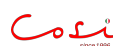


Entrees

Cestino di Pane v	6.9
<i>Artisan Focaccia and Bread Roll Basket served with EVOO and Balsamic Vinegar</i>	
Bruschetta v	9.9
<i>Fresh Tomatoes, Stracciatella Cheese & Basil (1 pc)</i>	*Add Prosciutto + 6.9
Arancini v, GF 	14.9
<i>Homemade Arancini 'Of The Day' (2 pcs)</i>	
Capesante GF	19.9
<i>Scallops on the Shell with Roasted Cauliflower Purée, Homemade Potato Crisps & Salsa Verde (2 pcs)</i>	
Calamari DF 	23.9
<i>Lightly-Fried Calamari with Rocket, Lemon & Homemade Balsamic Mayo</i>	
Kingfish Crudo GF	26.9
<i>Kingfish Carpaccio with Citronette, Rocket, Capers, Potato Crisps, Pomegranate & Orange Segments</i>	
Carpaccio di Manzo GF 	26.9
<i>Beef Eye-Fillet Carpaccio, Rocket, Parmesan Cheese, Pickled Mushrooms & Black Truffle Mayo</i>	
Antipasto Board	29.9
<i>Prosciutto, Mortadella, Parmesan Cheese, Olives, Grilled Vegetables & Garlic Bread</i>	*Add Arancino + 6.9

Sides

Fries v, DF, GF	11.9
Verdure v, GF	13.9
<i>Seasonal Vegetables with Garlic & Chilli</i>	
Cosi Salad v, GF 	15.9
<i>Mixed Leaves, Baby Beetroot, Crunchy Hazelnuts & Gorgonzola Cheese</i>	
Caprese Salad v, GF	17.9
<i>Stracciatella Cheese, Heirloom Tomatoes & Basil Pesto</i>	
	*Add Prosciutto + 6.9

 *Cosi's classics

Fresh Pasta

Carbonara Classica	29.9
<i>Fresh Rigatoni Pasta with Egg Yolk, Guanciale (Cured Pork Cheek), Pecorino Cheese & Black Pepper</i>	
Tagliatelle alla Norcina 	33.9
<i>Fresh Tagliatelle Pasta with Pork Sausage, Field Mushrooms & Black Truffle Cream</i>	
Pappardelle al Ragù di Agnello 	37.9
<i>Fresh Pappardelle Pasta with 12-Hour Slow-Cooked Lamb Ragù & Shaved Parmesan Cheese</i>	
Gnocchi al Taleggio e Funghi v	32.9
<i>Fresh Potato, Spinach and Ricotta Gnocchi with Taleggio Cheese, Field Mushrooms and Toasted Hazelnuts</i>	
Ravioli Tricolore v	34.9
<i>Fresh Ricotta and Spinach Ravioli with Fresh Napoli, Stracciatella Cheese & Basil</i>	
Risotto allo Zafferano, Calamari e Capesante GF	36.9
<i>Carnaroli Risotto with Saffron, Calamari, Scallops & Asparagus</i>	
Spaghettoni alle Vongole DF	38.9
<i>Fresh Squid-Ink Spaghettoni Pasta with Clams, Zucchini, Cherry Tomatoes & Bottarga</i>	
Linguine alla Marinara DF 	39.9
<i>Fresh Linguine Pasta with Calamari, Clams, Prawns, Scallops, Mussels, Chilli & Fresh Napoli Sauce</i>	

Mains

Pesce del Giorno	43.9
<i>Fish Fillet of The Day</i>	
Costolette di Agnello 	45.9
<i>Panko and Herb Crumbed Lamb Cutlets 'Cotoletta Style' served with Roasted Artichokes & Salsa Verde (3 pcs)</i>	
Guancia di Manzo GF	47.9
<i>Braised Beef Cheek served with Truffle Mashed Potatoes & Salsa Verde</i>	
Tagliata di Manzo GF	49.9
<i>Grilled Porterhouse Served Sliced 'Tagliata Style' with Crushed Potatoes & Truffle and Mushroom Sauce</i>	



PROUDLY SERVING FRESH PASTA FROM OUR OWN BOUTIQUE PASTA LAB CARBONI'S



AVAILABLE TO PURCHASE OUR OWN HOMEMADE LIMONCELLO AND ARANCELLO FROM ANTICA DISTILLERIA CARBONI'S

CHECK OUT OUR SISTER VENUES  @CUCINETTAMELB2013



@VAPORETTOMELB2014 OR OUR BALLARAT VENUE



@CARBONISIK

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1996 - 2023



SCAN FOR UPDATED WINELIST

GLUTEN INTOLERANCE: We take a lot of care in crafting our gluten free range, however, we cannot totally avoid cross-contamination of wheat flour as it is used in large quantities daily in our kitchen.

PLEASE NOTE THAT A 1.5% SURCHARGE IS APPLIED ON ALL VISA AND MASTERCARD TRANSACTIONS. 1.9% ON AMEX TRANSACTIONS - ADDITIONAL 10% SURCHARGE IS APPLIED ON SUNDAYS AND 15% SURCHARGE IS APPLIED ON PUBLIC HOLIDAYS

C O S I B A R R I S T O R A N T E - 6 8 T O O R A K R D - S O U T H Y A R R A