

# Tommasino's

FOOD, WINE & DISCO

We offer authentic pinsa romana and hand made pasta. An Italian taste experience sure to seduce the most discerning of pizza-loving palates.

Quality and consistency are the key, and at Tommasinos we use premium flour imported directly from Italy.

Great food takes patience. We don't believe in rushing the process of the perfect pizza. Dough is left to rise for 72 hours. A long cold fermentation combined with high levels of hydration guarantees gourmet pinsa that is light, crispy, and easy to digest, making for a magnificent product.

Toppings are imported directly from Italy or sourced locally from the freshest produce. For those wondering, yes we offer delicious vegetarian and vegan options.

## What is Pinsa?

Did you know that the name Pinsa comes from the Latin word "Pinsere", which in Italian means stretch-spread out, which makes sense as it is shaped like an oval.

Pinsa is far more digestible than Pizza due to its different dough hydration and the water used in the dough is always cold. On top of that, the dough has less carbohydrates and fats...in other words you can leave the guilt at home!

The main ingredients of the dough is wheat, soya and rice.

## What are Strangozzi?

Strangozzi is a handmade pasta, typical from our hometown Spoleto, in the green heart of Italy, the Umbria region. The name Strangozzi comes from a particular cut of pasta dough that recalls the form of the 'stringa', the laces of the romans sandals.

The traditional recipe: egg whites, water, flour, salt, extra virgin olive oil and white wine make it look like linguine but a bit more twisted.

# Bites / Antipasti

<b>PINSA BREAD BOWL (v)</b> Pinsa Focaccia Bread	\$4
<b>OLIVE SICILIANE (v)</b> Green Sicilian Olives	\$8
<b>INSALATA DI RUCOLA (v)</b> Rocket, Cherry Tomatoes, Pine Nuts and Shaved Parmesan	\$10
<b>PATATE AL TARTUFO (v)</b> Handcut Chips with Truffle Mornay Sauce	\$12
<b>INSALATA MEDITERRANEA (v)</b> Rocket, Red Onions, Red Capsicum, Cucumber, Olives, Ricotta Cheese and Citronette Dressing	\$12
<b>ARANCINI</b> Arancini of the day - 4 balls per serve	\$14
<b>INSALATA CAPRESE</b> Cherry Tomatoes Confit, Buffalo Mozzarella and Fresh Basil	\$14
<b>STRACCIATA AL TARTUFO</b> Soft Scrambled Eggs with Black Truffle Sauce served with Pinsa Focaccia Bread	\$16
<b>CROCCHETTE DI PATATE E PROSCIUTTO</b> Potatoes, Prosciutto and Parmesan Cheese Croquettes served with Smoked Paprika Aioli	\$16
<b>FRITTURA DI BIANCHETTI</b> Fried White Bait Fish served with Lime	\$16
<b>NONNA RINA'S POLPETTE</b> Beef and Pork Meatballs served with San Marzano Tomato Sauce and Pinsa Bread - 4 balls per serve	\$18
<b>COZZE SALTATE</b> Sauted Mussels with White Wine, Garlic, Chilli and Parsley served with Pinsa Focaccia Bread	\$18
<b>ANTIPASTO TOMMASINOS</b> San Daniele Prosciutto, Buffalo Mozzarella, served with Pinsa Bread	\$22
<b>ANTIPASTO ALLA SPOLETINA</b> Wagyu Bresaola, Rocket, Burrata Cheese and Shaved Parmesan Cheese served with Pinsa Bread	\$28

# Pasta

ALL OUR PASTAS ARE HANDMADE

## TOMMASINO'S SIGNATURES

<b>TAGLIATELLE AL RAGU</b>	<b>\$20</b>
Tagliatelle with Slow Cooked Beef Ragù and San Marzano Tomato sauce	
<b>STRANGOZZI ALLA NORCINA</b>	<b>\$28</b>
Strangozzi with fresh Italian Sausage, Mushrooms, Pecorino Cheese Fondue and Black Truffle sauce	
<b>RAVIOLI TOMMASINOS</b>	<b>\$24</b>
Ravioli of the day	
<b>GNOCCHI AI PORCINI E TARTUFO (v)</b>	<b>\$28</b>
Potato Gnocchi with Porcini Mushrooms, Truffle Ricotta and Parmesan Cheese	
<b>STRANGOZZI CACIO E PEPE (v)</b>	<b>\$20</b>
Strangozzi with Pecorino Cheese Fondue and Black Pepper	

