

welcome to

eccolo



## antipasto

### mixed antipasto board -30 pb (serves 2 persons)

assortment of prosciutto di Parma, cheese, marinated olives, chargrilled vegetables, fresh bruschetta of the day & especially prepared mouth watering delights; served with crusty wood fired focaccia pizza

### salumi antipasto board -20 pb

Italian selection of artesian cured meats served on a wooden board with crusty wood fired focaccia pizza

**Eccolo's cheese fondue**, terracotta pot of wood fire melted provola cheese topped with pork sausage, served with crusty wood fired focaccia pizza -18 (mushroom topping for vegetarian option)

**buffalo prosciutto wrap**, buffalo mozzarella wrapped in prosciutto, warmed in a wood fire oven and served on a bed of rocket, drizzled with olive oil & balsamic glaze -16 (gf)

**deep fried calamari** served with homemade aioli -18

**bruschetta trio**, three slices of home made bruschetta: fresh tomato; marinated mushrooms; roasted vegetables -15 (v)

**arancini**, three or four serves of rice balls with provola cheese & home made beef ragù -14 (3 serves) / 18 (4 serves)

**patatine fritte**, potato fries served with aioli -9

**eccolo marinated olives** -8 (v, gf)

**pane di casa**, three toasted slices of home made sourdough bread served with Eccolo's extra virgin olive oil & balsamic glaze -5 (bottles can be purchased on premise: 0.5L for \$15 / 1L for \$25)

### bambini (kids) under 14 y/o

baby margherita or hawaiian pizza with fries -15

baby linguine with bolognese ragù -14

## fresh pasta

(gluten free pasta available with the choice of sauce -28)

**lasagne "alla Bolognese"**, fresh homemade layers of egg pasta with a slow cooked beef ragù, served with a green side salad -26

**gnocchi tartufati**, fresh handmade potato gnocchi served with truffled sautéed mushrooms in a creamy sauce -28 (v)

**pappardelle al ragù di cervo**, thick ribbons of fresh handmade egg pasta served with a slow cooked venison ragù -28

**ravioli di pesce**, homemade ravioli filled with mixed seafood served with a freshly made rosè sauce -35

**linguine allo scoglio**, thin ribbons of squid ink fresh pasta tossed with garlic, chilli, cherry tomatoes and mixed seafood, -35

**risotto gamberi e zucchini**, Italian Carnaroli rice saffron infused and tossed with tiger prawns and zucchini -30

**risotto salsiccia e porcini**, Italian Carnaroli rice saffron infused and tossed with Italian pork sausage & porcini mushrooms -30

**tortelloni al pomodoro**, fresh homemade tortelloni pasta filled with pork, mortadella & prosciutto di Parma, tossed with a Napoletana sauce -34

## insalate (salads)

**salmon & feta**, smoked salmon, rocket, red onion, kalamata olives and home made marinated feta cheese -19

**caprese**, fresh Roma tomato, mozzarella di bufala, fresh rocket, drizzled with olive oil and balsamic glaze -16

**rocket & orange** salad with shaved Pecorino Romano cheese and toasted sunflower seeds -14

**green mixed salad** with cherry tomatoes, carrots and onion -9

## pizza

(gluten free pizza base available with the choice of topping +\$5)

### red base

**margherita** San Marzano sauce, fiordilatte & basil -18 (v)

**perugina** San Marzano sauce, fiordilatte, Italian pork sausage -23

**ortolana** San Marzano sauce, fiordilatte, zucchini, eggplant, capsicum, mushrooms & mozzarella di bufala -24 (v)

**porchetta** San Marzano sauce, fiordilatte, mushrooms & finely sliced porchetta -23

**diavola** San Marzano sauce, fiordilatte, blue cheese & spicy salame -23

**eccolo** San Marzano sauce, fiordilatte, prosciutto di Parma, mozzarella di bufala & basil -26

**capricciosa** San Marzano sauce, fiordilatte, prosciutto di Parma, artichokes, olives, mushrooms -26

**pescatora** San Marzano sauce, mixed seafood, rocket & garlic -28

**mare e monti** San Marzano sauce, fiordilatte, tiger prawns, mushrooms & garlic -26

### white base

**garlic or herb pizza** -14 (v)

**estiva** fiordilatte, prosciutto di Parma, rocket, cherry tomatoes & shaved Pecorino Romano cheese -24

**4 formaggi** fiordilatte, provola, blue cheese & parmesan -23 (v)

**contadina** fiordilatte, spinach, caramelised onion & Italian pork sausage -24

**bufalina** mozzarella di bufala, cherry tomatoes, basil pesto & EVO -26 (v)

**porcini** fiordilatte, porcini mushrooms & truffle oil -26 (v)

**boscaiola** fiordilatte, Italian pork sausage, porcini mushrooms & ricotta -28