

COLLE ROSSO

ANTIPASTI

Bruschetta Prosciutto, Bocconcini e Acciughe \$8

Homemade Ciabatta Bread topped with Prosciutto Crudo, Bocconcini and Anchovies

Insalata di Crudo di Pesce Bottarga, Carciofi e Limone (gf, df) \$22

Fresh sliced Kingfish served with Sardinian Mullet Roe "Bottarga", Artichokes and Lemon Extra Virgin Olive Oil

Calamari Fritti (df) \$20/\$35

Deep Fried Fresh and Tender Calamari served with a Lemon Wedge

Salumi del Giorno e Pane Carasau \$24

Traditional Italian Cured meat served with Sardinian Crispy Bread "Pane Carasau"

PASTA FRESCA

Malloreddus all'Agnello Brasato e Menta (gfo, dfo) \$29

Homemade Sardinian Short Pasta Served with Pulled Lamb, Mint, Pecorino Cheese with a Cherry Tomato Sauce

Spaghetti al Uovo con Granchio (gfo, df) \$32

Homemade Spaghetti served with Fresh Blue Swimmer Crab, Bisque, Chilli

Gnocchi di Patate alla Crema Di Pecorino, Pancetta e Noci (gfo) \$28

Homemade Potato Gnocchi served with a Pecorino Cream Sauce, Pancetta and Walnuts

Lasagna al Ragù di Manzo e Tartufo \$28

Homemade Egg Pasta layered with Beef Ragout and Truffle Bechamel

Ravioli Del Giorno serviti con Pesto di Basilico \$29

Homemade Ravioli of the day served with a Fresh Basil Pesto Sauce

Gluten Free Pasta + \$3 VEGAN RAVIOLI AVAILABLE

SECONDI

Pancia di Maialeto Ripiena al Pistacchio (gf) \$40

Free Range Pork Belly stuffed with Pistachios, served with a Potato Pureé and "Cannonau" Red Wine Sauce

Gamberi Picante e Fregola (df) \$42

Mooloolaba King Prawns served with Homemade Sardinian Pearl shaped Pasta in a White Wine and Bisque Sauce, Chilli

Guancia di Manzo e Broccolo Arrosto (gf, df) \$40

Slow cooked and tender Grass Fed Braised Beef Cheek served with Roasted Broccoli

CONTORNI

Insalata Caprese (gf, veg) \$16

Bocconcini Mozzarella, Cherry Tomatoes, Maldon Salt, Basil, Balsamic Vinegar

Rucola e Pere (gf, dfo, veg) \$15

Rocket Salad, Pear, Parmesan, Lemon Extra Virgin Olive Oil

Patate Fritte al Rosmarino (gf, dfo, veg) \$14

Potato Chips mixed with Salt and Rosemary served with Homemade Mayonaise

PIZZERIA

Focaccia Rustica (gfo, df, veg) \$12

Organic Pizza Bread with Rosemary, Oregano, Maldon Salt, Garlic Oil

Focaccia Rossa (df, veg) \$14

Tomato, Oregano, Maldon Salt, Garlic Oil

Margherita (veg) \$20

Tomato, Bocconcini Mozzarella, Basil

Sarda \$25

Tomato, Bocconcini, Pork Belly, Caramelised Onion, Grated Pecorino

Calabrese \$24

Tomato, Bocconcini, Hot Salami, Black Olives

Capricciosa \$25

Tomato, Bocconcini, Ham, Mushrooms, Olives, Artichokes

Bufala e Prosciutto Crudo \$27

Tomato, Prosciutto Crudo, Buffalo Mozzarella

Acchiughe, Olive e Capperi \$24

Bocconcini, Anchovies, Black Olives, Capers, Caramelised Onion, Oregano

Tartufo \$24

Bocconcini, Mild Salami, Roasted Potatoes, Truffle Oil

4 Formaggi (veg) \$24

Bocconcini, Gorgonzola, Pecorino, Parmesan

Zucca (veg) \$25

Bocconcini, Roasted Pumpkin, Rocket, Goats Cheese, Lemon Extra Virgin Olive Oil

Pizze Speciali

Pizza alla Pala \$45

Half a meter of Pizza, choose 2 flavours from our Pizza selection above

Calzone \$26

Folded Pizza topped with a touch of Napoli Sauce. Choose from our Pizza selection above (Not available with 'Pizza Bufala e Prosciutto Crudo')

Pizza Colle Rosso \$35

Double Pizza Dough topped with a Napoli Sauce

Choose from our Pizza selection above (Not available with 'Pizza Bufala e Prosciutto Crudo')

GLUTEN FREE BASE \$4 (NOT AVAILABLE WITH 'PIZZE SPECIALI')

TAKE AWAY BOX \$1 MAYONNAISE/OILS/AGED BALSAMIC/PARMESAN \$1
ONE BILL PER TABLE PLEASE 15% SURCHARGE PUBLIC HOLIDAYS
***PLEASE ASK ABOUT OUR HOMEMADE DESSERTS OF THE DAY -
GRAZIE E BUON APPETITO***