## TOMMASINO'S SPECIALS

<b>TAGLIATELLE CON GAMBERI</b>	<b>\$26</b>
Tagliatelle with Tiger Prawns, Cherry Tomatoes Confit, Chilli, Garlic and Parsley	
<b>STRANGOZZI AI FRUTTI DI MARE</b>	<b>\$30</b>
Strangozzi with Crab, Mussels, Clams, Prawns, Confit Cherry Tomatoes and Parsley	
<b>TAGLIATELLE AL VERDE E VONGOLE (v)</b>	<b>\$26</b>
Tagliatelle with Clams, Zucchini Puree, Peas and fresh Basil	
<b>MALTAGLIATI AL POMODORO E STRACCIATELLA (v)</b>	<b>\$22</b>
Maltagliati with San Marzano Tomato sauce, Stracciatella Cheese and fresh Basil	
<b>STRANGOZZI AL GRANCHIO</b>	<b>\$28</b>
Strangozzi with Crab, Chilli, Garlic, Parsley and San Marzano Tomato sauce	

## FRESH GLUTEN FREE AND VEGAN PASTA OPTIONS AVAILABLE

- tagliatelle
- gnocchi

## *Pinsa Rossa*

WITH TOMATO SAUCE

**MARGHERITA (v)** \$16  
Tomato sauce, mozzarella and fresh basil

**TRICOLORE (v)** \$22  
Tomato sauce, buffalo mozzarella (uncooked) and fresh basil

**SICILIANA (v)** \$20  
Tomato sauce, mozzarella, grilled eggplant, salted ricotta and fresh basil

**NAPOLI** \$18  
Tomato sauce, mozzarella, anchovies, olives and capers

**NDUJA** \$22  
Tomato sauce, spicy nduja (Calabrese sausage), red capsicum, olives and red onions

**AMATRICIANA** \$22  
Tomato sauce, pancetta and pecorino

**DIAVOLA** \$24  
Tomato sauce, mozzarella, ventricina salami, fresh Italian sausage, mushroom and chilli

**CAPRICCIOSA** \$24  
Tomato sauce, mozzarella, leg ham, mushroom, artichoke and olives

**PARMA** \$25  
Tomato sauce, mozzarella, fresh rocket, imported Italian prosciutto, cherry tomato and shaved Parmesan

**MEATLOVER** \$25  
Tomato sauce, mozzarella, salami, ham, Italian sausage, pancetta

**BURRATA ROSSA** \$25  
Tomato sauce, burrata cheese and imported Italian prosciutto

**MR TL** \$22  
Tomato sauce, fresh Italian sausage, stracciatella cheese and fresh basil

## *Pinsa Bianca*

WITHOUT TOMATO SAUCE

**PINSA BIANCA (v)** \$14  
E.V. Olive oil, sea salt, garlic and mixed herbs

**PATATA LOVER** \$22  
Mozzarella, red onion, potato and Italian sausage

**MISTO DI BOSCO (v)** \$24  
Mozzarella, porcini cream, mushroom and truffle ricotta

**MADE IN ITALY (v)** \$24  
Cherry tomatoes confit, Burrata cheese and fresh basil

**VEGGIE LOVER (v)** \$18  
Mozzarella, grilled eggplant, grilled zucchini, roasted capsicum, red onion, cherry tomato and parsley

