

## Trading Hours

### Breakfast

Mon - Fri 8.00am to 11.15am

Sat - All Day

### Lunch

Mon - Sat 11.30am to 3pm

### Dinner

Thurs - Sat 5.30pm to 9pm




@culturaespressobar/



#culturahobart



## Take Away Menu

 03 6234 7111

 123 Liverpool St, Hobart

[eat@culturahobart.com.au](mailto:eat@culturahobart.com.au) [www.culturahobart.com.au](http://www.culturahobart.com.au)

*'Phone orders are welcome'*

Breakfast | Lunch | Dinner

# 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 \$12

**Margherita** fresh tomato, fior di latte, fresh basil v \$16

**Capricciosa** mushroom, sliced pancetta, artichokes, olives \$16

**Salmone** capers, red onion, topped with Tasmanian smoked salmon, lemon, rocket \$19

**Arugula** pizza topped with fresh prosciutto, rocket, shaved parmesan, balsamic glaze \$17

**Pera Fresca** bianco gorgonzola and chilli base, topped with fresh prosciutto, fresh pear, rocket and balsamic glaze \$18

**Gallina** roasted chicken, red onion, mushroom, capers, sliced pancetta \$18

**N'duja** red onion, baby spinach, artichokes, olives, gorgonzola, n'duja spicy sausage \$18

**Pepperoni** casalinga salami, mushroom, olives, roasted capsicum \$16

**Giardino** red onion, baby spinach, artichokes, olives, fresh tomato v \$16

**Salumi** red onion, casalinga salami, n'duja spicy sausage, roasted chicken, topped with fresh prosciutto, garlic aioli \$19

Any additional ingredients will incur a small surcharge.

# Calzone (traditional folded over pizza)

**Rocchia** red onion, king prawns, casalinga salami, capers, baby spinach, chilli, mushroom \$20

**Pollo** roasted chicken, red onion, mushroom, roasted capsicum, olives \$20

**Cultura** mushrooms, fresh tomato, gorgonzola, fresh basil v \$20

# Pasta

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

**Beef Ragù**, slow cooked beef, lamb, tomatoes, vegetables, herbs \$19

**Puttanesca**, chilli, anchovies, olives, capers, napoletana sauce \$18

**Carbonara**, pancetta, egg, parmesan, garlic \$18

**Cultura**, mushrooms, fresh basil, gorgonzola, napoletana sauce v \$19

**Salmone**, Tasmanian smoked salmon, capers, cherry tomatoes, white wine, cream \$20

**Crema Di Gorgonzola**, spinach, walnuts, gorgonzola, cream v \$19

**Gamberi Aglio e Oglio**, prawns, chilli, garlic, extra virgin olive oil \$18

**Pesto Pollo**, chicken, semi-dried tomatoes, spinach, red onion, pesto cream sauce \$20

# Risotto

**Pollo**, chicken, pea, semi dried tomato topped with fresh leaves and crispy pancetta GF \$20

**Gamberi**, grilled King prawns served on ink risotto, chilli and lemon GF \$22

**Funghi**, wild mushroom and spinach finished with truffle butter v GF \$20

# Al Forno

**Lasagna**, beef mince and mozzarella layered between pasta sheets \$19

**Spinach & Ricotta Sospiri**, balls of spinach and ricotta, oven baked and served with Napoletana sauce and dressed with rocket v \$18