

Starters

- focaccia** garlic and rosemary served with shaved parmigiano 11 **V**
- arancini** pumpkin, served on whipped ricotta, sunflower seeds (serve of 3) 17 **V**

Pizza medium size base
gluten free option add \$5 / vegan cheese add \$3

- margherita** tomato base, fior di latte, fresh basil 20 **V**
- giardino** tomato base, mushroom, olive, roasted capsicum, red onion, artichoke, cheese 21 **V**
- funghi** ricotta base, mushrooms, caramelised onions, stracciatella and thyme 23 **V**
- ‘nduja** tomato base, red onion, roasted capsicum, green chillies, spicy ‘nduja sausage, cheese 23
- pepperoni** tomato base, salami, mushrooms, roasted capsicum, cheese 23
- ‘a rucola** tomato base and cheese, cooked, topped with prosciutto, rocket, shaved parmigiano, balsamic glaze 24
- pollo** tomato base, red onion, roasted chicken, mushrooms, fior di latte, olives, pancetta, cheese 24
- capricciosa** tomato base, smoked ham, mushrooms, olives, anchovies, cheese 23
- bianca** ricotta base, caramelised onion, cooked, topped with stracciatella, prosciutto 25

Calzone traditional folded pizza

- salumi** red onion, chicken, spicy ‘nduja sausage, smoked ham, salami, crispy pancetta, cheese, aioli 29
- carciofo** smoked ham, mushrooms, fior di latte, artichokes, cheese, pesto aioli 28
- di napoli** salami, semi dried tomatoes, olives, capers, anchovies, oregano, cheese, chilli aioli 29

Pasta

- lasagna**
pasta sheets layered with traditional beef mince ragu, rocket and parmigiano side salad 25
- fusilli spagnolo**
calamari, chorizo, pine nuts, garlic, chilli, finished with lemon juice and pangrattato 30
- rigatoni ragu**
beef and lamb slow cooked for eight hours with red wine, tomatoes, herbs 30
- fusilli arrabbiata**
spicy napoletana sauce topped with dollops of fresh ricotta and pangrattato 26 **V**
- tagliatelle gamberi**
prawns tossed in aglio e olio sauce with chilli 27

- rigatoni carbonara**
pancetta, egg yolk, parmigiano 26

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 28 **GF**
- saffron** risotto with salted, fresh zucchini, broad beans and shaved pecorino 27 **V GF**

Insalata / Salads

- rocket**, pear, parmigiano and walnut salad 13 **V GF**
- grilled eggplant** roasted capsicum, red wine vinaigrette, ricotta salata, herbs, 14 **V GF**



TAKE AWAY MENU



TUESDAY to FRIDAY

LUNCH & DINNER

12pm - 2.30pm / 5pm - 8.30pm

SATURDAY

DINNER

5pm - 8.30pm

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