

To Start

Bruschetta marinated tomatoes, red onion and basil on toasted sourdough	v DF	\$16
Zuppa Minestrone with bread	v	\$15.5
Arancini Balls with basil pesto and aioli, ask us for today's flavour		\$15
Limoncello Cured Salmon thinly sliced with red onion, popped capers, black pepper mascarpone and Limoncello gel	GF	\$15
Calamari pan seared, with radicchio, fresh chilli, balsamic glaze (Gluten Free optional)	DF	\$17
Garlic Prawns & Meatballs with napoletana sauce and crusty ciabatta		\$17
Beef Carpaccio thin slices of Tasmanian eye fillet, shaved truffled pecorino, grissini		\$17
White Bait fried with white sambucca aioli	DF	\$15
Garlic or Herb Ciabatta with side of shaved parmigiano	v	\$9
Olives variety, warmed with grissini	v DF	\$9

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	\$17
Margherita fresh tomato, fior di latte, fresh basil	v	\$22
Capricciosa mushroom, sliced pancetta, artichokes, olives		\$23
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
Pepperoni casalinga salami, mushroom, olives, roasted capsicum		\$23
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

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

Beetroot Caprese with fior di latte, rocket, basil oil	GF v	\$14
Pear with rocket, extra virgin olive oil, shaved parmigiano	GF v	\$13
House smoked Duck Breast endive, goats cheese, red onion, semi dried tomato and truffle oil	GF	\$24
Panzanella & Bresciola traditional bread salad with cherry tomatoes fresh herbs and leaves with Italian air dried beef		\$19
Roasted seasonal vegetables shaved truffle pecorino, pine nuts and honey dressing	v	\$19

To Share

Antipasto Platter selection of cured Italian meats, seafood, grilled and pickled vegetables, condiments, ciabatta	\$20/\$33
Formaggi Plate with condiments and grissini	
Choose from - Truffled Pecorino \$8 Gorgonzola \$6 Barolo \$8	
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	\$27
Cultura mushrooms, fresh tomato, gorgonzola, fresh basil	v \$26

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 3pm
Dinner	Thur - Sat 5:30pm to 9pm
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 \$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 v \$24

Spinach, walnuts, gorgonzola, cream

Gamberi Aglio e Oglio \$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 \$28

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

Marinara Spaghetti \$31

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

Risotto

Pollo GF \$24

Chicken, pea, semi dried tomato topped with fresh leaves and crispy pancetta

Gamberi GF \$25

Grilled King prawns served on ink risotto, chilli and lemon

Funghi v GF \$24

Wild mushroom and spinach finished with truffle butter

Al Forno

Lasagna \$23

beef mince and mozzarella layered between pasta sheets

Spinach & Ricotta Sospiri v \$21

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

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Main Course

Chicken Saltimbocca \$27

with crispy polenta, greens and pan reduction sauce

Veal Limone GF OR Marsala \$27

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

Pork Cotoletta \$27

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

Peppered minute Steak GF \$28

fried potato, eggplant ragu and balsamic glaze

Local Market Fish GF DF \$29

Today's locally caught fish, endive salad and roasted vine tomatoes

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.