

## Antipasti / Starters

**garlic or herb ciabatta** with side of shaved parmigiano 10 v

**carpaccio** of beef, truffled pecorino, rocket and ciabatta 17

**warmed olives** and bread 10 v

**soup of the day** (check special's board) served with bread 16

**pan seared calamari** balsamic vinegar, bitter leaves and chilli on grilled ciabatta 18

**sardines** fried, served with potato aioli 17

**arancini** (ask us for today's flavour) served on roasted capsicum coulis and basil pesto 17

**bruschetta** fresh salad of tomato, red onion and basil on toasted ciabatta 16 v

**antipasto platter** for 2, selection of meats, vegetables and cheese served with bread and grissini 39

Add or substitute gluten free bread to any dish for \$3

Look for these symbols to find what is suitable for you:

V / vegetarian

GF / gluten free

## LUNCH & DINNER

11.30-2.30 / 5.30-8.30

TUESDAY / SATURDAY

## Insalata / Salads

**pan fried quail** sweet potato, barley, seeds, fresh herbs and honey dressing 21

**warm baby vegetables** with grilled chicken, charred radicchio and gorgonzola dressing 21

**zucchini and bocconcini** with olive puree and croutons 17 v

**beetroot caprese** with fior di latte, rocket and basil oil 16 v GF

**rocket**, pear, parmigiano and walnut 16 v GF



**Pizza** Medium size base / gluten free option add \$4

**garlic pizza** tomato base, crushed garlic, oregano, cheese 18 v

**margherita** tomato base, fior di latte, fresh basil, fresh tomato 24 v

**arugula** tomato base and cheese, cooked, topped with prosciutto crudo, rocket, shaved parmigiano, balsamic glaze 26

**pera fresca** white gorgonzola and chilli base, cooked, topped with prosciutto crudo, rocket, sliced pear, balsamic glaze 26

**buttered leek** white bechamel and taleggio base, buttered leek, pancetta, cheese 24

**n'duja** tomato base, red onion, roasted peppers, fresh jalapenos, spicy n'duja sausage, cheese 25

**salmone** white bechamel and taleggio base, red onion, capers, cooked, topped with tasmanian smoked salmon, lemon wedge, rocket 26

**pepperoni** tomato base, salami, mushrooms, olives, cheese 24

**quattro formaggi** tomato base, mozzarella, taleggio, gorgonzola, cooked, topped with shaved parmigiano and rocket 25 v

**Calzone** traditional folded pizza

**il capo** red onion, roasted chicken, mushrooms, fresh jalapenos, pineapple, olives, taleggio 27

**salumi** red onion, roasted chicken, spicy n'duja sausage, salami, crispy pancetta and aioli drizzle 27

**giardino** mushroom, olives, roasted peppers, red onion, fresh tomato, basil pesto 26 v

Please advise us of any dietary requirements when you

Any additional ingredients may incur an extra charge

## Pasta

**traditional meat lasagna** served with a rocket and parmigiano salad 26

**spaghetti marinara** shellfish, calamari and fish, served either in napoletana sauce OR white wine and cream sauce 34

### **the following sauces are with your choice of -**

**fettuccine / penne / spaghetti / ravioli** ricotta (add \$2)

**gnocchi** house made (add \$3)/ **gluten free** pasta (add \$3)

**beef and lamb ragu** slow cooked for eight hours with red wine, tomatoes, herbs 26

**puttanesca** anchovies, garlic, capers and olives with a hint of chilli in a napoletana sauce 25

**zucca arrosto** roasted pumpkin, taleggio cheese, walnuts and spinach 26 v

**gamberi aglio e olio** prawns tossed in an oil based pasta sauce of garlic and chilli 27

**verano** a light sauce of eggplant, spinach and olives with a touch of white wine and tomato 25 v

**pesto pollo** thin strips of chicken, red onion, spinach in a creamy basil pesto sauce 27

**carbonara** pancetta, egg yolk, parmigiano and dash of cream 26



## Contorni / Sides

*Yours to add any way you like*

buttered greens with  
toasted almonds 9 v GF

rosemary potatoes 8 v GF

polenta chips 9 v GF

olive oil mash 8 v GF

*At Cultura, we source the freshest local fruit, vegetables and seafood, along with fine Italian smallgoods and cheeses to create a unique combination which will excite your senses*

## Risotto

**chicken**, saffron, pea and parmigiano 26 GF

**prawns**, and dill finished with vermouth 27 GF

**funghi**, wild mushrooms, spinach and

truffled butter 26 v GF

## Mains

**walnut and parmesan crumbed pork** served with Italian slaw and aioli 29

**slow braised beef cheek** served on olive oil mash 29 GF

**sicilian duck** slow braised with red wine, dried fruit, chilli, served with chestnut gnocchi and greens 33

**veal scaloppine** choice of **limone** or **marsala** sauce, served with crushed potatoes 29 GF

**slow roasted lamb shoulder** served with wild mushroom cappelletti and onion jus 29

**gluten free gnocchi** in sage butter with pea puree, king oyster mushrooms, and truffled pecorino 31 v GF

**market fish** served with confit of fennel and tomato 31 GF



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