

Così

since 1996

La Dolce Vita

← CAFFÈ

TAKE AWAY

EVERY DAY FROM 7AM

COFFEES, BREAKFAST, PANINI, PASTRIES

DINNER FROM 5.30PM - 8PM

PICK UP & DELIVERY

FOR INFO CALL 03 9867 3999

OR INFO@COSIRESTAURANT.COM.AU

TO ORDER ONLINE VISIT

WWW.COSIRESTAURANT.COM.AU



DINNER MENU FROM 5.30PM TO 8.00PM

Entrees

BRUSCHETTA V 12.80

Duo of Pachino, Bocconcini & Basil and Braised Eggplant & Pecorino Cheese

ARANCINI AI FUNGHI V 21.60

Mushroom Arancini served with Truffle Mayo

CAPRESE WITH PROSCIUTTO 20.00

Fresh Tomatoes, Buffalo Mozzarella & Prosciutto with Grissini

POPETTE DI VITELLO AL SUGO 20.00

Homemade Veal Meatballs with Sugo

CALAMARI DF E 20.80 M 30.40

Lightly-fried Calamari with Rocket & Homemade Mayo

CARPACCIO DI MANZO GF 21.60

Beef Eye-Fillet Carpaccio, Monte Veronese Cheese, Oyster Mushrooms & Black Truffle Mayo

Mains

SPAGHETTONI POMODORO E BASILICO V 21.60

Artisan Spaghettoni with Cherry Tomato Sauce & Basil

FETTUCCINE ALLA CARBONARA 24.00

Artisan Fettuccine with Egg Yolk, Guanciale & Black Pepper

TAGLIATELLE AI PORCINI V 27.20

Artisan Tagliatelle with Porcini Mushrooms

GNOCCHI ALLA NORCINA 28.00

Handmade Gnocchi with Oatway Pork Sausage, Field Mushrooms, Black Truffle & Fresh Cream

RIGATONI AL RAGU 28.80

Artisan Rigatoni with Veal Ragu & Shaved Parmesan

FETTUCCINE ALLA MARINARA DF 32.00

Artisan Fettuccine with Calamari, Clams, Scallops, Mussels & Chilli in Light Sugo

POLLO ALLA VALDOSTANA GF 34.40

Pan-fried Chicken Breast topped with Fontina and Prosciutto served with Asparagus & Mushroom Sauce

OSSOBUCO ALLA VENEZIANA GF 34.40

Braised Veal Ossobuco served with Truffle Polenta

COTOLETTA ALLA MILANESE GF 36.00

400g Crumbed Beef Rib-Eye served with Rocket, Orange & Pecorino Salad

Salads

COSI SALAD V, GF 12.00

Rocket, Shaved Fennel, Oranges & Candied Walnuts

CAPRESE SALAD V, GF 16.00

Fresh Tomato & Buffalo Mozzarella

SALMON SALAD GF 18.40

Smoked Salmon, Butter Lettuce, Caprino & Pine Nuts

Sides

FRIES V, GF, DF 8.00

SAUTEED SPINACH WITH BUTTER & PARMESAN V, GF 10.40

BROCCOLINI WITH GARLIC & CHILLI V, DF, GF 11.20

POTATO GRATIN V, GF 12.00

Desserts

COSI TIRAMISU 12.80

Traditional Italian Tiramisu

TORTA AL LIMONE 12.80

Lemon Tart with Chantilly Cream & Berries

CREME BRULEE GF 12.80

Traditional Creme Brulee