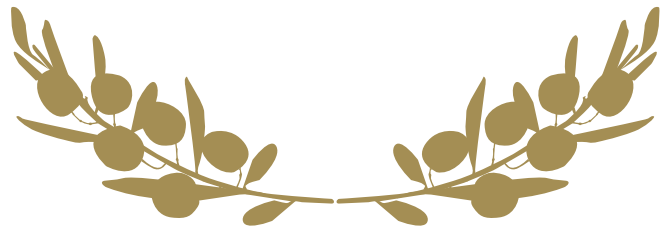


OLIVE & ANGELO



FOOD MENU



ANTIPASTI to start

OLIVES (gf, v)

Oven-warmed, mixed Italian olives
marinated in chilli, garlic, citrus & herbs 17

PANE (vt, vo)

Wood-fired house-made 48-hour risen bread,
served with aromatised butter 18
add olive oil & balsamic +3

FOCACCIA (gfo, v)

Wood-fired focaccia, garlic, rosemary, EVOO 19
add ricotta, olive oil & basil +15

RICOTTA (gf, vt)

Fresh Italian ricotta, basil, EVOO 12

PROSCIUTTO (gf, df)

Prosciutto crudo 31



One bill per table
20% Public Holiday Surcharge
10% Saturday and Sunday Service Charge
We don't accept AMEX, Diners or any international credit cards.

ANTIPASTI *continued...*

CAPRESE *(gf, vt)*

OX heart tomato, buffalo mozzarella, aged balsamic, fresh basil, EVOO 33

CALAMARI *(gf, df, l)*

Deep fried baby squid, fresh baby rocket, tartare sauce, lemon 32

ARANCINI

Arborio rice, beef & pork ragu, green peas, mushroom coulis, parmesan 33

GREEN OLIVES & GIARDINIERA

Nonna's home-made green split olives & house-made pickled vegetables 33



df = Dairy Free / gf = Gluten Free / n = Contains Nuts / vt = Vegetarian / v = Vegan / o = option / (Seafood) A = Product of Australia / I = Product Imported / M = Product from Mixed Country

Please note that all our food is at risk of cross-contamination with regards to ingredient allergies, we do however take strict precautions and care to prevent this where we can.

PIZZE ROSSE

Wood-fired traditional Napoli pizza
Substitute to our Gluten Free base

+4

MARGHERITA (vt)

San Marzano tomato, fior di latte, pecorino romano, fresh basil, EVOO

39

CAPRICCIOSA

San Marzano tomato, fior di latte, salami, smoked ham,
artichoke, black olives, mushroom, fresh basil

44

VEGETARIANA (vt)

San Marzano tomato, fior di latte, mushrooms, zucchini,
red onion, capsicum, eggplant, fresh basil

43

GAMBERI (l)

San Marzano tomato, fior di latte, prawns, zucchini,
garlic, chilli, fresh basil

47

PIZZE BIANCHE

Substitute to vegan cheese or house-made coconut feta.

+4

FUNGHI (vt)

Fior di latte, gorgonzola, mixed mushrooms, truffle oil, fresh basil

43

PASTA *made with love*

All pasta & gnocchi are made on-premise including Angelo's GF tagliatelle & gnocchi

+4

RAGU DI PAPPARDELLE *(dfo)*

Beef & pork bolognese ragu, garlic oil, parsley

46

available with vegan ragu

BOSCAIOLA

Tagliatelle pasta, mushrooms, ham, cream, grana padano

45

RAGU DI SALSICCIA *(df)*

Hand-made Gnocchi, pork, fennel & chilli sausage,

Napoli sauce, basil

46

LASAGNA

House-made beef and pork ragu, béchamel,

Napoli sauce, mozzarella, grana padano

43

RAVIOLI *(vt)*

Spinach & ricotta filling with butter, sage & parmesan

47

RISOTTO AI FUNGHI *(gf, vt)*

Arborio rice, champignon mushroom,

porcini, parmesan, porcini dust, truffle oil

46

TAGLIATELLE *(dfo, n, l)*

Prawns, basil pesto, cherry tomato, chilli oil,

chilli & garlic toasted breadcrumbs

51

SECONDI *mains*

PESCE *(gf, dfo)*

Goldband snapper, fresh tomato salsa,
broccolini, green beans, potato cream

66

LAMB SHOULDER *(gf, dfo)*

12-hour slow roasted lamb shoulder, sweet potato mash,
broccolini, green beans, coconut feta, lamb jus

76

MANZO *(gf, dfo)*

Black Angus scotch fillet 300g MB 3, potato cream
green beans, broccolini, mushroom sauce

92

INSALATE E CONTORNI *salads & sides*

GARDEN SALAD *(gf, v)*

Mixed lettuce, balsamic vinaigrette

18

BROCOLINNI *(gf, df)*

Garlic oil, olive oil, lemon

20

PATATE *(gf, df)*

Herb roasted chat potatoes, rosemary, garlic, parsley

17

TIRAMISU

Savoiard biscuits, espresso, mascarpone, chocolate 23

CRÉME BRULEE *(gf)*

Mixed berry compote 23

MOUSSE

Chocolate mousse, berry compote 23

PATATE *(gf, df)*

House-made vanilla gelato, espresso, Frangelico 29

For our vegan dessert option, please ask your waiter.



**OLIVE &
ANGELO**

