

# Tomasino's

FOOD, WINE & DISCO

We offer authentic pinsa romana and handmade 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 are wheat, soya and rice.

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

# Pasta

ALL OUR PASTAS ARE HANDMADE

## TOMMASINO'S SIGNATURES

**GNOCHI 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

**GNOCHI CON CREMA DI GORGONZOLA E NDUJA** \$26

Potato gnocchi with gorgonzola cheese fondue and caramelized nduja

**TAGLIATELLE CON GAMBERI** \$28

Tagliatelle with tiger prawns, cherry tomato confit, chilli, garlic and parsley

**STRANGOLI 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** \$28

Tagliatelle with slow cooked beef ragu and San Marzano tomato sauce

**STRANGOLI ALLE VONGOLE** \$28

Strangozzi with clams, garlic, chilli and parsley in a white wine sauce

**STRANGOLI AL GRANCHIO** \$30

Strangozzi with crab meat, tomato sauce and parsley

**STRANGOLI AI FRUTTI DI MARE** \$32

Strangozzi with mussels, clams, prawns, crab meat with cherry tomato confit and parsley

## 'CHEESE LOVERS CORNER'

**STRANGOLI 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

GNOCHI

## *Pinse 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

## *Pinse 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

## *Pizza / Pasta add toppings*

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

# *Dessert*

<b>TIRAMISU</b>	\$12
Tiramisu with egg yolks, mascarpone cheese, coffee and savoiardi biscuits	
<b>AFFOGATO</b>	\$6.5
Vanilla gelato served with a shot of espresso (+ liquor shot \$10)	
<b>CANNOLI SICILIANI</b>	\$12
4 Sicilian cannoli filled with ricotta cream, chocolate and walnuts	
<b>FRITTELLE</b>	\$12
Ricotta doughnuts served with vanilla gelato and chocolate sauce	
<b>PINSA ALLA NUTELLA</b>	\$22
Pinza Bianca served with Nutella, pistachio ice cream and castor sugar	
<b>DESSERT TASTING BOARD</b>	\$8 per person
Cannoli, Tiramisu, Frittelle	(minimum 2 people)
<b>GELATO</b>	Scoops
Vanilla/ Chocolate/ Pistachio/ Strawberry	1      2      3
	\$4      \$7.5      \$10

# *Tommasono's Set Menu*

FOR BOOKINGS OF 12 PEOPLE OR MORE

## **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 TO SHARE

PASTA TO SHARE

**DESSERT** CAN BE ADDED AT \$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**

Tagliatelle with slow cooked beef ragu and San Marzano tomato sauce

### **STRANGOLIZZI CACIO E PEPE**

Strangozzi with pecorino cheese fondue and black pepper

### **MALTAGLIATI AI FUNGHI DI BOSCO**

Maltagliati with mixed mushrooms and parmesan cheese

### **STRANGOLIZZI ALL'ARRABBIATA**

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

