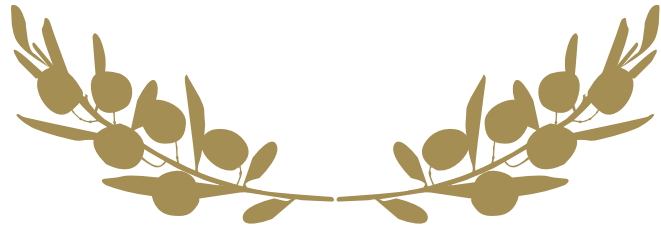


OLIVE & ANGELO



FOOD MENU



SET MENU

\$85pp (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 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

AFFETATTI MISTI *(gf, df)*

Prosciutto, salami, mortadella 33

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

ANTIPASTI to start

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

PROSCIUTTO E MELONE (gf, df)

Rock melon, prosciutto crudo, EVOO 28

BRUSCHETTA (gfo, v)

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

INSALATA DI POLPO (gf, df)

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

CALAMARI (gf, df)

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

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

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ANTIPASTI *continued...*

ARANCINI

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

SALSICCIA *(gf, df)*

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

PEPERONATA *(gf, v)*

Sicilian style ratatouille, capsicum, eggplant, potato, onion & tomato 22

EGGPLANT PARMIGIANA *(vt)*

Baked eggplant, napoli sauce, mozzarella, parmesan & fresh basil 24

COZZE AL POMODORO *(gfo, df)*

Fresh mussels, chilli, parsley, napoli sauce, house-made bread 42

1.5% surcharge on card payments

15% Public Holiday surcharge

One bill per table

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

PARMA

San Marzano tomato, fior di latte, rocket,
prosciutto crudo, stracciatella, fresh basil 43

INFERNO

San Marzano tomato, fior di latte, smoked provola,
salami, capsicum, n'duja, fresh basil 43

CAPRICCIOSA

San Marzano tomato, fior di latte, salami, smoked ham,
artichoke, black olives, mushroom, fresh basil 43

CONTADINA

San Marzano tomato, fior di latte, pork & fennel sausage,
black olives, capsicum, onion, fresh basil 43

VEGETARIANA (vt)

San Marzano tomato, fior di latte, mushrooms,
zucchini, red onion, capsicum, eggplant, fresh basil 42



PIZZE ROSSE *continued...*

GAMBERI

San Marzano tomato, fior di latte, tiger prawns, zucchini, garlic, fresh basil 45

AGNELLO *(df)*

San Marzano tomato, roasted lamb shoulder,
fried eggplant, salsa verde, coconut feta, fresh basil 44

CALZONE

Ricotta, salami, smoked ham & mushrooms,
topped with San Marzano tomato, fior di latte, EVOO & fresh basil 44

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 42

QUATTRO FORMAGGI *(vt)*

Fior di latte, gorgonzola, smoked provola, pecorino romano 42

FUNGHI *(vt)*

Fior di latte, gorgonzola, mixed mushrooms, truffle oil, fresh basil 42

FAVOLOSA

Fior di latte, smoked provola, roast potatoes,
prosciutto crudo, truffle honey, fresh basil 44

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

AMATRICIANA *(dfo)*

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

43

NORMA *(vt, dfo)*

Rigatoni pasta, napolì sauce, fried eggplant, salted ricotta, fresh basil

43

RIGATONI AL ZUCCA *(vt, n, dfo)*

Herb roasted pumpkin, spinach, sautéed zucchini,
coconut feta, walnuts

43

BOSCAIOLA

Tagliatelle pasta, mushrooms, ham, cream, grana padano

43

CASARECCE CON SALSICCIA

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

44

RAGU BIANCO DI GNOCCHI *(dfo)*

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

45

GNOCCHI AL GORGONZOLA *(vt)*

Fried gnocchi, gorgonzola cream,
cavolo nero, cauliflower, grana padano

45

PASTA *continued...*

LASAGNA

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

RAVIOLI *(vt)*

Spinach & ricotta filling with butter, sage & parmesan 46

RISOTTO AI FUNGHI *(gf, vt)*

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

RISOTTO ALLA ZUCCA *(gf, vt)*

Arborio rice, herb roasted pumpkin, feta, spinach, sautéed zucchini, Grana Padano 44

SPAETZLE

Spinach dumplings, ham, spinach, cream, white wine, grana padano 43

PESTO E POLLO *(n)*

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

TAGLIATELLE *(dfo, n)*

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

MARINARA *(dfo)*

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

CASARECCE CICALI DI MARE *(dfo)*

Moreton Bay bug, green peppercorn, garlic, chilli, white wine, napoli sauce, cream, grana padano 55

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

VEAL SALTIMBOCA *(gf)*

Veal scallopini, prosciutto, sage, broccolini
green beans, potato cream, veal jus 75

MANZO *(gf, dfo)*

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

WAGYU TOMAHAWK MB 5+ *(gf, df)*

Tomahawk Steak, Marble Score 5+, smoked rosemary, veal jus MP

1.5% surcharge on card payments

15% Public Holiday surcharge

One bill per table

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

SAUTÈED SPINACH (gf)

Fresh garlic, butter, olive oil 19

BROCOLINNI (gf, dfo)

Garlic oil, olive oil, lemon 19

PATATE (gf, df)

Herb roasted chat potatoes, rosemary, garlic, parsley 16

FRITTE PATATINE (vo)

Potato chips, garlic aioli 15

PEPERONATA (gf, v)

Sicilian style ratatouille, capsicum, eggplant, potato, onion & tomato 22

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