**QUASI GENOVESE (v)** \$22  
Roasted eggplant, cherry tomatoes, basil pesto and fresh buffalo mozzarella

**PINSA TOMMASINOS** \$24  
Prosciutto, rocket and stracciatella cheese

**PISTACCHIO LOVER** \$24  
Mortadella, stracciatella cheese and pistacchios

**TARTUFATA** \$26  
Mozzarella, fresh Italian sausage, mushrooms, scamorza cheese and black truffle sauce

**UMBRA** \$25  
Mozzarella, porcini mushrooms, guanciale and smoked scamorza cheese

**GAMBERI LOVER** \$26  
Tiger prawns, zucchini puree and stracciatella cheese

**MRS GL** \$22  
Pinsa Bianca with fresh salami and stracciatella cheese

**BURRATA VERDE** \$25  
Zucchini puree, anchovies and burrata cheese, lemon EVOO

## *Pinsa / Pasta add toppings*

FRESH BLACK/WHITE TRUFFLE (SEASONAL)	\$20 for 18g
TRUFFLE SAUCE	\$8
CRAB MEAT	\$8
BURRATA CHEESE	\$8
BUFFALO MOZZARELLA	\$6
PRAWNS	\$5
PROSCIUTTO CRUDO	\$5
CURED MEATS (SALAMI, HAM, PANCETTA, NDUJA, SAUSAGE)	\$4
CHERRY TOMATOES CONFIT	\$3
VEGAN CHEESE	\$3
VEGETABLES	\$2
CHEESES	\$2
ANCHOVIES	\$2
SAN MARZANO TOMATO SAUCE	\$1

# Dessert

**TIRAMISU'** \$10  
Tiramisu' with egg yolks, mascarpone cheese, coffee and savoiardi biscuits

**AFFOGATO** \$6.5  
Vanilla gelato served with a shot of espresso (+ liquor shot \$10)

**CANNOLI SICILIANI** \$8  
Sicilian cannoli filled with ricotta cream, chocolate and walnuts

**FRITTELLE** \$10  
Ricotta Doughnuts served with vanilla gelato and chocolate sauce

**TARTUFO GELATO** \$12  
Chocolate Chip and Hazelnut with a white chocolate heart

**PINSA ALLA NUTELLA** \$19  
Pinsa Bianca served with Nutella, pistachios and castor sugar

**DESSERT TASTING BOARD** \$8 per person  
Cannoli, Tiramisu, Frittelle (minimum 2 people)

	Scoops		
	1	2	3
<b>GELATO</b> Vanilla/ Chocolate/ Pistachio/ Strawberry	\$4	\$7.5	\$10

# Tommasino's Set Menu

FOR BOOKINGS OF 12 PEOPLE OR MORE

CHOOSE ANY PINSA FROM THE MENU  
CHOOSE 2 PASTAS FROM THE SET MENU 'PASTA OPTIONS'

BYO ( Tuesday & Wednesday only)

## **SET MENU 1 - 40\$ PP**

PINSA BIANCA  
PINSA AND PASTA  
DESSERT (EXTRA 5\$ PP)  
(Cannoli, Frittelle, Tiramisu)

## **SET MENU 2 - 55\$ PP**

ANTIPASTI (Sicilian olives, pinsa bianca, truffle chips, arancini)  
PINSA AND PASTA  
SALAD (rocket salad)  
DESSERT (EXTRA 5\$ PP)  
(Cannoli, Frittelle, Tiramisu)

## **SET MENU 3 - 85\$ PP - SEAFOOD MENU**

ANTIPASTI (pinsa Bianca, olives, mussels, fried white bait fish, sauted prawns)  
PINSA (pinsa with prawns, burrata verde, pinsa with mussels and clams)  
PASTA (strangozzi mix seafood, tagliatelle claims and zucchini puree)  
SALAD (rocket salad)  
DESSERT (Frittelle)

**SET MENU 1 AND 2**  
**'PASTA OPTIONS' ( CHOOSE 2 )**

**MALTAGLIATI AL POMODORO E STRACCIATELLA**

Maltagliati with san Marzano tomato sauce, stracciatella cheese and fresh basil

**TAGLIATELLE AL RAGU**

Tagliatelle with slow cooked beef ragu and san Marzano tomato sauce

**STRANGOZZI CACIO E PEPE**

Strangozzi with pecorino cheese fondue and black pepper

**MALTAGLIATI AI FUNGHI DI BOSCO**

Maltagliati with mixed mushrooms and parmesan cheese

**STRANGOZZI ALL'ARRABBIATA**

Strangozzi with san Marzano tomato sauce, chilli, garlic,  
parsley and parmesan cheese