chicken breast on a salad of rocket and roasted tomatoes with grilled ciabatta and balsamic glaze 28

quail pan fried with stone fruits and grapes, topped with nuts and gorgonzola, drizzled with orange syrup 27 **GF**

Pizza Medium size base

gluten free option add \$4 / **vegan** cheese option add \$3

garlic pizza tomato base, crushed garlic, oregano, cheese 25 **V**

margherita tomato base, fior di latte, fresh basil, fresh tomato 28 **V**

giardino mushrooms, olives, roasted peppers, red onion, fresh tomato, capers, basil, cheese 30 **V**

pera fresca white gorgonzola and chilli base, cooked, topped with prosciutto crudo, rocket, sliced pear, balsamic glaze 32

quattro formaggi white bechamel and taleggio base, mozzarella, gorgonzola, cooked, topped with shaved parmigiano and rocket 31 **V**

'nduja tomato base, red onion, roasted peppers, fresh jalapenos, spicy 'nduja sausage, cheese 31

pepperoni tomato base, salami, mushrooms, olives, cheese 30

'a rucola tomato base and cheese, cooked, topped with prosciutto crudo, rocket, shaved parmigiano, balsamic glaze 32

pollo bechamel base, red onion, roasted chicken, mushrooms, roasted peppers, capers, fior di latte 31

capricciosa tomato base, smoked ham, mushrooms, olives, anchovies, cheese 30

Calzone traditional folded pizza / served with side salad

il capo red onion, roasted chicken, mushrooms, fresh jalapenos, pineapple, olives 32

salumi red onion, spicy 'nduja sausage, smoked ham, salami, crispy pancetta and aioli drizzle 34

d'abruzzo smoked ham, roasted peppers, mushrooms, fior di latte, chilli, basil 32

pesto red onion, roasted chicken, mushrooms, spicy 'nduja sausage, parmesan, basil pesto 33



Pasta

gnudi spinach and ricotta gnocchi, pan fried with sage butter, pine nuts with parmesan crisp 36 **V GF**

lasagna pasta sheets layered with traditional beef mince ragu, served with

a rocket and parmigiano salad 33

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

white wine and cream sauce 41

the following sauces can be matched with your choice of pasta

fettuccine / penne / spaghetti / ravioli ricotta and spinach (add \$3)

gnocchi house made (add \$4)/ **gluten free** pasta (add \$4)

spagnolo prawns, chorizo, pine nuts, garlic, chilli, finished with lemon juice and pangrattato 36

beef and lamb ragu slow cooked for eight hours with red wine, tomatoes, herbs 34

arrabbiata spicy napoletana sauce topped with dollops of fresh ricotta and pangrattato 32 **V**

puttanesca anchovies, garlic, capers and olives with a hint of chilli in a napoletana sauce 32

gamberi aglio e olio prawns tossed in an oil based pasta sauce of garlic and chilli 33

pollo alla vodka chicken in a tomato and cream rose` sauce, dashed with local vodka 33

carbonara pancetta, egg yolk, parmigiano and a dash of cream 33

Risotti

pollo chicken, wild mushrooms, garlic and chives 32 **GF**

gamberi prawns and dill finished with white vermouth 34 **GF**

pesce buttered leek and smoked fish 34 **GF**

verdura cavolo nero and hazelnut pesto, finished with

lemon mascarpone 32 **V GF**

Mains

sicilian duck slow braised with red wine, dried fruit, chilli, served with

chestnut gnocchi and greens 45

pork loin pan fried, served with rosemary potatoes, greens and

mustard sauce 43 **GF**

veal scaloppine your choice of **limone** or **marsala** sauce, served

with crushed potatoes and greens 43

market fish pan fried, served with bean and fennel salad, salmoriglio

dressing 44 **GF**

Our chef's work hard in offering a menu with options and flexibility for dietary requirements. Not all ingredients are listed on the menu so please ensure any food intolerances are mentioned to your waiter.

We use pitted olives in our pizza and pasta however, please be aware we cannot guarantee that they do not contain pits.

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 prossima volta!