

# ioesco

cucina • bar

## Snacks

<b>MUSHROOM ARANCINO</b> <i>baby bocconcini &amp; truffle aioli</i>	7 each
<b>SEARED SCALLOP</b> <i>brandy cream sauce, avruga &amp; fennel fronds</i>	8 each
<b>LECCA-LECCA</b> <i>white anchovy, green olives &amp; guindilla pepper</i>	6 each

## Antipasti

<b>MIXED LIGURIAN &amp; SICILIAN OLIVES</b>	10
<b>GARLIC &amp; ROSEMARY FOCCACCIA</b>	12
<b>PIZZA ROSSA</b> <i>napoli, olive oil, oregano &amp; garlic</i>	16
<b>PIZZA PROSCIUTTO</b> <i>extra virgin olive oil, rosemary, san daniele prosciutto &amp; rocket</i>	24

## Primi

<b>BURRATA</b> <i>herliom tomatoes, chives, black olives, vinocotto, evoo &amp; ciabatta</i>	28
<b>PEAR, WALNUT &amp; GORGONZOLA SALAD</b> <i>rocket, honey truffle vinegarette &amp; balsamic</i>	22
<b>TASMANIAN BLACK MUSSELS</b> <i>tomato, onion, chilli, &amp; toasted ciabatta</i>	24
<b>LIGHTLY FRIED CALAMARI</b> <i>garlic, parsley, dill aioli &amp; lemon</i>	25
<b>GARLIC BUTTER PRAWNS</b> <i>chilli, lemon &amp; parsley</i>	24
<b>BEEF CARPACCIO</b> <i>thinly sliced aged eye fillet, rocket, parmigiano, capers &amp; lemon</i>	28
<b>SOUP OF THE DAY</b>	M/P

## Pasta | Risotto | Gnocchi

<b>PRAWN &amp; BUG RISOTTO</b> <i>chilli, lemon, fresh herbs</i>	45
<b>HOME MADE GNOCCHI</b> <i>truffle, mixed mushrooms and cream served in a parmigiano reggiano cheese wheel</i>	40
<b>AGLIO e OLIO</b> <i>linguini, garlic, olive oil, parsley, lemon, cherry tomatoes</i> + add chicken + add clams + add prawns	26 9/12
<b>MARINARA</b> <i>spaghetti, selection of seafood, white wine, garlic &amp; napoli</i>	38
<b>CLASSIC BEEF LASAGNA</b> <i>wagyu beef ragu, napoli, rocket salad &amp; parmigiano</i>	36
<b>CARBONARA</b> <i>linguini, smoked ham, wild mushrooms, parsley &amp; parmesan</i> + add chicken	34 9
<b>BOLOGNASES</b> <i>spaghetti, wagyu beef ragu, garlic, tomato, red wine &amp; parmesan</i>	36
<b>OSSOBUCO</b> <i>rigatoni, slow braised beef shank, crispy prosciutto &amp; salsa verde</i>	38
<b>SPINACH &amp; RICOTTA RAVIOLI</b> <i>sundried tomatoes, olives, pesto cream &amp; parmigiano</i>	32

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## Secondi

<b>WILD CAUGHT BARRAMUNDI</b> <i>poached in olive oil and garlic with cherry tomatoes, caper, basil &amp; olives</i>	42
<b>300g PORK COTOLETTA CUTLET</b> <i>Italian beans with chorizo &amp; lemon</i>	42
<b>POLLO alla PARMIGIANA</b> <i>parmesan crumbed free range chicken breast with eggplant, prosciutto, napoli &amp; mozzarella</i>	36
<b>SCALOPPINI FUNGHI</b> <i>veal medallions, wild mushrooms, white wine cream sauce</i>	46
<b>RED WINE BRAISED BEEF CHEEKS</b> <i>soft parmesan polenta, roast shallots, salsa verde</i>	42
<b>BISTECCA</b> <i>250g aged beef fillet, steamed broccolini, fried potatoes, porcini mushroom sauce</i>	60

## Pizza

<b>CLASSIC MARGHERITA</b> <i>rossa base, fior di latte, basil</i>	24
<b>GAMBERI</b> <i>rossa base, tiger prawns, chilli, feta, olives &amp; mozzarella</i>	36
<b>CICCIA</b> <i>rossa base, hot salami, fior di latte, &amp; hot honey</i>	32
<b>SUPREMA</b> <i>rossa base, ham, salami, wild mushroom, olives, roast onion &amp; mozzarella</i>	28
<b>NUVOLA</b> <i>bianca base, mortadella, fior di latte &amp; pistachio</i>	32

## Sides

<b>CAVOLO CAPPUCCIO</b> <i>charred sugarloaf cabbage, romesco &amp; pangrattato</i>	20
<b>STEAMED BROCCOLINI</b> <i>butter, almonds, capers &amp; lemon</i>	14
<b>WHOLE FRIED BABY POTATOES</b> <i>garlic, rosemary, olive oil &amp; parsley</i>	12

## Dolci

<b>CLASSIC TIRAMISU</b>	16
<b>STICKY TOFFEE PUDDING</b> <i>warm date pudding, butterscotch sauce, vanilla bean ice-cream</i>	17
<b>GELATI</b> <i>changing daily</i>	15
<b>SPIKED HOT CHOCOLATE</b> <i>choice of liqueur Baileys / Bumbu Cream, / Irish Liqueur, / Frangelico</i>	18
<b>TORTINO</b> <i>warm chocolate fondant, chocolate fudge sauce &amp; vanilla bean ice-cream</i>	18
<b>AFFOGATO</b> <i>Madagascar vanilla bean gelato, brazil nero espresso, choice of liqueur (Baileys / Frangelico / Nocino / Amaretti/ Peanut Butter Whiskey / Irish Liqueur / Creamed Rum)</i>	18/21