OLIVE& ANGELO

FOOD MENU

SET MENU

$86pp *(minimum 4 guests)*

At Olive and Angelo,
our Set Menu offers a great culinary experience, where your tastebuds will burst with flavours of authentic Italian cuisine.

ENTREE
Olives
Focaccia
Caprese
Affettati Misti

MAINS
Spaghetti Amatriciana
Tagliatelle Boscaiola
Margherita Pizza
Verdure Corntoni

DESSERT
Tiramisu
Creme Brûlée



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

AFFETATTI MISTI *(gf, df)*
Prosciutto, salami, mortadella 34

GREEN OLIVES *(gf, v)*
Angelo's Nonna's famous split green olives,
marinated in garlic, chilli, parsley & oregano 17

GIARDINIERA *(gf, v)*
Nonna's home-made pickled giardiniera, green capsicum,
eggplant, green tomatoes, celery, carrot, chilli, garlic, parsley 16

ANTIPASTI *to start*

ANTIPASTO *(gf)*
Selection of premium cured meats and cheeses,
house-made giardiniera, marinated olives and sun-dried tomatoes 44
add pane *+18*

CAPRESE *(gf, vt)*
OX heart tomato, buffalo mozzarella,
aged balsamic, fresh basil, EVOO 29

PROSCIUTTO E MELONE *(gf, df)*
Rock melon, prosciutto crudo, EVOO 29

BRUSCHETTA *(gfo, v)*
Fresh tomato salsa, red onion, basil, parsley,
garlic oil, lemon, served on our toasted house-made bread 25

INSALATA DI POLPO *(gf, df, I)*
Fremantle octopus, chilli, garlic, parsley, lemon, olive oil 33

CALAMARI *(gf, df, I)*
Deep fried baby squid, fresh baby rocket, tartare sauce, lemon 32

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ANTIPASTI *continued…*

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

SALSICCIA *(gf, df)*
Wood-fired pork, fennel & chilli sausage, peperonata 36

PEPERONATA *(gf, v)*
Sicilian style ratatouille, capsicum, eggplant, potato, onion & tomato 23

EGGPLANT PARMIGIANA *(vt)*
Baked eggplant, napoli sauce, mozzarella, parmesan & fresh basil 25

COZZE AL POMODORO *(gfo, df, M)*
Fresh mussels, chilli, parsley, napoli sauce, house-made bread 44

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.

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

HAWAIIAN
San Marzano tomato, fior di latte, smoked ham, pineapple, fresh basil 44

PARMA
San Marzano tomato, fior di latte, rocket,
prosciutto crudo, stracciatella, fresh basil 44

INFERNO
San Marzano tomato, fior di latte, smoked provola,
salami, capsicum, n'duja, fresh basil 44

CAPRICCIOSA
San Marzano tomato, fior di latte, salami, smoked ham,
artichoke, black olives, mushroom, fresh basil 44

CONTADINA
San Marzano tomato, fior di latte, pork & fennel sausage,
black olives, capsicum, onion, fresh basil 44

VEGETARIANA *(vt)*
San Marzano tomato, fior di latte, mushrooms,
zucchini, red onion, capsicum, eggplant, fresh basil 43

PIZZE ROSSE *continued...*

GAMBERI *(l)*
San Marzano tomato, fior di latte, prawns, zucchini, garlic, chilli,
fresh basil 47

AGNELLO *(df)*
San Marzano tomato, roasted lamb shoulder,
fried eggplant, salsa verde, coconut feta, fresh basil 46

CALZONE
Ricotta, salami, smoked ham & mushrooms,
topped with San Marzano tomato, fior di latte, EVOO & fresh basil 46

PIZZE BIANCHE

Substitute to vegan cheese or house-made coconut feta. *+4*

BOLOGNA *(n)*
Fior di latte, basil pesto, mortadella,
stracciatella, pistachio granola, fresh basil 43

