


Entrees

Pasta

<b>Olive</b> V, GF, DF	12.99	<b>Risotto del Giorno</b> GF	MP
<i>Warm Marinated Olives</i>		<i>Risotto of the Day</i>	
<b>Bruschetta</b> V	15.99	<b>Fettuccine alla Carbonara</b>	29.99
<i>Pachino, Buffalo Bocconcini &amp; Basil</i>		<i>Artisan Fettuccine with Egg Yolk, Guanciale &amp; Black Pepper</i>	
<b>Arancini ai Funghi</b> V 	16.99	<b>Ravioli Tricolore</b> V	34.99
<i>Mushroom Arancini served with Truffle Mayo</i>		<i>Handmade Spinach &amp; Ricotta Ravioli with Cherry Tomato Sauce, Fresh Mozzarella &amp; Basil</i>	
<b>Caprese con Prosciutto</b>	25.99	<b>Gnocchi alla Norcina</b> 	35.99
<i>Fresh Tomatoes, Buffalo Mozzarella, Prosciutto &amp; Grissini</i>		<i>Handmade Potato Gnocchi with Oatway Pork Sausage, Field Mushrooms, Black Truffle Cream</i>	
<b>Calamari</b> DF 	ENTREE 27.99 MAIN 37.99	<b>Tagliatelle alla Bolognese</b> 	36.99
<i>Lightly-fried Calamari with Rocket, Lemon &amp; Homemade Mayo</i>		<i>Artisan Tagliatelle with Slow-Cooked Veal Ragu &amp; Shaved Parmesan</i>	
<b>Capesante</b> GF	27.99	<b>Linguine alla Marinara</b> 	39.99
<i>Scallops on the shell with Roasted Cauliflower Puree, Homemade Potato Crisps &amp; Salsa Verde</i>		<i>Artisan Linguine with Calamari, Clams, Prawns, Scallops, Mussels, Chilli &amp; Cherry Tomato Sauce</i>	
<b>Carpaccio di Manzo</b> GF 	29.99	<b>Spaghetti al Nero di Seppia</b>	46.99
<i>Beef Eye-Fillet Carpaccio, Monte Veronese Cheese, Oyster Mushrooms &amp; Black Truffle Mayo</i>		<i>Artisan Squid-Ink Spaghetti with Moreton Bay Bugs, Cherry Tomatoes, Garlic &amp; Chilli</i>	


Salads & Sides

<b>Cosi Salad</b> with Rocket, Shaved Fennel, Oranges & Candied Walnuts V, GF 	14.99	<b>Fries</b> V, GF, DF	9.99
<b>Caprese Salad</b> with Fresh Tomato & Buffalo Mozzarella V, GF	19.99	<b>Sautéed Spinach</b> with Butter & Parmesan V, GF	13.99
		<b>Broccolini</b> with Garlic & Chilli V, GF, DF	13.99

Mains

Desserts

<b>Pesce del Giorno</b>	MP	<b>Crème Brûlée</b> GF	16.99
<i>Fish of the Day</i>		<i>Traditional Crème Brûlée</i>	
<b>Pollo alla Valdostana</b> GF 	39.99	<b>Cosi Tiramisu'</b> 	16.99
<i>Chicken Breast topped with Fontina Cheese and Prosciutto served with Asparagus &amp; Creamy Mushroom Sauce</i>		<i>Traditional Tiramisu'</i>	
<b>Cotoletta alla Milanese</b> GF 	46.99	<b>Torta al Limone</b> 	16.99
<i>400g Crumbed Beef Cutlet served with Rocket, Orange &amp; Pecorino Salad</i>		<i>Lemon Tart with Chantilly Cream &amp; Berries</i>	
<b>Filetto di Manzo al Pepe Rosa</b> GF	49.99	<b>Coppa Gelato</b> GF	16.99
<i>Gippsland Eye-Fillet served with Pan-roasted Potatoes &amp; Pink Pepper Sauce</i>		<i>Assorted Selection of Artisan Ice Cream</i>	
		<b>Affogato al Frangelico</b> GF	19.99
		<i>Vanilla Ice Cream served with Espresso &amp; Frangelico</i>	

 \* Cosi's classics

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.