

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

PINSA BREAD BOWL (V) Pinsa bread	\$4
OLIVE SICILIANE (V) Green Sicilian olives	\$8
INSALATA DI RUCOLA (V) Rocket, cherry tomatoes, pine nuts and shaved parmesan	\$10
PATATE AL TARTUFO (V) Fried potatoes with truffle mornay sauce	\$12
INSALATA MEDITERRANEA (V) Rocket, red onions, red capsicum, cucumber, olives, ricotta cheese and citronette dressing	\$12
CROSTINI ALL'UMBRA ARRABBIATA. BOSCAIOLA. TOSCANA. UMBRA. Tomatoes, chilli, parmesan / mushrooms, ricotta truffle / sausage and scamorza / chicken liver pate Pinsa bread	\$14
ARANCINI Arancini of the day - 4 balls per serve	\$14
STRACCIATA AL TARTUFO (V) Soft scrambled eggs with black truffle sauce served with pinsa bread	\$16
CROCCHETTE DI PATATE E PROSCIUTTO Potatoes, prosciutto and parmesan cheese croquettes served with smoked paprika aioli	\$16
NONNA RINA'S POLPETTE Beef and pork meatballs served with san Marzano tomato sauce and pinsa bread - 4 balls per serve	\$18
COSTINE D'AGNELLO FONDENTI 6 lamb ribs glazed with Italian style BBQ sauce	\$20
BURRATA E POMODORO (V) Fresh burrata cheese with cherry tomato confit and basil, served with pinsa bread	\$20
ANTIPASTO TOMMASINOS San daniele prosciutto, buffalo mozzarella served with pinsa bread	\$24
ANTIPASTO ALLA SPOLETINA Wagyu bresaola, rocket, burrata cheese and shaved parmesan cheese served with pinsa bread	\$28
ANTIPASTO DI FORMAGGI (V) Cheese board Aged grana Padano DOP (cow) Semi-aged Truffle pecorino toscano (sheep) Gorgonzola DOP Nero piccante (cow) Caprino cheese semi-hard DOP (goat) Served with nuts, grapes, honey and pinsa bread	\$36

Pasta

ALL OUR PASTAS ARE HANDMADE

TOMMASINO'S SIGNATURES

TAGLIATELLE AL RAGU	\$20
Tagliatelle with slow cooked beef ragu and san Marzano tomato sauce	
TAGLIATELLE AL VERDE AGRUMI E RICOTTA (V)	\$22
Tagliatelle with zucchini, peas and basil puree', citrus scent and ricotta cheese	
MALTAGLIATI AL POMODORO E STRACCIATELLA (V)	\$22
Maltagliati with san Marzano tomato sauce, stracciatella cheese and fresh basil	
RAVIOLI TOMMASINOS	\$24
Ravioli of the day	
TAGLIATELLE CON GAMBERI	\$26
Tagliatelle with tiger prawns, cherry tomato confit, chilli, garlic and parsley	
STRANGOZZI ALLA NORCINA	\$28
Strangozzi with fresh Italian sausage, mushrooms, pecorino cheese fondue and black truffle sauce	
GNOCCHI AI PORCINI E TARTUFO (V)	\$28
Potato gnocchi with porcini mushrooms, truffle ricotta and parmesan cheese	
TAGLIATELLE AL RAGU BIANCO DI AGNELLO	\$28
Tagliatelle with slow cooked white wine lamb shoulder ragu, rosemary and aged parmesan cheese Add fresh black truffle 5g for \$10	
STRANGOZZI ALLA TOSCANA	\$30
Strangozzi with crispy pulled pork Tuscan style, black Tuscan kale puree' and fresh pecorino cheese	
GNOCCHI ALLA RAPA ROSSA E TARTUFO (V)	\$32
Potato gnocchi with beetroot puree', roasted walnuts, caprino cheese and fresh black truffle	
'CHEESE LOVERS CORNER'	
STRANGOZZI CACIO E PEPE (V)	\$125
4 serves of Strangozzi with pecorino cheese fondue and black pepper, Served inside the parmesan cheese wheel at your table	

FRESH GLUTEN FREE AND VEGAN PASTA OPTIONS

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

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

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

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

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

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

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

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

Pinsa Bianca
WITHOUT TOMATO SAUCE

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

PISTACCHIO LOVER \$24
Mortadella, straciatella 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

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

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

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

(V) Vegan cheese available

Pinsa / Pasta add toppings

FRESH BLACK/WHITE TRUFFLE (SEASONAL)	\$20-10g
BURRATA CHEESE	\$10
TRUFFLE SAUCE	\$8
BUFFALO MOZZARELLA	\$8
PRAWNS	\$6
PROSCIUTTO CRUDO	\$5
CURED MEATS (SALAMI, HAM, PANCETTA, SAUSAGE)	\$4
CHERRY TOMATO CONFIT	\$3
VEGAN CHEESE	\$3
VEGETABLES	\$2
MOZZARELLA CHEESE	\$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
GELATO Vanilla/ Chocolate/ Pistachio/ Strawberry	\$4	\$7.5	\$10

Tommasino's Set Menu

NO BYO
FOR BOOKINGS OF 12 PEOPLE OR MORE

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

SET MENU 1 - \$45 PP

STARTERS - SICILIAN OLIVES AND PINSA BREAD
PINSA TO SHARE
PASTA TO SHARE

SET MENU 2 - \$60 PP

ANTIPASTI (Sicilian olives, pinsa bianca with dips, patate al tartufo, arancini)
PINSA AND PASTA TO SHARE

DESSERT (EXTRA \$5 PP)
(cannoli, frittelle, tiramisu)

SET MENU 1 & 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

