

Benvenuti!

Cirelli&Co is a place that represents the synthesis of our energies and passions, therefore it resembles us. Indulge your senses with our genuine Italian delicacies in a cozy and intimate atmosphere.

... ask our friendly staff for Daily Specials!

Antipasto

ANTIPASTO DI SALUMI \$33 **GF**

Selection of Premium Italian Cured Meats, served with Grissini

ANTIPASTO DI FORMAGGI \$31 **GF V**

Selection of local and Italian cheese, served with honey and Grissini

MARINATED WARM OLIVES \$9 **GF V**

GAMBERI PICCANTI \$22 **GF**

Pan-fried Garlic King Prawns with Chili and served with bread

CROCCHETTE DI PATATE CON TARTUFO (x3) \$14 **V**

Potato Croquette filled with Mozzarella&Truffle and topped with Parmesan fondue

FOCACCIA ALL'AGLIO E ROSMARINO \$15 **GF VEG**

Focaccia with Rosemary and Garlic

FOCACCIA ALL'AGLIO, ROSMARINO & CHEESE \$17

Focaccia with Rosemary, Garlic and Cheese **GF VEG**

FOCACCIA & PROSCIUTTO \$20 **GF**

Focaccia topped with San Daniele Prosciutto

POLPO GRIGLIATO CON PATATE ALLO ZAFFERANO \$24

Grilled Octopus on a bed of Saffron Crushed Potatoes **GF**

POLENTA FRITTA, CREMA DI PORCINI&OLIO AL

TARTUFO \$24 **VEG**

Fried Polenta with Porcini mushrooms sauce & Truffle Oil

ARANCINI DELLA CASA (x3) \$16

Home-made Arancini filled with Guanciale, Mozzarella and Pecorino cheese

PEPATA DI COZZE - MUSSELS BOWL **GF**

Entree \$22 // Main \$35

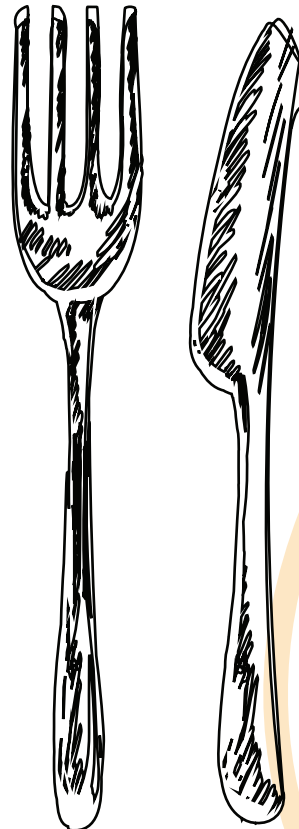
Mussels Bowl with cherry tomato, garlic, chilly, parsley, E.V.O & white wine sauce. Served with home-made Focaccia

OPTION: GF - GLUTEN FREE V - VEGETARIAN VEG - VEGAN

Please inform your waiter if you have any allergies or dietary requirements. Note we have a shared kitchen so cross contamination may occur, and we can never guarantee that a dish is completely free from allergens



We split bills just by amounts - no by items
15% surcharge apply for any public holidays
Cokeage: \$3/person
Thank you for your understanding!



Pasta

GNOCCHI CON PESTO DI PEPERONI, OLIVE NERE TRITATE & GUARNIZIONE DI PISTACCHI \$28 **VEG**

Home-made Vegan Gnocchi tossed with Caspicum pesto & chopped Black Olives, and garnished with Pistachios

TAGLIATELLE AL PESTO DI POMODORI AL FORNO & RICOTTA, CUBETTI DI MELANZANE E SCAGLIE DI MANDORLA \$28 **V**

Home-made Tagliatelle with Oven Roasted Tomatoes & Ricotta Pesto, Fried Eggplant Cubes, Cherry Tomatoes & topped with Almond Flakes

PICI AL PESTO DI RUCOLA & SPINACI, POMODORI SECCHI E CREMA DI PARMIGIANO \$29 **V**

Home-made Pici with Rocket & Spinach Pesto, Sundried tomatoes and Parmesan Fondue

MARINARA CON SPAGHETTI NERO \$36

Home-made Squid Ink Spaghetti with Calamari, Clams, Mussels, King Prawns tossed with White Wine Sauce

GNOCCHI BOLOGNESE \$27 or GNOCCHI NAPOLI \$26 **VEG V**

Home-made potato Gnocchi served with choice of Bolognese OR Napoli sauce

TAGLIATELLE CARBONARA \$29

Home-made Tagliatelle with Guanciale, Eggs, Black Pepper, and Parmesan Cheese

TAGLIATELLE AMATRICIANA \$29

Home-made Tagliatelle with Tomato, Guanciale, Onion, chilly, Pecorino

GF PASTA AVAILABLE: +\$5 FUSILLI

Main

FRITTURINA DI CALAMARI, GAMBERI & VERDURE \$33

Tempura fried Calamari & King Prawns, served with Tempura Veggies

SALMONE GRIGLIATO \$39

Grilled Salmon Fillet served with Broccolini, Beetroots and Carrots

GRIGLIATA DI PESCE \$44

Grilled Seafood Platter Calamari, King Prawns, Swordfish & fish of the day. Drizzled with Green Sauce.

