Antipasto

MARINATED WARM OLIVES $16 GF V

FOCACCIA ALL'AGLIO E ROSMARINO $18 GF VEG
Home-made Focaccia with Rosemary & Garlic (add cheese +$3)

FOCACCIA & PROSCIUTTO $27 GF
Focaccia topped with San Daniele Prosciutto & Rosemary

DIPS & FOCACCIA $22 GF VEG
Home-made Focaccia served with a trio of dips: Capsicum, Eggplant & Hummus

CROSTONE CON RICOTTA AL LIMONE $20 V
Toasted rustic bread rubbed with Garlic, topped with Lemon Zest Ricotta & Confit Tomatoes

CREMA DI ZUCCA ARROSTITA & BURRATA $24 V
Roasted Pumpkin Purée with Burrata, Pumpkin Seeds, Black Garlic & Balsamic Glaze

CROCCHETTE DI PATATE CON TARTUFO (x3) $20 V
Potato Croquettes filled with Scamorza Cheese & Truffle, topped with Parmesan Fondue

ARANCINI DELLA CASA (x3) $22
Home-made Arancini filled with Guanciale, Mozzarella & Pecorino Cheese

POLPETTE AL SUGO - ITALIAN MEATBALLS $25
Tender handmade Meatballs simmered in a rich tomato sauce and seasoned with fresh herbs

GAMBERI PICCANTI $26 GF
Pan-fried Garlic King Prawns with Chilli, served with bread

CALAMARI FRITTI $22
Lightly floured, crispy fried Calamari, served with fresh lemon & Tartare Sauce

SARDINE IN CROSTA $22
Marinated Sardines with lemon, parsley, garlic & olive oil, served with warm home-made bread

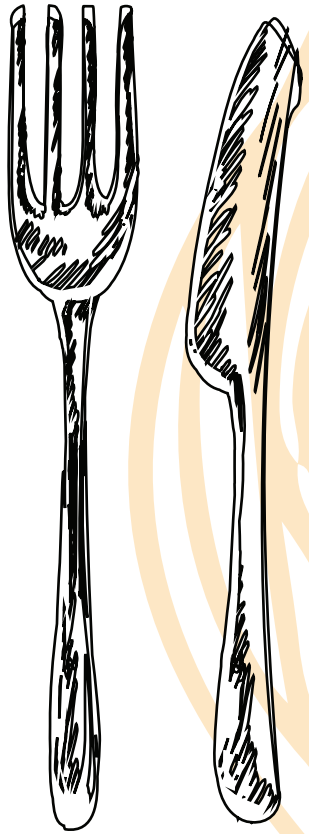
BIANCHETTI FRITTI - WHITEBAIT $22
Lightly floured, crispy fried Whitebait, served with fresh lemon

PEPATA DI COZZE Entree $32 // Main $45 GF
Mussels Bowl with cherry tomatoes, garlic, chilli, parsley, E.V.O. & white wine sauce. Served with home-made Focaccia

cirelli&co

Benvenuti!

Cirelli&Co is a place that represents the synthesis of our energies and passions, therefore it resembles us. Indulge your senses with our genuine Italian delicacies in a cozy and intimate atmosphere.



Pasta

... ask our friendly staff for Daily Specials!

GNOCCHI BOLOGNESE $32
Home-made potato Gnocchi tossed in a rich Bolognese ragù

GNOCCHI NAPOLI $29 V VEG
Home-made potato Gnocchi tossed in Napoli sauce with fresh Basil

PACCHERI ALLA NORMA $32 V
Traditional Paccheri tossed in a rich Tomato Sauce with fried Eggplant, shaved Ricotta Salata & fresh Basil

SPAGHETTI AI FUNGHI $32 V
Home-made Spaghetti with Mushrooms, Thyme & a touch of Cream

SPAGHETTI CARBONARA $34
Home-made Spaghetti with Guanciale, Egg, Black Pepper & Parmesan Cheese

TAGLIATELLE AMATRICIANA $34
Home-made Tagliatelle with Tomato Sauce, Guanciale, Onion, Chilli & Pecorino

SPAGHETTI MARINARA $45
Home-made Spaghetti with Calamari, Clams, Mussels & King Prawns in a White Wine Sauce

GF PASTA AVAILABLE: +$5 PENNE

Main

SEAFOOD SELECTION TRIO $49
Three chef-selected seafood dishes: Fried Calamari; Pan-fried Garlic King Prawns with Chilli; Mediterranean-style Sardines with crispy bread

FISH OF THE DAY
Ask our friendly staff for today's special

GRIGLIATA DI PESCE $49
Grilled Seafood Platter: Calamari, King Prawns, Swordfish & Fish of the Day, drizzled with Green Sauce and served with a green salad

Bills can only be split in two, by amount **15% surcharge on public holidays**
Cakeage: $3.50 per person **Thank you for your understanding!**

GF - GLUTEN FREE V - VEGETARIAN VEG - VEGAN / VEGAN OPTION AVAILABLE

Please inform your waiter of any allergies or dietary requirements. Please note we have a shared kitchen, so cross-contamination may occur and we cannot guarantee any dish is completely allergen-free.