



At Assaggio Café we aim to deliver the same high standard you have come to know and love within a relaxed neighbourhood setting.

The menu is inspired by recipes that have been tried, tested and loved.

Everyone is welcome,

Taste Share Enjoy  
with family and friends.

**assaggio**   
cafe

## schacciata e pane al forno flat bread from the pizza oven

### Bianca

A light flattened, crisp, crunchy pizza base with iblea sea salt, roasted garlic, rosemary & extra virgin olive oil. **10**

### Testa rossa

Pizza base with vine ripened tomato, dressed with basil, garlic, Coriolo aged red wine vinegar & extra virgin olive oil. **15**

### Parma

A light flattened, crisp, crunchy pizza base with prosciutto, rocket, parmesan & balsamic glaze. **17**

## minestre hearty soups

### Ribolitta

"Classic Tuscan" twice cooked hearty vegetable soup with legumes & pulses. **12**

### Zuppetta di pollo

Chicken farm house soup, shredded chicken with baby spinach, sweet corn & slow cooked root vegetables. **16**

## 'cicchetti' antipasti typical italian appetisers

### Cicchetti entrée platter HS

Chef's selection of the five most popular italian appetisers at Assaggio designed to be shared in the middle of your table. "Cicchetti style with family & friends". **19 pp to share ( minimum of two people )**

### Arancini Ve

"Little oranges" of arborio rice dumplings flavoured with vegetable brodo & filled with button & porcini mushrooms served with tomato essence. **15**

### Calamari insalata GF

Marinated "al la minute" with capsicum, shallots dressed with oregano, garlic, olive oil & a hint of chilli served with an italian salad. **17**

### Crocchette Ve

Creamy and crunchy desiree potato croquettes served with a lemon mayonnaise dressing. **15**

### Gamberi GF

Tiger prawns with pancetta on a cannellini bean & tuna salad with an aromatic agrodolce sauce. **17**

### Moza GF

Hand made Mozzarella with prosciutto, served with black olive, grilled eggplant & aged balsamic, drizzled with extra virgin olive oil. **16**

### Polpette

"Calabrian" veal & pork meatballs rolled with grana padano cheese, garlic & parsley accompanied by a braised tomato & black olive salsa rossa. **15**

### Capesante

Breaded scallops baked in shells with flat leaf parsley & served with a zabaglione of "ambra" limoncello. **17**

## **pizza alla romana** roman pizzas

### **Numero uno**

Thinly sliced lean pork roll "porchetta" with rosemary scented roasted potato, gorgonzola piccante cheese & hand torn radicchio. **19**

### **Margherita**

Vine ripened tomato with thinly sliced bocconcini mozzarella, garlic, basil & oregano. **16**

### **Ortolana**

Marinated spinach, char-grilled eggplant, fire roasted capsicum & baby bocconcini. **19**

### **Monte**

Shaved leg ham, field mushrooms, roasted capsicums, olives, & baby bocconcini. **18**

### **Tirreno**

Tiger prawns, fresh tomato, red onion, rocket, chilli & garlic. **22**

### **Tropicale**

Shaved leg ham, pineapple & mozzarella. **17**

### **Americana**

Cacciatore salami, fresh tomato, bocconcini with a hint of chilli & basil. **18**

### **Romana**

Prosciutto, vine ripened tomato, bocconcini mozzarella, garlic, basil & oregano. **22**

### **Bari**

Marinated BBQ chicken, crispy bacon, pineapple, capsicum, spring onion & mozzarella. **20**

### **Marinara**

Fruits of the sea, prawns, scallops, mussels, white fish, shellfish with anchovy, mozzarella cheese & red tomato sauce. **23**

## **pasta in padella** **in the fry pan**

### **Penne con salsicce**

Short tube pasta with a ragu of pork, fennel & chilli sausage & lentils, slow cooked in tomato & herbs with lambrusco wine. **21**

### **Tagliatelle con gamberi** HS

Wide ribbon pasta with sauteed black tiger prawns & rocket with a roast tomato & shellfish sauce. **26**

### **Ravioli napolitana**

Ravioli of veal & chicken with a slow braised tomato & basil sauce. **19**

### **Spaghetti alla puttanesca**

Thin flat pasta with a spicy and tangy black olive, anchovy, baby caper & oregano scented braised tomato sauce. **20**

### **Penne madonna**

Short tube pasta with tender chicken pieces & braised mushrooms in a rosetta sauce. **22**

### **Ravioli cremona**

Ravioli of veal & chicken with leg ham, mushrooms tossed in a porcini cream & grana padano parmesan sauce. **21**

### **Penne cinderella**

Short tube pasta with chicken, cashew nuts & apricots in a galliano cream sauce. **23**

### **Tagliatelle messina** Ve

Wide ribbon pasta with broccoli, sun dried capsicums, pine nuts & a hint of chilli in a light tomato sauce. **21**

### **Spaghetti pescatore**

Thin flat pasta with prawns, white fish, scallops, mussels, anchovy, garlic, chilli, fresh tomato & extra virgin olive oil. **26**

**Gluten free Fusilli pasta is available as a substitute, all sauces are gluten free.**

**Entrée serves available, subtract 2 dollars. Gnocchi or Ravioli substitute, extra 2 dollars.**

## **gnocchi**

### **Gnocchi bolognese**

The traditional old favourite recipe from Bologna, slow braised meats in tomato & herbs. **21**

### **Gnocchi della nonna** HS

Cacciatore salami, mushrooms, olives, capsicum, red onion, napolitana sauce & provolone piccante. **23**

**Entrée serves of gnocchi are available, subtract 2 dollars.**

## risotti rice dishes

### Funghi

Arborio rice with button & porcini mushrooms, sundried capsicum, garden peas & fresh herbs finished with a creamy grana padano sauce. **22**

### Brindisina

Pan fried tiger prawns with mushrooms, celery, carrot, shallots, in a light tomato cream & roasted shellfish stock. **26**

### Stella

Creamy risotto with pan fried chicken breast, baby spinach, semi-dried tomato, in a pinenut & lemon sauce. **24**

Entrée serves of risotti are available, subtract 2 dollars.

