

Antipasti / Starters

focaccia with garlic and rosemary served with shaved parmigiano 13 **V**

-add optional side of warmed olives 6

pizza asiago al forno asiago cheese baked in pizza dough served with fig puree 18 **V**

arancini saffron and caramelised onion, served on semi dried tomato puree 17 **V**

bruschetta fresh salad of tomato, red onion and basil on toasted ciabatta 16 **V**

pesce crudo cured fish with tomato and basil vinaigrette, parmigiano and herb oil, chived mascarpone 19 **GF**

polpette pork and beef meatballs in napoletana sugo with focaccia 18

fritto misto fried calamari served with salad and aioli 19

add or substitute
gluten free bread for \$3

Insalata / Salads

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

panzanella fresh tomatoes, red onion, cucumbers and herbs tossed in vinaigrette with pangrattato 17 **V**

Pizza Medium size base

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

margherita tomato base, fior di latte, fresh basil 23 **V**

giardino tomato base, mushrooms, olives, roasted capsicum, red onion, artichokes, cheese 24 **V**

funghi ricotta base, mushrooms, caramelised onions, goat's cheese and thyme 25 **V**

'nduja tomato base, red onion, roasted capsicum, fresh jalapenos, spicy 'nduja sausage, cheese 26

pepperoni tomato base, salami, mushrooms, roasted capsicum, cheese 26

'a rucola tomato base and cheese, cooked, topped with prosciutto crudo, rocket, shaved parmigiano, balsamic glaze 27

pollo tomato base, red onion, roasted chicken, mushrooms, roasted capsicum, pancetta, cheese 27

capricciosa tomato base, smoked ham, mushrooms, olives, anchovies, cheese 26

bianca ricotta base, caramelised onion, fior di latte, cooked, topped with prosciutto crudo 27

Calzone traditional folded pizza / served with side salad

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

salumi red onion, chicken, spicy 'nduja sausage, smoked ham, salami, crispy pancetta, cheese, aioli 31

carciofo smoked ham, mushrooms, fior di latte, artichokes 29

Any additional ingredients may incur an extra charge

Tuesday to Saturday

LUNCH 11.30am-2.30pm DINNER 5pm-8.30pm

Pasta

lasagna pasta sheets layered with traditional beef mince ragu, served with a rocket and parmigiano salad 29

Please choose your style of pasta with any sauce

fettuccine

penne

spaghetti

ravioli ricotta and spinach (add \$3)

gnocchi house made (add \$4)

gluten free pasta (add \$4)

spagnolo calamari, chorizo, pine nuts, garlic, chilli, finished with lemon juice and pangrattato 34

ragu beef and lamb slow cooked for eight hours with red wine, tomatoes, herbs 33

arrabbiata spicy napoletana sauce topped with dollops of fresh ricotta and pangrattato 30 **V**

puttanesca anchovies, garlic, capers, olives and chilli in a napoletana sauce 30

gamberi aglio e olio prawns tossed in an oil based pasta sauce of garlic and chilli 32

pollo alla vodka chicken in a tomato and cream rose` sauce, dashed with local vodka 31

carbonara pancetta, egg yolk, parmigiano and a dash of cream 32

marinara shellfish, calamari and fish, with your choice of **napoletana sauce** or **white wine and cream sauce** 40

Risotto

pollo risotto, topped with crispy pancetta and spicy 'nduja crumb 33 **GF**

beetroot risotto with fetta, pickled golden beets and toasted walnuts 32 **V GF**

Main

cotoletta brined and crumbed chicken breast served with a pickled fennel, orange and chilli salad, fried potatoes, semi dried tomato aioli 36

lamb ribs braised, served with polenta chips, wilted greens, chestnut cream and fig jus 38 **GF**

veal scaloppine your choice of **limone** or **marsala** sauce, served with crushed potatoes and greens 39 **GF**

market fish pan fried, served with a barley pepperonata and confit veg 39

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!

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