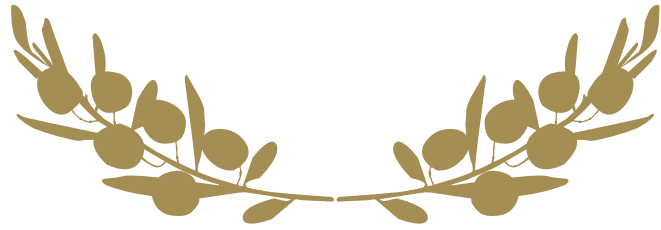


# OLIVE & ANGELO



## FOOD MENU



# SPECIALS

## SPINACH SPAETZLE

spinach dumplings, ham, cream, spinach, white wine, grana

32

## PAPPARDELLE DI SAN REMO (gfo)

chicken, mushrooms, cream & napoli sauce with home-made pappardelle

34

## MARINARA (gfo, df)

mussels, fish, scallops, prawns & calamari in a marinara sauce with spaghetti  
*substitute Angelo's house-made gluten free pasta*

38  
+ 4

## PESCE (gf, dfo)

pan-fried Atlantic salmon, sautéed mixed green, mashed potatoes & bur blanc  
sauce

48

## VITELLO (gf)

veal scaloppine, mushroom masala sauce, mashed potatoes & sautéed greens

48

## TWICE BOOKED LAMB SHOULDER (gf, df)

served on a bed of steamed greens, sweet potato fries, quinoa and tomato  
salsa, tahini dressing

48

## BISTECCA (gf, dfo)

600g Grade 5 Marble Score Wagyu Beef Sirloin share plate for two people, wood  
fired oven roasted with lemon and rosemary served with mushroom sauce

165

# ANTIPASTO

*(small plates designed to share)*

## **FOCACCIA** *(gfo, vegan)*

with garlic & rosemary

10

## **CETRIOLO** *(gf, vegan)*

cucumber naturally fermented in-house in garlic, dill & horse radish

12

## **GIARDINIERA** *(gf, vegan)*

mixed vegetable pickled in-house with garlic, chilli & parsley

12

## **PANE** *(gfo, vegan)*

48-hour risen dough, baked in our wood-fire oven daily

12

served with EVOO, balsamic & sea salt

## **OLIVES** *(gf, vegan)*

wood-fire oven baked

12

## **INSALATA POMODORO** *(gf, vegan)*

tomato medley salad

14

# ANTIPASTO

*(small plates designed to share)*

## **BRUSCHETTA AL POMODORO** *(gf, vegan)*

tomato medley salad 14

## **CALAMARI FRITTI** *(gf, df)*

paprika dusted calamari served with aioli 16

## **SALCICCIA** *(gf, df)*

baked spicy Sicilian pork sausage 19

## **POLPO** *(gf, df)*

charred baby octopus 19

## **BURRATA** *(gf, vt)*

fresh buffalo mozzarella 23

## **SALUMI** *(gf)*

Salami (100g)..... 19

Prosciutto (100g)..... 21

DF = Dairy Free ~ GF = Gluten Free ~ VT = Vegetarian ~ Vegan = Vegan

Takeaway containers & pizza boxes ~ 50c each

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.

# PIZZA

*Our pizza is naturally risen for 48 hours made from stone-ground unbleached flour, EVOO, sea salt & filtered water. Handmade and cooked Neapolitan style in our wood-fired brick pizza oven.*

*Substitute Angelo's homemade gluten free pizza base 4*

*Substitute vegan cheese or coconut feta 4*

*No half n' half pizzas*

## **NAPOLI** *(df)*

San Marzano tomato, anchovy, capers 21

## **MARGHERITA** *(vt)*

San Marzano tomato, fior di latte, basil 23

## **DIAVOLA**

San Marzano tomato, fior di latte, spicy salami, basil 25

## **CAPRICCIOSA**

San Marzano tomato, fior di latte, ham, mushroom, artichoke, basil 26

## **PROSCIUTTO**

San Marzano tomato, fior di latte, prosciutto, rocket 26

## **ROMANA**

Fior di latte, spicy sausage, garlic oil, rosemary 26

## **VEDURA** *(vegan)*

San Marzano tomato, mushroom, eggplant, basil, roasted capsicum, coconut feta, onion 28

## **AGNELLO** *(df)*

San Marzano tomato, lamb, coconut fetta, eggplant, salsa verde 29

# PASTA

*Our pasta is lovingly handmade on premise using Italian flour, water, free-range eggs & salt.*

*Substitute Angelo's homemade gluten free pasta 4*

## **FUSILLI** *(gfo, df)*

Salsiccia, garden peas, red onion, EVOO 28

## **SPAGHETTI** *(gfo)*

Pancetta, parmesan, hens egg 29

## **GNOCCHI** *(vt)*

Fried potato gnocchi, gorgonzola dolce, cavalo nero, Grana 28

## **PAPPARDELLE** *(vegan)*

Purple pasta, beets, dukkah, coconut feta, black olive, rucola, lemon 29

## **RISOTTO** *(gf)*

Porcini purée, buttered mushrooms, truffle oil 29

## **LASAGNE**

Oven baked pasta, béchamel, bolognese & Grana 29

## **ORECCHIETTE** *(gfo)*

broccoli, anchovy, Grana, EVOO 26

## **RIGATONI** *(gfo, df)*

Braised beef rib and red wine ragu 29

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# CONTORNI (side dishes)

## **FRIES** (gf, vt)

served with aioli (vegan without aioli)

10

## **GREEN LEAF** (gf, vegan)

mesclun, radish, lemon, EVOO

10

## **SWEET POTATO CHIPS** (gf, vt)

served with aioli (vegan without aioli)

12

## **STEAMED GREENS** (gf, vegan)

seasonal green vegetables

13

# BAMBINO (under 12 years)

## **SPAG BOL** (gfo)

classic spaghetti bolognese

14

## **BOSCAIOLA** (gfo)

creamy sauce with bacon & mushroom served with spaghetti

14

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