

Così 26TH

since 1996

Authentic Italian Cuisine

Entrees

Olive V, GF, DF	16.99
<i>Warm Marinated Olives</i>	
Bruschetta V	19.99
<i>Fresh Tomatoes, Buffalo Mozzarella Cheese & Basil (2 pcs)</i>	
Arancini ai Funghi V, GF 	24.99
<i>Handmade Mushroom Arancini served with Truffle Mayo (4 pcs)</i>	
Caprese Salad V, GF	29.99
<i>Fresh Tomatoes, Basil Pesto & Buffalo Mozzarella Cheese</i> *Add Prosciutto and Grissini + 6.99	
Capesante GF	32.99
<i>Scallops on the shell with Roasted Cauliflower Puree, Homemade Potato Crisps & Salsa Verde (3 pcs)</i>	
Calamari DF 	ENTREE 34.99 MAIN 39.99
<i>Lightly-fried Calamari with Rocket, Lemon & Homemade Balsamic Mayo</i>	
Kingfish Crudo GF	36.99
<i>Kingfish Carpaccio with Citronette, Rocket, Capers and Orange Segments</i>	
Carpaccio di Manzo GF 	36.99
<i>Beef Eye-Fillet Carpaccio, Parmesan Cheese, Pickled Mushrooms & Black Truffle Mayo</i>	

Pasta


Risotto ai Gamberi GF	39.99
<i>Carnaroli Risotto with Saffron, Asparagus and Prawns</i>	
Ravioli di Zucca V	39.99
<i>Handmade Pumpkin Ravioli with Gorgonzola Cheese Sauce and Crunchy Hazelnuts</i>	
Mezze Maniche alla Carbonara	39.99
<i>Gragnano Superior Artisan Short Pasta with Egg Yolk, Guanciale (Pork Cheek) & Black Pepper</i>	
Fettuccine alla Norcina 	42.99
<i>Gragnano Superior Artisan Long Pasta with Pork Sausage, Field Mushrooms & Black Truffle Cream</i>	
Tagliatelle alla Bolognese 	44.99
<i>Gragnano Superior Artisan Long Pasta with 12-hour Premium Slow-Cooked Veal Ragù & Shaved Parmesan Cheese</i>	
Gnocchi al Ragù D'Anatra	46.99
<i>Homemade Potato Gnocchi with white-based 12-hour Premium Slow-Cooked Duck Ragù</i>	
Spaghetti alla Marinara DF 	49.99
<i>Gragnano Superior Artisan Long Pasta with Calamari, Clams, Prawns, Scallops, Mussels, Chilli & Fresh Tomato Sauce</i>	

Mains

Pesce del Giorno	MP
<i>Fish Special</i>	
Carne del Giorno alla Griglia	MP
<i>Grilled Meat Special</i>	
Arrosto del Giorno	MP
<i>Slow-cooked Meat Special</i>	
Cotoletta di Pollo GF 	46.99
<i>Crumbed Chicken Breast served with Rocket, Shaved Parmesan and Balsamic Vinaigrette</i>	

Sides

Fries V, DF, GF	12.99
Carotine Arrosto V, GF	16.99
<i>Heirloom Roasted Dutch Carrots with Balsamic Glaze, Garlic and Butter</i>	
Broccolini V, DF, GF	16.99
<i>Sautéed Broccolini with Garlic, Chilli & Breadcrumbs</i>	
Così Salad V, GF 	16.99
<i>Little Gem Lettuce, Radicchio, Fresh Tomatoes, Crunchy Hazelnuts & Parmesan Cheese</i>	

 *Così's classics



FOLLOW US ON INSTAGRAM @COSIBARRISTORANTE - FOR ANY LARGE GROUP ENQUIRIES OR PRIVATE FUNCTIONS PLEASE EMAIL INFO@COSIRESTAURANT.COM.AU

CHECK OUT OUR SISTER VENUE @CUCINETTAMELB AND OUR BALLARAT VENUE @CARBONISIK

1996 - 2022



SCAN FOR UPDATED WINELIST

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.

PLEASE NOTE THAT A 1.5% SURCHARGE IS APPLIED ON ALL VISA AND MASTERCARD TRANSACTIONS, 1.9% ON AMEX TRANSACTIONS - ADDITIONAL 15% SURCHARGE IS APPLIED ON PUBLIC HOLIDAYS