




Entrees

Olive V, GF, DF	12.99
<i>Warm Marinated Olives</i>	
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	25.99
<i>Fresh Tomatoes, Buffalo Mozzarella, Prosciutto & Grissini</i>	
Calamari DF 	ENTREE 27.99 MAIN 37.99
<i>Lightly-fried Calamari with Rocket, Lemon & Homemade Mayo</i>	
Capesante GF	27.99
<i>Scallops on the shell with Roasted Cauliflower Puree, Homemade Potato Crisps & Salsa Verde</i>	
Carpaccio di Manzo GF 	29.99
<i>Beef Eye-Fillet Carpaccio, Monte Veronese Cheese, Oyster Mushrooms & Black Truffle Mayo</i>	



Pasta

Risotto del Giorno GF	MP
<i>Special Risotto of the Day</i>	
Pasta del Giorno	MP
<i>Special Pasta of the Day</i>	
Fettuccine alla Carbonara	29.99
<i>Artisan Fettuccine with Egg Yolk, Guanciale & Black Pepper</i>	
Ravioli Tricolore V	34.99
<i>Handmade Spinach & Ricotta Ravioli with Cherry Tomato Sauce, Fresh Mozzarella & Basil</i>	
Gnocchi alla Norcina 	35.99
<i>Handmade Potato Gnocchi with Oatway Pork Sausage, Field Mushrooms, Black Truffle Cream</i>	
Tagliatelle alla Bolognese 	36.99
<i>Artisan Tagliatelle with Slow-Cooked Veal Ragu & 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	13.99
		Broccolini with Garlic & Chilli V, GF, DF	13.99

Mains

Pesce del Giorno	MP
<i>Fish of the Day</i>	
Pollo alla Valdostana GF 	39.99
<i>Chicken Breast topped with Fontina Cheese and Prosciutto served with Asparagus & Creamy Mushroom Sauce</i>	
Cotoletta alla Milanese GF 	46.99
<i>400g Crumbed Beef Cutlet served with Rocket, Orange & Pecorino Salad</i>	
Filetto di Manzo al Pepe Rosa GF	49.99
<i>Gippsland Eye-Fillet served with Pan-roasted Potatoes & Pink Pepper Sauce</i>	

Desserts

Crème Brûlée GF	16.99
<i>Traditional Crème Brûlée</i>	
Cosi Tiramisu' 	16.99
<i>Traditional Tiramisu'</i>	
Torta al Limone 	16.99
<i>Lemon Tart with Chantilly Cream & Berries</i>	
Coppa Gelato GF	16.99
<i>Assorted Selection of Artisan Ice Cream</i>	
Affogato al Frangelico GF	19.99
<i>Vanilla Ice Cream served with Espresso & 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.