

# 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 bread	\$4
<b>OLIVE SICILIANE (V)</b> Green Sicilian olives	\$8
<b>INSALATA DI RUCOLA (V)</b> Rocket, cheery tomatoes , cucumber, olives	\$10
<b>PATATE AL TARTUFO (V)</b> Fried potatoes with truffle mornay sauce	\$12
<b>ARANCINI</b> Arancini of the day - 4 balls per serve	\$14
<b>CHILLI MUSSELS</b> Chilly mussels salted with chilli, garlic, parsley and tomatoes sauce	\$20
<b>COSTINE D'AGNELLO FONDENTI</b> 6 lamb ribs glazed with Italian style BBQ sauce	\$22
<b>BURRATA E POMODORO (V)</b> Fresh burrata cheese with cherry tomatoes confit and basil, served with pinsa bread	\$22
<b>ANTIPASTO TOMMASINOS</b> San danielle prosciutto, burrata cheese served with pinsa bread	\$28

# Pasta

ALL OUR PASTAS ARE HANDMADE

## TOMMASINO'S SIGNATURES

<b>GNOCCHI AL POMODORO E STRACCIATELLA (V)</b>	<b>\$24</b>
Potato gnocchi with san Marzano tomato sauce, stracciatella cheese and fresh basil	
<b>RAVIOLI TOMMASINOS</b>	<b>\$26</b>
Ravioli of the day	
<b>GNOCCHI CON CREMA DI GORGONZOLA E NDUJA (V)</b>	<b>\$26</b>
Potato gnocchi with gorgonzola cheese fondue and caramelized nduja	
<b>TAGLIATELLE CON GAMBERI</b>	<b>\$28</b>
Tagliatelle with tiger prawns, cherry tomatoes confit, chilli, garlic and parsley	
<b>STRANGOZZI ALLA NORCINA</b>	<b>\$28</b>
Strangozzi with fresh Italian sausage, mushrooms, pecorino cheese fondue and black truffle sauce	
<b>TAGLIATELLE AI PORCINI E TARTUFO (V)</b>	<b>\$28</b>
Tagliatelle with porcini mushrooms, truffle ricotta and parmesan cheese	
<b>TAGLIATELLE AL RAGU BIANCO DI AGNELLO</b>	<b>\$28</b>
Tagliatelle with slow cooked white wine lamb shoulder ragu, rosemary and aged parmesan cheese	
<b>STRANGOZZI ALLE VONGOLE</b>	<b>\$28</b>
Strangozzi with clams, garlic, chilli, parsley on a white wine sauce	
<b>STRANGOZZI AL GRANCHIO</b>	<b>\$30</b>
Strangozzi with crab meat, tomatoes sauce and parsley	
<b>STRANGOZZI AI FRUTTI DI MARE</b>	<b>\$32</b>
Strangozzi with mussels, clams, prawns, crab meat with cherry tomatoes confit and parsley	
<b>'CHEESE LOVERS CORNER'</b>	
<b>STRANGOZZI CACIO E PEPE (V)</b>	<b>\$125</b>
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, stracciatella 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, 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

**MISTO DI BOSCO (v)** \$24

Mozzarella, porcini cream, champignon mushroom and truffle ricotta

**GAMBERI LOVER** \$26

Tiger prawns, zucchini puree and stracciatella cheese

**MADE IN ITALY (v)** \$24

Cherry tomatoes confit, Burrata cheese and fresh basil

(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