QUATTRO FORMAGGI *(vt)*
Fior di latte, gorgonzola, smoked provola, pecorino romano 43

FUNGHI *(vt)*
Fior di latte, gorgonzola, mixed mushrooms, truffle oil, fresh basil 43

FAVOLOSA
Fior di latte, smoked provola, roast potatoes,
prosciutto crudo, truffle honey, fresh basil 45

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

AMATRICIANA *(dfo)*
Spaghetti pasta, guanciale, onion,
napoli sauce, pecorino romano 46

NORMA *(vt, dfo)*
Rigatoni pasta, napoli sauce, fried eggplant, salted ricotta, fresh basil 45

RIGATONI AL ZUCCA *(vt, n, dfo)*
Herb roasted pumpkin, spinach, sautéed zucchini,
coconut feta, walnuts 45

SPAGHETTI ALLA CARRETTIERA *(vt, df)*
Cherry tomatoes, garlic, chilli flakes, black pepper, fresh basil 45

BOSCAIOLA
Tagliatelle pasta, mushrooms, ham, cream, grana padano 45

CASARECCE CON SALSICCIA
Pork, fennel & chilli sausage, champignon mushroom,
porcini, n'duja, cream, parsley, grana padano 45

RAGU DI SALSICCIA *(df)*
Hand-made Gnocchi,
pork, fennel & chilli sausage, Napoli sauce, basil 46

GNOCCHI AL GORGONZOLA *(vt)*
Gorgonzola cream, cavolo nero, cauliflower, grana padano 46

PASTA *continued...*

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

RISOTTO ALLA ZUCCA *(gf, vt)*
Arborio rice, herb roasted pumpkin, feta,
spinach, sautéed zucchini, Grana Padano 45

SPAETZLE
Spinach dumplings, ham, spinach, cream, white wine, grana padano 44

PESTO E POLLO *(n)*
Rigatoni pasta, basil pesto, chicken, sun-dried tomatoes,
mushrooms, cream, grana padano 47

TAGLIATELLE *(dfo, n, l)*
Prawns, basil pesto, cherry tomato,
chilli oil, chilli & garlic toasted breadcrumbs 51

MARINARA *(dfo, M)*
Spaghetti pasta, mixed seafood
parsley, garlic, chilli oil, napoli sauce 55

CASARECCE CICALE DI MARE *(dfo, A)*
Moreton Bay bug, green peppercorn, garlic, chilli,
white wine, napoli sauce, cream, grana padano 57

SECONDI

PESCE *(gf, dfo, l)*
Fish of the day, 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

VEAL SALTIMBOCA *(gf, dfo)*
Veal scallopini, prosciutto, sage, broccolini
green beans, potato cream, veal jus 76

MANZO *(gf, dfo)*
Black Angus scotch fillet 300g MB 3, potato cream
green beans, broccolini, mushroom sauce 92

WAGYU TOMAHAWK MB 5+ *(gf, df)*
Tomahawk Steak, Marble Score 5+, smoked rosemary, veal jus MP

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INSALATE E CONTORNI

Salads & Sides

GARDEN SALAD *(gf, v)*
Cos lettuce, balsamic vinaigrette 18

INSALATA RUSTICA *(gf, v)*
Cos lettuce, green olives,
mixed pickled vegetables, lemon, olive oil 21

VERDURE *(gf, n, v)*
Sautéed broccoli, brussels sprout, chard,
silverbeet, kale, harissa chilli sauce, mixed pepitas 23

SAUTÈED SPINACH *(gf)*
Fresh garlic, butter, olive oil 20

BROCOLINNI *(gf, df)*
Garlic oil, olive oil, lemon 20

PATATE *(gf, df)*
Herb roasted chat potatoes, rosemary, garlic, parsley 17

FRITTE PATATINE *(vo)*
Potato chips, garlic aioli 16

PEPERONATA *(gf, v)*
Sicilian style ratatouille, capsicum, eggplant, potato, onion & tomato 23

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