

Tommasino's

FOOD, WINE & DISCO

A mix of Italian traditional dishes with a contemporary twist.

Menu items are designed to be shared and dishes will arrive staggered.

Sharing is caring Darling

PINSA BREAD BOWL (V)	\$4
Pinsa bread	
OLIVE SICILIANE (V) (VG) (GF)	\$8
Green Sicilian olives seasoned with chilli and oil	
CALAMARI FRITTI	\$20
Fried calamari served with lemon aioli	
PESCATO GRATINATO	\$26
NT Humpty Doo barramundi with herbs crusted, served with roasted capsicum puree, fried capers & parsley oil	
SPIEDINO DI POLLO (GF)	\$16
2 Tuscan style marinated grilled chicken skewers served with hot smoke paprika aioli Add extra skewer \$7.50	
TAGLIATINA DI MANZO (GF)	\$30
Chargrilled black angus beef, marinated with rosemary, sage, salt & peppercorn, Served with black garlic butter & truffle salt	
NACHOS ITALIANA	\$22
Fried maltagliati pasta, served with slow cooked beef ragu and parmesan cheese fondue sauce	
BURRATA E PROSCIUTTO (GF)	\$24
La Delizia burrata cheese with San Daniele prosciutto	
BURRATA E POMODORO (V) (GF)	\$18
La Delizia burrata cheese with cherry tomato confit and basil	
VERDURE VERDI DI PRIMAVERA (V) (VG)	\$20
Grilled zucchini, poached peas, almond, coconut cream, zucchini puree, mint & oil	
COSTINE D'AGNELLO FONDENTI (GF)	\$18
4 Lamb ribs glazed with Italian style BBQ sauce	
INSALATA DI RUCOLA (V) (VG) (GF)	\$14
Rocket, cherry tomatoes, cucumber and olives, served with citronette dressing	
PATATE AL TARTUFO (V)	\$14
Fries served with truffle mayo sauce and grated parmesan	

In crust we trust (Roman style Pizza)

PINSA BIANCA (GARLIC BREAD) (V)	\$14
Olive Oil, Garlic, Oregano	
MARGHERITA (V)	\$18
Tomato sauce, Fiordilatte La Delizia mozzarella and fresh basil	
BURRATA ROSSA	\$26
Tomato sauce, La Delizia burrata cheese and San Daniele prosciutto	
UMBRA (V)	\$24
Fresh ricotta, porcini & mixed forest mushrooms, Fiordilatte La Delizia mozzarella cheese, Truffle sauce and Grana Padano parmesan	
DIAVOLA	\$24
Tomato sauce, Fiordilatte La Delizia mozzarella, Ventricina salami, fresh Italian sausage, Mushroom & chilli	
PISTACCHI E MORTAZZA	\$26
Mortadella, La Delizia burrata cheese and toasted pistachios	
MADE IN ITALY (V)	\$24
Tomato sauce, cherry tomato confit, La Delizia burrata cheese and basil	
AMATRICIANA	\$22
Tomato sauce, pancetta, black pepper, pecorino cheese	
NEW STYLE CALABRESE	\$24
Nduja (spicy calabrese sausage), gorgonzola cheese, Fiordilatte La Delizia mozzarella and fresh basil	
SICILIANA	\$22
Tomato sauce, Fiordilatte La Delizia mozzarella, roasted eggplant, parmesan cheese and fresh basil	

VEGAN CHEESE AVAILABLE

Its pasta day baby

ALL OUR PASTAS ARE HANDMADE

GNOCCHI AL POMODORO (V)	\$24
Potato gnocchi with tomato sauce, fresh basil, and Grana Padano parmesan	
Add La Delizia Burrata Cheese (half)	\$6
LASAGNA NORCINA	\$30
Lasagna sheets with fresh Italian sausage, mixed forest mushrooms, pecorino, and black truffle sauce	
TAGLIATELLE CON GAMBERI	\$30
Tagliatelle with grilled prawns, cherry tomato confit, chilli, white wine, garlic, and parsley	
STRANGOZZI DI MARE ALLA PUTTANESCA	\$32
Strangozzi with white fillet fish, chilli, garlic, olives, capers, anchovies, cherry tomato confit, White wine and parsley	
RISOTTO AI PORCINI E TARTUFO (V) (GF)	\$28
Risotto with porcini mushrooms, mixed forest mushrooms, truffle, and Grana Padano parmesan	
TAGLIATELLE AL RAGU	\$28
Tagliatelle with slow cooked beef ragu, tomato sauce and Grana Padano Parmesan	
"CHEESE LOVERS CORNER"	
STRANGOZZI CACIO E PEPE (V)	\$125
4 serves of Strangozzi with Pecorino Romano cheese fondue & black pepper, Served inside the parmesan cheese wheel, at your table.	
FRESH, GLUTEN FREE AND VEGAN, PASTA OPTIONS	
TAGLIATELLE	
GNOCCHI	

Pinsa / Pasta add toppings

LA DELIZIA BURRATA CHEESE	\$12
TRUFFLE SAUCE	\$8
PRAWNS	\$4 each
PROSCIUTTO CRUDO	\$5
CURED MEATS (SALAMI, ITALIAN SAUSAGE, PANCETTA MORTADELLA)	\$4
CHERRY TOMATO CONFIT	\$3
VEGETABLES (CHERRY TOMATOES, MUSHROOM)	\$2 each
FIORDILATTE LA DELIZIA MOZZARELLA CHEESE	\$2
VEGAN CHEESE	\$3
TOMATO SAUCE	\$1

Dessert

TIRAMISU

Tiramisu with egg, mascarpone cream, espresso and soaked savoiardi biscuits.

\$14

CROSTATA DI MARMELLATA

Short crust tart with blackberry jam, served with vanilla gelato

\$14

SORBETTO OF THE DAY (GF) (VG)

\$8

NUTELLA PIZZA

Nutella, pistachios, and castor sugar

\$18

