

## 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 parmesano 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, parmesano 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 gnocchi, 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