

# To Start

<b>Bruschetta</b> marinated tomatoes, red onion and basil on toasted sourdough	V DF	\$16
<b>Zuppa</b> Minestrone with bread	V	\$16
<b>Arancini Balls</b> with basil pesto and aioli, ask us for today's flavour		\$16
<b>Calamari</b> pan seared, with radicchio, fresh chilli, balsamic glaze (Gluten Free optional)	DF	\$17
<b>Garlic Prawns &amp; Meatballs</b> with napoletana sauce and crusty ciabatta		\$18
<b>Beef Carpaccio</b> thin slices of Tasmanian eye fillet, shaved truffled pecorino, grissini		\$17
<b>Sardines</b> crumbed with pesto and caper aioli		\$18
<b>Garlic or Herb Ciabatta</b> with side of shaved parmigiano	V	\$10
<b>Olives</b> variety, warmed with grissini	V DF	\$11

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)

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

Open for lunch Mon-Sat / Dinner Thurs-Sat/

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

<b>Beetroot Caprese</b> with fior di latte, rocket, basil oil	GF V	\$15
<b>Pear</b> with rocket, extra virgin olive oil, shaved parmigiano	GF V	\$13
<b>Warm Quail Salad</b> fried quail dusted with fennel salt, on a fennel and orange salad		\$20

# To Share

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

**Formaggi Plate** with condiments and grissini

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)

<b>Rocchia</b> red onion, king prawns, casalinga salami, capers, baby spinach, chilli, mushrooms	\$28
<b>Pollo</b> roasted chicken, red onion, mushroom, roasted capsicum, olives	\$28
<b>Cultura</b> mushrooms, fresh tomato, gorgonzola, fresh basil	V \$27

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

## TRADING HOURS

**Breakfast** Mon - Fri 8am to 11.15am and ALL DAY SATURDAY

**Lunch** Mon - Sat 11.30am to 2.30pm

**Dinner** Thur - Sat 5.30pm 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 Ragù** \$26

Slow cooked beef, lamb, tomatoes, vegetables, herbs

**Puttanesca** \$23

chilli, anchovies, olives, capers, napoletana sauce

**Carbonara** \$23

Pancetta, egg, parmesan, garlic

**Cultura** v \$24

Mushrooms, fresh basil, gorgonzola, napoletana sauce

**Salmone** \$27

Tasmanian smoked salmon, capers, cherry tomatoes, white wine, cream

**Crema Di Gorgonzola** \$24

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

**Spagnolo Squid Ink Spaghetti** \$29

Chorizo and calamari tossed with chilli, garlic, pangrattato, diced tomatoes

**Marinara Spaghetti** \$32

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

# Risotto

**Pollo** Chicken, pea, semi dried tomato topped with fresh leaves and crispy pancetta GF \$25

**Gamberi** prawn risotto with dill, lemon zest, finished with dry vermouth GF \$26

**Funghi** Wild mushroom and spinach finished with truffle butter v GF \$24

# 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 Neapolitan sauce and dressed with rocket

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# Main Course

**Sicilian Duck** \$31

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

**Veal Limone** GF OR Marsala \$30

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

**Pork Cottoletta** \$29

crumbed and pan fried pork loin served with white bean puree, and seasonal greens

**Beef Cheek** GF \$31

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

**Local Market Fish** GF DF \$32

Today's locally caught fish, potatoes, confit tomatoes and capsicum

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.*