## insalata grande big salads for lunch or share for dinner

### Rialto

A warm chicken salad with mixed green leaves, semi-dried tomato, ricotta, served with verde dressing & caramelised balsamic. **21**

### La Tagliata

Roasted grain fed beef with hahndorf lettuce, parmesan, air dried capsicum, fresh mint with a hint of lemon & roasted walnut dressing. **23**

## contorni side dishes

### Regina

Crisp garden lettuce leaves with tomato, cucumber, olives in an Italian oregano flavoured dressing. **9**

### Misticanza

Hearty serve of mixed green vegetables sauteed with garlic, olive oil & a hint of "la bomba regina" a sweet paprika, capsicum, honey & chilli paste. **12**

### Patate fritte

Rosemary infused fried potatoes tossed in extra virgin olive oil & sicilian sea salt. **8**

### Verde

Rocket, apple, walnut & parmesan with a verde dressing. **11**

## piatto principale

### main courses

#### **Maiale**

250g oven roasted pork rib eye served with polenta, baby spinach & a rich muscatel glaze. **29**

#### **Brodetto**

A simmering rich and hearty tomato broth with shellfish, crustaceans, white fish, braised vegetables & a hint of chilli. **26**

#### **Bistecca Marinello**

250g Eye fillet steak with soft potato, spinach & a chilli, capsicum & nebbiolo salsa rossa. **35**

#### **Vittello impanato**

Crumbed veal escalopes layered with melted mozzarella cheese served with a rich braised mushroom & pancetta sauce. **26**

#### **Calamari fritti**

"San Andrea" A Venetian classic, fried calamari lightly dusted with ground rice flour, sea salt & black pepper served with a zucchini, pea & mint salad. **25**

#### **Salmone**

Oven roasted Atlantic salmon served on roasted pumpkin, topped with a lemon cream sauce finished with baby spinach. **29**

#### **Fiorentina**

Tender chicken breast parmigiana, baked with leg ham, mozzarella served with a baby spinach & basil tomato sugo. **26**

#### **Salsicce**

"Abruzzi" style pork, fennel & chilli sausages with polenta, sauteed broccoli & fondo bruno glaze. **25**

#### **Saltimbocca**

Veal medallions layered with prosciutto, mozzarella cheese accompanied with roast pumpkin, broccolini & a beef glaze. **29**

## **dolci al cucchiaino** **spoon desserts**

### **Assaggio Pasticceria**

The pastry shop is the pride and joy of Assaggio Cafe. A glance at the display case will surprise you with the variety of cakes, tarts, chocolates, biscotti & gelati. The miniature pastries & spoon desserts are one way of tasting many wonderful flavours.

The bliss does not finish here, everything that we prepare daily at Assaggio Pasticceria can also be offered to take home, so sweet moments of pleasure are endless for any occasion.

### **Dessert stage plate - Pana cotta, Lemon Tart & one chef's choice dessert of the day**

3 mini sweets from our patisserie chef's display case. **14 pp**

### **Affogato**

Our own vanilla bean ice cream served with a strong espresso or your choice of liqueur, to pour over the top. **coffee 7 / liqueur 12**

### **Crostata**

Zesty lemon tart with a "roman" style orange, honey & cardamon cream sauce. **8**

### **Torta di capri**

Sweet chocolate & roasted hazelnut cake with a rich frangelico sauce. **9**

### **"Tiramisu"**

Pick me up venetian truffle with ducale coffee soaked sponge fingers layered with couverture cocoa, mascarpone & tia maria sauce. **9**

### **Pana cotta**

Delicious traditional vanilla bean flavoured set cooked cream, served with braised berry compote. **8**

### **Baci Pana cotta**

Roasted hazelnut flavoured cold set cream with a rich Belgian chocolate sauce. **8**

### **Tre gelati**

Three of our velvety, luscious, sweet & rich creme anglaise based Italian gelati. **8**

**many gelati flavours available** ( add any one to your spoon desserts for **3** )

## banquet menu : minimum 4 adults

2 courses : entrée, main, 48 per person

3 courses : entrée, main, dessert, 53 per person

**Cicchetti entrée platter** Chef's selection of the five most popular Italian appetisers at Assaggio designed to be shared in the middle of your table. "Cicchetti style with family & friends".

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### Moza

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### Main platter consist of,

#### Salsicce

"Abruzzi" style pork, fennel & chilli sausages with polenta & fondo bruno glaze.

#### Fiorentina

Tender chicken breast parmigiana, baked with leg ham, mozzarella served with a baby spinach & basil tomato sugo.

#### Calamari fritti

"San Andrea" A Venetian classic, fried calamari lightly dusted with ground rice flour, sea salt & black pepper served with a zucchini, pea & mint salad.

### Sides

#### Regina

Crisp garden lettuce leaves with tomato, cucumber, olives in an Italian oregano flavoured dressing.

#### Patate fritte

Rosemary infused fried potatoes tossed in extra virgin olive oil & sicilian sea salt.

### Dessert platter

#### Chef's selection platter

An assortment of mini sweets from our patisserie chef's display case.