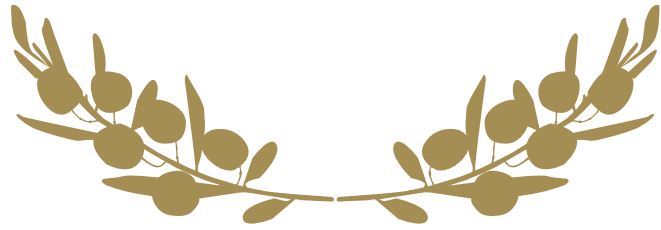


OLIVE & ANGELO



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

PROSCIUTTO (gf, df)

Prosciutto crudo 30

1.5% surcharge on card payments
20% Public Holiday Surcharge
10% Sunday Surcharge
One bill per table

ANTIPASTI to start

CAPRESE (gf, vt)

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

CALAMARI (gf, df)

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

INSALATA DI POLPO (gf, df)

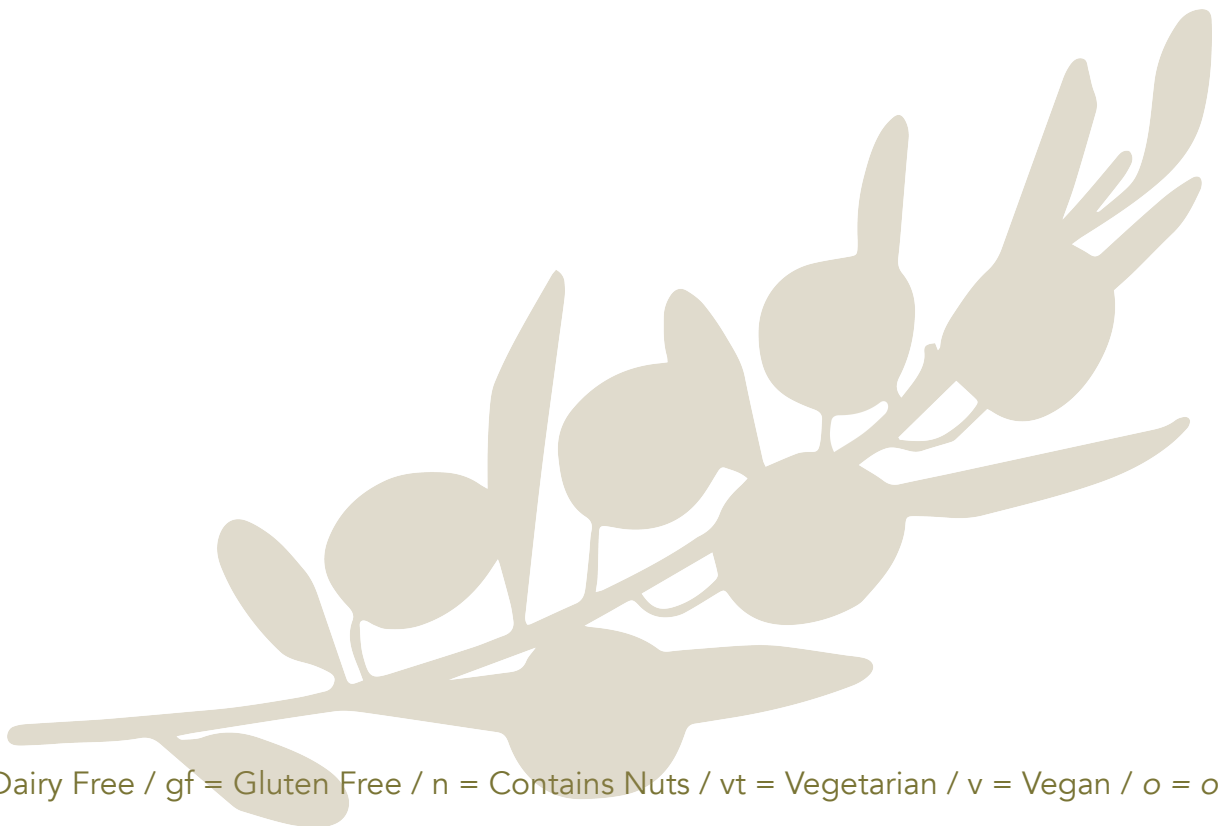
Fremantle octopus, chilli, garlic, parsley, lemon, olive oil 32

ARANCINI

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

GREEN OLIVES & GIARDINIERA (gf, v)

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

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 38

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 Angelo's GF tagliatelle & gnocchi +4

RAGU DI PAPPARDELLE (dfo)

Beef & pork bolognese ragu, garlic oil, parsley 43
available with vegan ragu

RAVIOLI (vt)

Spinach & ricotta filling with butter, sage & parmesan 46

BOSCAIOLA

Tagliatelle pasta, mushrooms, ham, cream, grana padano 43

TAGLIATELLE (dfo, n)

Tiger prawns, basil pesto, cherry tomato,
chilli oil, chilli & garlic toasted breadcrumbs 49

RAGU DI SALSICCIA (df)

Hand-made Gnocchi,
pork, fennel & chilli sausage, Napoli sauce, basil 45

RISOTTO AI FUNGHI (gf, vt)

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

LASAGNA

House-made ragu, béchamel, Napoli sauce, mozzarella, grana padano 42

SECONDI

PESCE *(gf, dfo)*

Gold-band Snapper, 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

BROCOLINNI *(gf, dfo)*

Garlic oil, olive oil, lemon 19

PATATE *(gf, df)*

Herb roasted chat potatoes, rosemary, garlic, parsley 16

1.5% surcharge on card payments

20% Public Holiday Surcharge

10% Sunday Surcharge

One bill per table

DOLCI

TIRAMISU

Savoardi biscuits, espresso, mascarpone, chocolate 22

CRÉME BRULEE *(gf)*

Mixed berry compote 22

MOUSSE

Chocolate mousse, berry compote 22

AFFOGATO *(gf)*

House-made vanilla gelato, espresso, Frangelico 28

(For our vegan Dessert option, please ask your waiter)

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ANGELO**

