

To Start

- Bruschetta** marinated tomatoes, red onion and basil on toasted ciabatta **v DF** \$16
- Zuppa** minestrone with bread **v** \$16
- Arancini Balls** served on roasted pepper sauce and pesto \$16
- Calamari** pan seared, with radicchio, fresh chilli, balsamic glaze (Gluten Free optional) **DF** \$17
- Garlic Prawns & Meatballs** with napoletana sauce and crusty ciabatta \$18
- Beef Carpaccio** thin slices of Tasmanian eye fillet, shaved truffled pecorino, ciabatta \$17
- Sardines** crumbed with pesto and caper aioli \$18
- Garlic or Herb Ciabatta** with side of shaved parmigiano **v** \$10
- Olives** variety, warmed with grissini **v DF** \$11
- Meatballs** pork and veal meatballs served in spicy tomato sugo with fried polenta **GF** \$16

Please also see our specials board for the Chef's daily specials

Pizza

Medium size bases, Gluten Free option +\$4

Pizzas have napoletana base & cheese (unless specified)

- Garlic Pizza** napoletana base, mixed with crushed garlic, topped with cheese, oregano **v** \$18
- Margherita** fresh tomato, fior di latte, fresh basil **v** \$23
- Capricciosa** mushroom, sliced pancetta, artichokes, olives \$24
- Salmone** capers, red onion, topped with Tasmanian smoked salmon, lemon, rocket \$26
- Arugula** pizza topped with fresh prosciutto, rocket, shaved parmesan, balsamic glaze \$24
- Pera Fresca** bianco gorgonzola and chilli base, topped with fresh prosciutto, fresh pear, rocket and balsamic glaze \$26
- Gallina** roasted chicken, red onion, mushroom, capers, sliced pancetta \$24
- N'duja** red onion, baby spinach, artichokes, olives, gorgonzola, n'duja spicy sausage \$25
- Peperoni** casalinga salami, mushroom, olives, roasted capsicum \$24
- Giardino** red onion, baby spinach, artichokes, olives, fresh tomato **v** \$24
- Salumi** red onion, casalinga salami, n'duja spicy sausage, roasted chicken, topped with fresh prosciutto, garlic aioli \$26

Any additional ingredients will incur and small surcharge.

CULTURA

ESPRESSO BAR & RESTAURANT

Lunch & Dinner - Tuesday to Saturday

Some help to find what suitable for you:

GF - Gluten Free **DF** - Dairy Free **V** - Vegetarian

Add or Substitute toasted Gluten-free bread to any dish \$3

Insalata

- Beetroot Caprese** with fior di latte, rocket, basil oil **GF v** \$15
- Pear** with rocket, extra virgin olive oil, shaved parmigiano **GF v** \$13
- Warm Quail Salad** fried quail dusted with fennel salt, on a fennel and orange salad \$21

To Share

Antipasto Platter selection of cured Italian meats, seafood, grilled and pickled vegetables, condiments, ciabatta \$22/\$35

Formaggi Plate with condiments and ciabatta

Choose from - Truffled Pecorino \$10 Gorgonzola \$8 Barolo \$11

Prices are per 30g serve each

We source the freshest local fruit, vegetables and seafood, along with fine Italian smallgoods and cheeses to create a unique combination to excite your senses.

Calzone (traditional folded over pizza)

- Rocchia** red onion, king prawns, casalinga salami, capers, baby spinach, chilli, mushrooms \$28
- Pollo** roasted chicken, red onion, mushroom, roasted capsicum, olives \$28
- Cultura** mushrooms, fresh tomato, gorgonzola, fresh basil **v** \$27

Enjoy la dolce vita? Ask to see our dessert and coffee menu

TRADING HOURS SERVING FOOD ALL DAY

Lunch Tuesday – Saturday 11.30am to 2.30pm

Dinner Tuesday – Saturday 5.30am to 8.30pm

Drinks menu available from open to close

Pasta

With your choice of fettucine, penne, spaghetti, ravioli (add \$2), house made gnocchi (add \$3), gluten free pasta (add \$3)

Beef Ragu \$26

slow cooked beef, lamb, tomatoes, vegetables, herbs

Puttanesca \$24

chilli, anchovies, olives, capers, napoletana sauce

Carbonara \$24

Pancetta, egg, parmesan, garlic

Cultura v \$25

mushrooms, fresh basil, gorgonzola, napoletana sauce

Salmone \$27

house hot smoked Atlantic salmon, capers, cherry tomatoes and white wine cream sauce

Crema Di Gorgonzola \$25

spinach, salami, gorgonzola, cream

Gamberi Aglio e Olio \$24

prawns, chilli, garlic, extra virgin olive oil

Pesto Pollo \$26

chicken, semi-dried tomatoes, spinach, red onion, pesto cream sauce

Strozzapreti v \$27

roasted pumpkin, pine nuts, sage butter and goat's cheese

Marinara Spaghetti \$32

selection of Tasmanian shellfish, calamari and white fish served with spaghetti. Your choice of Napoletana sauce or white wine and cream

Risotto

Pollo GF \$25

chicken, pea and pancetta risotto finished with fresh rocket leaves

Gamberi GF \$26

prawn risotto with dill, lemon zest, finished with dry vermouth

Funghi v GF \$24

wild mushroom and spinach finished with truffle butter

Al Forno

Lasagna \$24

beef mince and mozzarella layered between pasta sheets

Spinach & Ricotta Sospiri v \$23

balls of spinach and ricotta, oven baked and served with Napoletana sauce and dressed with rocket

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Main Course

Sicilian Duck \$32

duck maryland braised with red wine, dried fruits and chilli, served on pan fried chestnut gnocchi and seasonal greens

Veal Limone GF OR Marsala \$31

pan fried veal with your choice of sauce, served with crushed potato and seasonal greens

Lamb Shank GF \$32

wet roasted lamb shank, white wine, peas, white polenta and roasted baby carrots

Beef Cheek GF \$32

slow cooked in marsala served with roasted garlic and parmesan mash and seasonal greens


Local Market Fish GF \$33


pistachio crusted Atlantic salmon served on a light braise of chickpeas and zucchini

Please also see our specials board for the Chef's daily specials

Cultura is proud to be a local, small, Tasmanian business.

We welcome you into our home and strive to provide an enjoyable and warm experience for you, one that we hope you wish to enjoy with us again. Grazie.

Find us on  @culturaespresso/

 #culturahobart