

Entrees

Bruschetta V	15.99
<i>Pachino, Buffalo Bocconcini & Basil</i>	
Arancini ai Funghi V 	16.99
<i>Mushroom Arancini served with Truffle Mayo</i>	
Caprese con Prosciutto	24.99
<i>Fresh Tomatoes, Buffalo Mozzarella, Prosciutto & Grissini</i>	
Calamari DF 	ENTREE 26.99 MAIN 36.99
<i>Lightly-fried Calamari with Rocket & Homemade Mayo</i>	
Capesante GF	26.99
<i>Scallops on the shell with Roasted Cauliflower Puree, Homemade Potato Crisps & Salsa Verde</i>	
Carpaccio di Manzo GF 	26.99
<i>Beef Eye-Fillet Carpaccio, Monte Veronese Cheese, Oyster Mushrooms & Black Truffle Mayo</i>	

Pasta

Risotto del Giorno GF	MP
<i>Risotto of the Day</i>	
Fettuccine alla Carbonara	29.99
<i>Artisan Fettuccine with Egg Yolk, Guanciale & Black Pepper</i>	
Ravioli Tricolore V	33.99
<i>Handmade Spinach & Ricotta Ravioli with Cherry Tomato Sauce, Fresh Mozzarella & Basil</i>	
Gnocchi alla Norcina 	34.99
<i>Handmade Potato Gnocchi with Oatway Pork Sausage, Field Mushrooms, Black Truffle Cream</i>	
Rigatoni alla Bolognese 	35.99
<i>Artisan Rigatoni with Veal Ragù and Shaved Parmesan</i>	
Linguine alla Marinara 	39.99
<i>Artisan Linguine with Calamari, Clams, Prawns, Scallops, Mussels, Chilli & Cherry Tomato Sauce</i>	

Salads & Sides


Cosi Salad with Rocket, Shaved Fennel, Oranges & Candied Walnuts V, GF 	14.99	Fries V, GF, DF	9.99
Caprese Salad with Fresh Tomato & Buffalo Mozzarella V, GF	19.99	Sautéed Spinach with Butter & Parmesan V, GF	12.99
Smoked Salmon Salad with Butter Lettuce, Caprino, Pine Nuts & Croutons	22.99	Broccolini with Garlic & Chilli V, GF, DF	12.99
		Pan-roasted Potatoes V, GF, DF 	12.99


Mains

Pesce del Giorno	MP
<i>Fish of the Day</i>	
Pollo alla Valdostana GF 	39.99
<i>Pan-fried Chicken Breast topped with Fontina Cheese and Prosciutto served with Asparagus & Creamy Mushroom Sauce</i>	
Spalla di Agnello GF	43.99
<i>Slow-cooked Lamb Shoulder served with Grilled Eggplant</i>	
Cotoletta alla Milanese GF 	44.99
<i>400g Crumbed Beef Rib-Eye served with Rocket, Orange & Pecorino Salad</i>	
Filetto di Manzo al Pepe Rosa GF	45.99
<i>220g Gippsland Eye-Fillet served with Pan-roasted Potatoes & Pink Pepper Sauce</i>	

Desserts

Crème Brûlée GF	15.99
<i>Traditional Crème Brûlée</i>	
Cosi Tiramisu' 	15.99
<i>Traditional Tiramisu'</i>	
Torta al Limone 	15.99
<i>Lemon Tart with Chantilly Cream & Berries</i>	
Coppa Gelato GF	15.99
<i>Vanilla, Chocolate and Pistachio Ice Cream</i>	
Affogato al Frangelico GF	19.99
<i>Vanilla Ice Cream served with Espresso & Frangelico</i>	

 * Cosi's classics

 **Experience** 3 Course Menu at 79/pp (min 2 ppl)
Chef's Selection to experience 'La Dolce Vita' in South Yarra

GLUTEN INTOLERANCE: We take a lot of care in crafting our gluten free range, however, we cannot totally avoid cross-contamination of wheat flour as it is used in large quantities daily in our kitchen.