

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, cheery tomatoes , cucumber, olives	\$10
PATATE AL TARTUFO (V) Fried potatoes with truffle mornay sauce	\$12
ARANCINI Arancini of the day - 4 balls per serve	\$14
CHILLI MUSSELS Chilly mussels salted with chilli, garlic, parsley and tomatoes sauce	\$20
COSTINE D'AGNELLO FONDENTI 6 lamb ribs glazed with Italian style BBQ sauce	\$22
BURRATA E POMODORO (V) Fresh burrata cheese with cherry tomatoes confit and basil, served with pinsa bread	\$22
ANTIPASTO TOMMASINOS San danielle prosciutto, burrata cheese served with pinsa bread	\$28

Pasta

ALL OUR PASTAS ARE HANDMADE

TOMMASINO'S SIGNATURES

GNOCCHI AL POMODORO E STRACCIATELLA (V)	\$24
Potato gnocchi with san Marzano tomato sauce, stracciatella cheese and fresh basil	
RAVIOLI TOMMASINOS	\$26
Ravioli of the day	
GNOCCHI CON CREMA DI GORGONZOLA E NDUJA (V)	\$26
Potato gnocchi with gorgonzola cheese fondue and caramelized nduja	
TAGLIATELLE CON GAMBERI	\$28
Tagliatelle with tiger prawns, cherry tomatoes confit, chilli, garlic and parsley	
STRANGOZZI ALLA NORCINA	\$28
Strangozzi with fresh Italian sausage, mushrooms, pecorino cheese fondue and black truffle sauce	
TAGLIATELLE AI PORCINI E TARTUFO (V)	\$28
Tagliatelle 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	
STRANGOZZI ALLE VONGOLE	\$28
Strangozzi with clams, garlic, chilli, parsley on a white wine sauce	
STRANGOZZI AL GRANCHIO	\$30
Strangozzi with crab meat, tomatoes sauce and parsley	
STRANGOZZI AI FRUTTI DI MARE	\$32
Strangozzi with mussels, clams, prawns, crab meat with cherry tomatoes confit and parsley	
'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) Tomato sauce, mozzarella and fresh basil	\$16
TRICOLORE (v) Tomato sauce, buffalo mozzarella (uncooked) and fresh basil	\$22
DIAVOLA Tomato sauce, mozzarella, ventricina salami, fresh Italian sausage, mushroom and chilli	\$24
BURRATA ROSSA Tomato sauce, burrata cheese and imported Italian prosciutto	\$25
CAPRICCIOSA Tomato sauce, mozzarella, leg ham, mushroom, artichoke and olives	\$24
MR TL Tomato sauce, fresh Italian sausage, stracciatella cheese and fresh basil	\$22
SICILIANA (v) Tomato sauce, mozzarella, grilled eggplant, salted ricotta and fresh basil	\$20
PARMA Tomato sauce, mozzarella, fresh rocket, imported Italian prosciutto, cherry tomato and shaved Parmesan	\$25
MEATLOVER Tomato sauce, mozzarella, salami, ham, Italian sausage and pancetta	\$25

Pinsa Bianca
WITHOUT TOMATO SAUCE

VEGGIE LOVER (v) Mozzarella, grilled eggplant, grilled zucchini, roasted capsicum, red onion, cherry tomato and parsley	\$18
PISTACCHIO LOVER Mortadella, stracciatella cheese and pistacchios	\$24
TARTUFATA Mozzarella, fresh Italian sausage, mushrooms, scamorza cheese and black truffle sauce	\$26
UMBRA Mozzarella, porcini mushrooms, guanciale and smoked scamorza cheese	\$25
MISTO DI BOSCO (v) Mozzarella, porcini cream, champignon mushroom and truffle ricotta	\$24
GAMBERI LOVER Tiger prawns, zucchini puree and stracciatella cheese	\$26
MADE IN ITALY (v) Cherry tomatoes confit, Burrata cheese and fresh basil	\$24
(V) Vegan cheese available	

Pinsa / Pasta add toppings

BURRATA CHEESE	\$10
TRUFFLE SAUCE	\$8
BUFFALO MOZZARELLA	\$8
PRANWS	\$2 each
PROSCIUTTO CRUDO	\$5
CURED MEATS (SALAMI, HAM, PANCETTA, SAUSAGE)	\$4
CHERRY TOMATOES CONFIT	\$3
VEGAN CHEESE	\$3
VEGETABLES	\$2
MOZZARELLA CHEESE	\$2
ANCHOVIES	\$2
SAN MARZANO TOMATO SAUCE	\$1

Dessert

TIRAMISU' \$12
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 \$12
4 Sicilian cannoli filled with ricotta cream, chocolate and walnuts

FRITTELLE \$12
Ricotta doughnuts served with vanilla gelato and chocolate sauce

PINSA ALLA NUTELLA \$22
Pinsa Bianca served with Nutella, pistachios ice cream and castor sugar

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

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

Tommasino's Set Menu

NO BYO
FOR BOOKING OF 12 PEOPLE OR MORE

CHOOSE ANY PINSA FROM THE MENU
CHOOSE 2 PASTA 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, chilli mussels , patate al tartufo, arancini)

PINSA AND PASTA TO SHARE

DESSERT (EXTRA 5\$ PP)

(cannoli, 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 DI AGNELLO

Tagliatelle with slow cooked white wine lamb shoulder ragu, rosemary and aged parmesan cheese

STRANGOZZI CACIO E PEPE

Strangozzi with pecorino cheese fondue and black pepper

MALTAGLIATI AI FUNGHI DI BOSCO

Maltagliati with mix mushrooms and parmesan cheese

STRANGOZZI ALL'ARRABBIATA

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

