

Antipasti / Starters

focaccia garlic and rosemary with shaved parmigiano 12 **V** **GFO**

- additional side of warmed olives 6

burrata on pizza bread, grilled stone fruits, toasted hazelnuts, balsamic glaze 20 **V**

arancini pumpkin, served on whipped ricotta, sunflower seeds 17 **V**

bruschetta fresh salad of tomato, red onion and basil on toasted ciabatta with confit garlic spread 16 **V** **GFO**

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

calamari pan seared with garlic, balsamic and bitter leaves on toasted focaccia 19 **GFO**

add or substitute gluten free focaccia for \$3

Insalata / Salads

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

grilled eggplant roasted capsicum, red wine vinaigrette, ricotta salata, herbs 17 **V** **GF**

Pizza Medium size base

gluten free base add \$5 / **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, stracciatella and thyme 26 **V**

'nduja tomato base, red onion, roasted capsicum, green chillies, 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, fior di latte, olives, pancetta, cheese 27

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

bianca ricotta base, caramelised onion, cooked, topped with stracciatella, prosciutto crudo 28

Calzone traditional folded pizza / served with side salad and dipping sauce

salumi red onion, chicken, spicy 'nduja sausage, smoked ham, salami, crispy pancetta, cheese, aioli 32

carciofo smoked ham, mushrooms, fior di latte, artichokes, cheese, pesto aioli 31

di napoli salami, semi dried tomatoes, olives, capers, anchovies, oregano, cheese, chilli aioli 32

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

Any additional ingredients may incur an extra charge



Pasta

lasagna

pasta sheets layered with traditional beef mince ragu, rocket and parmigiano side salad 30

fusilli spagnolo

calamari, chorizo, pine nuts, garlic, chilli, finished with lemon juice and pangrattato 35

rigatoni ragu

beef and lamb slow cooked for eight hours with red wine, tomatoes, herbs 35

fusilli arrabbiata

spicy napoletana sauce topped with dollops of fresh stracciatella and pangrattato 31 **V**

tagliatelle gamberi

prawns tossed in aglio e olio sauce with chilli 32

rigatoni carbonara

pancetta, egg yolk, parmigiano 31

tagliatelle marinara

shellfish, calamari and fish tossed in a light napoletana sugo 41

ADD TO ANY PASTA DISH

- House-made Gnocchi
- Gluten-Free Penne

\$5 per serve

Risotto

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

saffron risotto with salted, fresh zucchini, peas and shaved pecorino 32 **V GF**

Main

veal scallopine lightly floured veal with a reduced marsala sauce, with crushed, herbed potatoes and greens 45 **GF**

lamb rump grilled medium, with fregola tossed in olive caramel, roasted dutch carrots and px sherry jus 41

market fish pan fried, light shellfish broth, pan fried gnoccho, butter beans and grilled radicchio 43

We offer a menu with options and flexibility for dietary requirements however, not all ingredients are listed on the menu so please ensure any food intolerances are mentioned to your waiter.

Welcome to Cultura Italian Bar & Restaurant

Hospitality is at the heart of everything we do.

We celebrate local Tasmanian produce alongside Italian tradition.

We aim to provide you with a warm, tasty and memorable experience and hope to welcome you again soon.

Ci vediamo la prossima volta