Pizza

MARGHERITA \$21 V VEG

Tomato, Mozzarella, Basil & E.V.O.

BUFALINA \$28 V VEG

Smoked Buffalo Mozzarella, Zucchini, Sundried Tomatoes & Chili Oil

LOMBARDIA \$28 V VEG

Mozzarella, Radicchio, Gorgonzola cheese & Walnut

SOFIA \$24 V VEG

Fior di Latte, Cherry Tomato, Basil & E.V.O

GUSTOSA \$27 VEG

Smoked Eggplant puree base, Vegan Mozzarella, Eggplant Chips, Sundried Tomatoes and Basil

CAPRICCIOSA \$25

Tomato, Mozzarella, Ham, Mushroom,Olives

BOSCAIOLA \$28

Mozzarella, Truffle Paste, Italian Sausage, Porcini mushrooms, Parsley

DIAVOLA \$25

Tomato, Mozzarella, Hot Salami, Capsicum & Olives

PIZZA ITALIANA \$28

Stracciatella, S. Daniele Prosciutto, Rocket & Balsamic Glaze

GENOVESE \$26

Buffalo Mozzarella, Basil Pesto, Tuna, Cherry Tomatoes & Basil

LA MAIALONA \$30

Tomato, Mozzarella, Hot Salami, Sausage, Ham & Parmesan Cheese

PIZZA GAMBERI \$28

Mozzarella, Zucchini Cream, Cherry Tomato & Marinated Prawns

MAGNA MAGNA \$25

Tomato, Mozzarella, Caramelised Onion, Mild Salami & Pesto

PIZZA SUD \$26

Mozzarella, Sausage, Friarielli, 'Nduja & Red Onion

UMBRA \$29

Truffle Paste, Italian Sausage, Caramelised Onion & Goat Cheese

TRENTINA \$28

Tomato, Smoked Buffalo Mozzarella, Speck & Porcini

SFIZIOSA \$26

Smoked Eggplant puree base, Mozzarella, Pancetta, Smoked Ricotta, Basil

SPECK & TARTUFO \$28

Speck, Stracciatella & Truffle Paste

Extras: Add ingredient +\$2 each, Extra Cheese & Cured meat +\$4,
Extra Prosciutto or Speck +\$5, Extra Stracciatella +\$5

GF Pizza: +\$6

Lactose Free Cheese Available: +\$4

Sides

RADICCHIO & ARANCE \$16 V

Red chicory, Goat Cheese, Toasted Almond & Orange

INSALATA SARDA \$15 V

Rocket, Cherry Tomato, Shaved Pecorino Cheese & Walnut

PATATINE FRITTE - POTATOES FRIES \$10 V

Served with aioli sauce

VERDURE SALTATE DEL GIORNO \$14 V

Sauteed vegetables of the day

Kids Menu

PENNE BOLOGNESE or NAPOLI SAUCE \$16

MICKY MOUSE PIZZA (Kids Size Margherita) \$16

KID CALAMARI & VEGGIES \$16

Dessert & don't forget to check our sweet treats in the cake cabinet!

NUTELLA CALZONE \$22 VEG

Served with Nutella, Fresh Strawberries, Icing Sugar & Vanilla Icecream

CASTOGNOLE RIPIENE (x3) \$18 VEG

Sweet Dough Balls Filled with Pistachio, Nutella & Fresh Ricotta

CREME BRULEE \$15 GF

Vanilla Creme Brulee with a rich custard base topped with caramelized sugar

PANNA COTTA FRUTTI DI BOSCO & PISTACCHIO \$15 GF

Vanilla Bean Panna Cotta served with Mix Berry Coulis & Pistachio

TIRAMISU DELLA CASA \$15

Italian Traditional Tiramisu with Mascarpone, Savoiardi & Coffee

TIRAMISU AL PISTACCHIO \$15

Tiramisu with Pistachio Paste, Mascarpone, Savoiardi & Coffee

GELATO AFFOGATO & CORRETTO \$18 GF

Vanilla ice cream served with Espresso & Frangelico

KIDS GELATO \$7

Scoop of Vanilla Icecream, served with sprinkles

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