

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 DI SALUMI \$33 **GF**

Selection of Premium Italian Cured Meats, served with Grissini

ANTIPASTO DI FORMAGGI \$31 **GF V**

Selection of local and Italian cheese, served with honey and Grissini

MARINATED WARM OLIVES \$9 **GF V**

GAMBERI PICCANTI \$22 **GF**

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

CROCCHETTE DI PATATE CON TARTUFO (x3) \$14 **V**

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

FOCACCIA ALL'AGLIO E ROSMARINO \$15 **GF VEG**

Focaccia with Rosemary and Garlic

FOCACCIA ALL'AGLIO, ROSMARINO & CHEESE \$17

Focaccia with Rosemary, Garlic and Cheese **GF VEG**

FOCACCIA & PROSCIUTTO \$20 **GF**

Focaccia topped with San Daniele Prosciutto

POLPO GRIGLIATO CON PATATE ALLO ZAFFERANO \$24

Grilled Octopus on a bed of Saffron Crushed Potatoes **GF**

POLENTA FRITTA, CREMA DI PORCINI&OLIO AL

TARTUFO \$24 **VEG**

Fried Polenta with Porcini mushrooms sauce & Truffle Oil

ARANCINI DELLA CASA (x3) \$16

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

PEPATA DI COZZE - MUSSELS BOWL **GF**

Entree \$22 // Main \$35

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

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



We split bills just by amounts - no by items
15% surcharge apply for any public holidays
Cokeage: \$3/person
Thank you for your understanding!



Pasta

GNOCCHI CON PESTO DI PEPERONI, OLIVE NERE TRITATE & GUARNIZIONE DI PISTACCHI \$28 **VEG**

Home-made Vegan Gnocchi tossed with Caspicum pesto & chopped Black Olives, and garnished with Pistachios

TAGLIATELLE AL PESTO DI POMODORI AL FORNO & RICOTTA, CUBETTI DI MELANZANE E SCAGLIE DI MANDORLA \$28 **V**

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

PICI AL PESTO DI RUCOLA & SPINACI, POMODORI SECCHI E CREMA DI PARMIGIANO \$29 **V**

Home-made Pici with Rocket & Spinach Pesto, Sundried tomatoes and Parmesan Fondue

MARINARA CON SPAGHETTI NERO \$36

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

GNOCCHI BOLOGNESE \$27 or GNOCCHI NAPOLI \$26 **VEG V**

Home-made potato Gnocchi served with choice of Bolognese OR Napoli sauce

TAGLIATELLE CARBONARA \$29

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

TAGLIATELLE AMATRICIANA \$29

Home-made Tagliatelle with Tomato, Guanciale, Onion, chilly, Pecorino

GF PASTA AVAILABLE: +\$5 FUSILLI

Main

FRITTURINA DI CALAMARI, GAMBERI & VERDURE \$33

Tempura fried Calamari & King Prawns, served with Tempura Veggies

SALMONE GRIGLIATO \$39

Grilled Salmon Fillet served with Broccolini, Beetroots and Carrots

GRIGLIATA DI PESCE \$44

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