

Antipasti / Starters

garlic or herb ciabatta with side of shaved parmigiano 17 **V**

asiago al forno baked asiago cheese served with fig puree, candied nuts, ciabatta and grissini 22

carpaccio of beef, grana padano, rocket and ciabatta 24

warmed olives and bread 18 **V**

arancini saffron and caramelised onion, served on semi dried tomato puree 23

bruschetta fresh salad of tomato, red onion and basil on toasted ciabatta 21 **V**

sardines pan fried, with 'nduja and white bean puree served on char-grilled sourdough 23

calamari pan seared with garlic, chilli, bitter leaves and balsamic on ciabatta 25

Insalata / Salads

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

chicken grilled chicken breast on a salad of barley, seeds, roasted sweet potato and fresh herbs, topped with a honey mustard dressing 28

cauliflower pan roasted cauliflower served with a sweet potato puree, with pickled vegetables and a raisin dressing 24

Pizza Medium size base

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

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

giardino tomato base, mushrooms, olives, roasted peppers, red onion, capers, basil, cheese 31 **V**

pera fresca walnut cream and cheese base, topped with prosciutto crudo, rocket, sliced pear 33

quattro formaggi ricotta base, mozzarella, gorgonzola, topped with shaved parmigiano and rocket 31 **V**

'nduja tomato base, red onion, roasted peppers, fresh jalapenos, spicy 'nduja sausage, cheese 32

pepperoni tomato base, salami, mushrooms, olives, cheese 31

'a rucola tomato base and cheese, cooked, topped with prosciutto crudo, rocket, shaved parmigiano, balsamic glaze 33

pollo tomato base, red onion, roasted chicken, mushrooms, roasted peppers, capers, fior di latte 32

capricciosa tomato base, smoked ham, mushrooms, olives, anchovies, cheese 31

patate mozzarella base, rosemary potatoes, red onion, roasted peppers, pancetta, chilli 32

Calzone traditional folded pizza / served with side salad

il capo red onion, roasted chicken, mushrooms, fresh jalapenos, pineapple, olives, cheese 33

salumi red onion, chicken, spicy 'nduja sausage, smoked ham, salami, crispy pancetta, cheese, aioli 35

d'abruzzo smoked ham, roasted peppers, mushrooms, fior di latte, chilli, basil 33

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

Any additional ingredients may incur an extra charge

Pasta

gnudi spinach, potato and ricotta gnudi in a walnut cream sauce with ricotta salata and crushed walnuts 36 **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 either a **napoletana sauce** 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 35

arrabbiata spicy napoletana sauce topped with dollops of fresh ricotta and pangrattato 33 **V**

puttanesca anchovies, garlic, capers and olives with a hint of chilli in a napoletana sauce 33

gamberi aglio e olio prawns tossed in an oil based pasta sauce of garlic and chilli 34

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 32

Risotti

pollo chicken and thyme, topped with char grilled broccolini, roasted almonds and ricotta salata 33 **GF**

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

zucca roasted pumpkin with goat's cheese and micro herbs 32 **V GF**

Mains

sicilian duck slow braised with red wine, dried fruit, chilli, served with chestnut gnocchi and greens 46

lamb shoulder braised, served with parmesan olive oil mash, finished with pancetta and peas 44 **GF**

veal scaloppine your choice of **limone** or **marsala** sauce, served with crushed potatoes and greens 44 **GF**

market fish served with baked polenta, cavolo nero, tomato and capsicum sauce 45 **GF**

Our chefs 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. Our aim is to always provide you with a memorable experience and hope you share another one with us soon. Ci vediamo prossima volta!