

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.*

*... ask our friendly staff for
Daily Specials!*

Antipasto

ANTIPASTO CIRELLI \$49 **GF**

Selection of Italian Cured Meat&Cheese: S.Daniele Prosciutto, Pancetta, Mild Salami, Spicy Salami, Finocchiona, Provolone, Burrata, Gorgonzola. Served with olives, pickles & bread,

MARINATED WARM OLIVES \$15 **GF V**

GAMBERI PICCANTI \$25 **GF**

Pan-fried Garlic King Prawns with Chili and served with bread

CROCCHETTE DI PATATE CON TARTUFO (x3) \$18 **V**

Potato Croquette filled with Mozzarella&Truffle and topped with Parmesan fondue

FOCACCIA ALL'AGLIO E ROSMARINO \$17 **GF VEG**

Focaccia with Rosemary and Garlic (add cheese +\$3)

FOCACCIA & PROSCIUTTO \$26 **GF**

Focaccia topped with San Daniele Prosciutto & Rosemary

POLPETTE AL SUGO - ITALIAN MEATBALLS \$24

Three tender, handmade Meatballs simmered in a rich, flavourful tomato sauce and seasoned with fresh herbs

FRITTURINA DI PESCE \$32

A delicate mix of Fried Calamari, baby Octopus and Prawns, seasoned and served with fresh lemon

POLENTA FRITTA, CREMA DI FUNGHI & OLIO AL TARTUFO \$26

Fried Polent served with mushrooms sauce & Truffle Oil **VEG**

SARDINE IN CROSTA \$21

Marinated Sardines with lemon, parsley, garlic and olive oil, served with homemade warm bread

BIANCHETTI FRITTI - WHITEBAIT \$21

Lightly floured and crispy fried Whitebait, served with fresh lemon

ARANCINI DELLA CASA (x3) \$21

Home-made Arancini filled with Guanciale, Mozzarella and Pecorino cheese

ARANCINI VEGETARIANI (x3) \$21 **V**

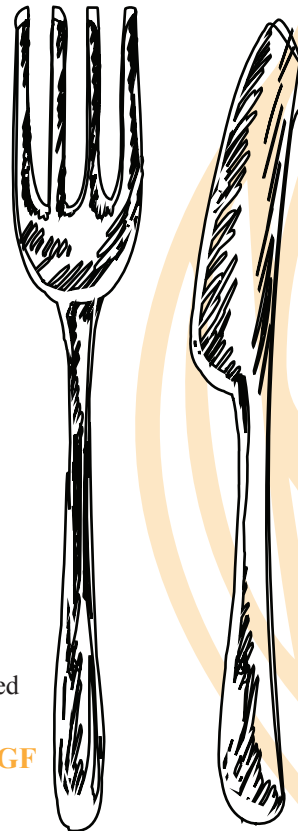
Home-made Vegetarian Arancini filled with Beetroot, Zucchini, Cheese & served with Pea puree sauce

PEPATA DI COZZE - MUSSELS BOWL Entree \$31 // Main \$44 **GF**

Mussels Bowl with cherry tomato, garlic, chilly, parsley, E.V.O & white wine sauce. Served with home-made Focaccia.



We split bills just by amounts - no by items
15% Surcharge apply for any public holidays
Cokeage: \$3.5/person
Thank you for your understanding!



Pasta

PICI CON CREMA DI ZUCCA, PINOLI E FUNGHI INOKI \$31 **VEG**

Home-made Pici tossed with roasted Pumpking puree, pine nuts & crispy fried Enoki mushrooms

TAGLIATELLE AL PESTO DI POMODORI AL FORNO&RICOTTA, CUBETTI DI MELANZANE E SCAGLIE DI MANDORLA \$31 **V**

Home-made Tagliatelle with Oven Roasted Tomatoes & Ricotta Pesto, Fried Eggplant Cubes, Cherry Tomatoes & topped with Almond Flakes

PACCHERI ALLA NORMA \$31 **V**

Traditional Paccheri tossed in rich Tomato Sauce with fried Eggplant, shaved Ricotta salata and fresh Basil

MARINARA CON SPAGHETTI NERO \$44

Home-made Squid Ink Spaghetti with Calamari, Clams, Mussels, King Prawns with White Wine Sauce

GNOCCHI BOLOGNESE \$31 or GNOCCHI NAPOLI \$28 **VEG V**

Home-made potato Gnocchi tossed with your choice of Bolognese or Napoli sauce

SPAGHETTI ALLA NERANO \$31 **V**

Home-made Spaghetti with fried Zucchini, Black Pepper, Pecorino Romano&Parmesan Cheese

TAGLIATELLE CARBONARA \$33

Home-made Tagliatelle with Guanciale, Eggs, Black Pepper & Parmesan Cheese

TAGLIATELLE AMATRICIANA \$33

Home-made Tagliatelle with Tomato sauce, Guanciale, Onion, Chili, Pecorino

GF PASTA AVAILABLE: +\$5 PENNE

Main

SEAFOOD SELECTION TRIO \$49

Three chef-selected seafood dishes: Fried Calamari & Tempura Veggies; Pan-fried Garlic King Prawns with Chili; Mediterranean-flavored Sardine with crispy bread

FISH OF THE DAY

Ask our friendly staff for the daily special

GRIGLIATA DI PESCE \$49

Grilled Seafood Platter Calamari, King Prawns, Swordfish & fish of the day. Drizzled with Green Sauce and accompanied with green salad.

OPTION: GF - GLUTEN FREE V - VEGETARIAN VEG - VEGAN

Please inform your waiter if you have any allergies or dietary requirements..Note we have a shared kitchen so cross contamination may occur, and we can never guarantee that a dish is completely free from allergens