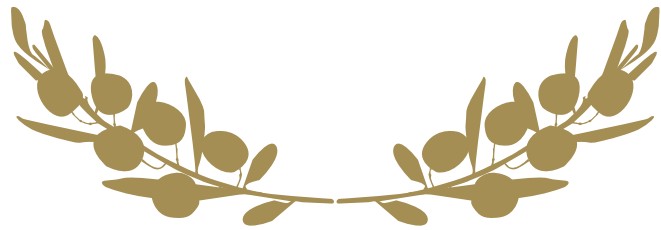


OLIVE & ANGELO



FOOD MENU



ANTIPASTI to start

OLIVES (gf, v)

Oven-warmed, mixed Italian olives

marinated in chilli, garlic, citrus & herbs 15

PANE (vt, vo)

Wood-fired house-made 48-hour risen bread,

served with aromatised butter 16

add olive oil & balsamic +3

FOCACCIA (gfo, v)

Wood-fired focaccia, garlic, rosemary, EVOO

18

add ricotta, olive oil & basil +10

RICOTTA (gf, vt)

Fresh Italian ricotta, basil, EVOO

10

GREEN OLIVES (gf, v)

Angelo's Nonna's famous split green olives,

marinated in garlic, chilli, parsley & oregano 15

GIARDINIERA (gf, v)

Nonna's home-made pickled giardiniera, green capsicum,

eggplant, green tomatoes, celery, carrot, chilli, garlic, parsley 15

df = Dairy Free / gf = Gluten Free / n = Contains Nuts / vt = Vegetarian / v = Vegan / o = option

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.

ANTIPASTI *cont...*

ANTIPASTO *(gf)*

Selection of premium cured meats and cheeses,
house-made giardiniera, marinated olives and sun-dried tomatoes 42
add pane +16

CAPRESE *(gf, vt)*

OX heart tomato, buffalo mozzarella,
aged balsamic, fresh basil, EVOO 28

BRUSCHETTA *(gfo, v)*

Fresh tomato salsa, red onion, basil, parsley,
garlic oil, lemon, served on our toasted house-made bread 24

CALAMARI *(gf, df)*

Deep fried baby squid, fresh baby rocket, tartare sauce, lemon 30

ARANCINI

Arborio rice, beef & pork ragu, green peas,
mushroom coulis, parmesan 32

SALSICCIA *(gf, df)*

Wood-fired pork, fennel & chilli sausage, peperonata 35

PIZZE ROSSE

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

+4

PARMA

San Marzano tomato, fior di latte, rocket,
prosciutto crudo, stracciatella, fresh basil

43

CAPRICCIOSA

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

43

VEGETARIANA (vt)

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

42

GAMBERI

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

45

PIZZE BIANCHE

Substitute to vegan cheese or house-made coconut feta.

+4

FUNGHI (vt)

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

42

PASTA *made with love*

All pasta & gnocchi are made on-premise including our GF tagliatelle & gnocchi

+4

RAGU DI PAPPARDELLE *(dfo)*

Beef & pork bolognese ragu, garlic oil, parsley

43

available with vegan ragu

AMATRICIANA *(dfo)*

Spaghetti pasta, guanciale, onion,
napoli sauce, pecorino romano

43

BOSCAIOLA

Tagliatelle pasta, mushrooms, ham, cream, grana padano

43

RAGU BIANCO DI GNOCCHI *(dfo)*

Pork, fennel & chilli sausage white ragu,
truffle pecorino fondue, crispy sage

45

LASAGNA

House-made ragu, béchamel, Napoli sauce, mozzarella, grana padano

42

RAVIOLI *(vt)*

Spinach & ricotta filling with butter, sage & parmesan

46



PASTA cont...

MARINARA (dfo)

Spaghetti pasta, mixed seafood
parsley, garlic, chilli oil, napoli sauce 54

RISOTTO AI FUNGHI (gf, vt)

Arborio rice, champignon mushroom,
porcini, parmesan, porcini dust, truffle oil 45

PESTO E POLLO (n)

Rigatoni pasta, basil pesto, chicken, sun-dried tomatoes,
mushrooms, cream, grana padano 46

SECONDI

PESCE (gf, dfo)

Fish of the day, fresh tomato salsa,
broccolini, green beans, potato cream 65

LAMB SHOULDER (gf, dfo)

12-hour slow roasted lamb shoulder, sweet potato mash,
broccolini, green beans, coconut feta, lamb jus 75

MANZO (gf, dfo)

Black Angus scotch fillet 300g MB 3, potato cream
green beans, broccolini, mushroom sauce 89

INSALATE E CONTORNI

Salads & Sides

GARDEN SALAD (gf, v)

Mixed lettuce, balsamic vinaigrette 17

INSALATA RUSTICA (gf, v)

Cos lettuce, green olives,
mixed pickled vegetables, lemon, olive oil 20

VERDURE (gf, n, v)

Sautéed broccoli, brussels sprout, chard,
silverbeet, kale, harissa chilli sauce, mixed pepitas 22

PATATE (gf, df)

Herb roasted chat potatoes, rosemary, garlic, parsley 16

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DOLCI

TIRAMISU

Savoardi biscuits, espresso, mascarpone, chocolate 22

CRÉME BRULEE *(gf)*

Mixed berry compote, lemon balm 22

MOUSSE

Chocolate mousse, berry compote, lemon balm 22

TORTA *(gf, v)*

Chocolate, banana, mixed nuts,
maple syrup, coconut cream, raspberry coulis 24
add gelato scoop +9

AFFOGATO *(gf)*

House-made vanilla gelato, espresso, Frangelico, crushed hazelnuts 28



**OLIVE &
ANGELO**

