



Winter Special Menu ~~125~~ 62.50PP

PANE Sonoma organic sourdough, Rio Vista extra virgin olive oil

STARTERS | CHOOSE ONE

VITELLO TONNATO Chiosco's signature classic slow cooked veal, tuna mayonnaise, fried capers, pine nuts

STRACCIATELLA Stracciatella, confit cherry tomato, extra virgin olive oil, balsamic vinegar

TROFIE AL PESTO Trofie pasta cooked in a basil & walnut pesto, topped with grated Grana Padano

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MAINS | CHOOSE ONE

All mains are served with a mix leaf salad tossed in chardonnay vinaigrette

PACCHERI CON RAGÙ Paccheri pasta cooked in a braised wagyu shin and San Marzano ragu, herbs pangrattato, grated Pecorino Romano

TONNO CON CAPONATA Grilled Yellowfin tuna steak, sicilian sweet and sour caponata

POLLO ALLA CACCIATORA Slow braised chicken maryland with tomato, wine and herbs

ZUCCA ARROSTITA Roasted Japanese pumpkin wedges, goat cheese, almond & pumpkin seed crumble

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DESSERT | CHOOSE ONE

CHIOSCO TIRAMISU Chiosco's traditional homemade Tiramisu

CREMA CATALANA Caramelised vanilla custard topped with fior di latte gelato

CANNOLO SICILIANO Crispy cannolo shard filled with sweet ricotta & chocolate, pistachio crumble

We cannot guarantee allergen-free dishes. A card processing fee applies to all transactions. A surcharge of 10% applies on weekends. Grazie e buon appetito!