

# Casoni

## Antipasti

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Sesame Flatbread (v)  
72 hrs fermented sourdough \$9

*Add on:*

Salmon roe \$7  
Cured seafood plate \$31  
*pickled mussels, boquerones, cantabrian anchovy, salmon roe*  
Olives \$5  
*marinated olives + rosemary (gf) (v)*  
Red Vine Peppers (gf) (v) \$10

### Cheese & meats:

Green garlic burrata (v) \$13  
Cheese of the day (v) \$12  
Nduja \$10  
Bonemarrow + leek \$14

## Sides & Salads

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Grilled Cos \$14  
*chimichurri + baby cos + green pea (v)*  
Roasted Pumpkin \$15  
*Buffalo mozzarella + sage + brown butter + pistachio (gf) (v)*

Groups of 6 and above are required to order under our 'Menu Fisso'. A 10% gratuity applies to groups of 6 and up, and to tables on Sundays.

## Small Plates

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Black Garlic Bread \$12  
*miso cultured butter (v)*  
Whole Cantabrian Anchovy \$20  
*mandarin + la marquinesa anchovy + caper (gf)*  
Scallop Tartare \$19  
*hokkaido scallops + grapefruit + pickled mussels + thai basil (gf)*  
Eggplant Schnitty \$16  
*coriander salsa verde + peanut + pecorino (v)*  
Potato Hash Brown \$16  
*leek ash + salmon roe + baccala*

## Pasta

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Carbonara Pici \$27  
*guanciale + ham + yolk + pepper + melted brie*  
Duck and Mushroom Ragu Mafaldine \$29  
*fried enoki mushroom + anchovy*  
Green Pesto Fusili \$24  
*assorted green pesto + fried shallot + leek + salted ricotta (v)*  
Moreton Bay Bug Spaghetti \$39  
*nduja bisque + xo spice + dill*

## Protein

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Shortrib 250g \$39  
*smoked black pepper + mustard + bonemarrow + shallot (gf)*