



ristorante italiano

Take Away Menu

07 3369 7417

We sell Homemade Pasta

Contact us to preorder!

www.collerosso.com.au

191 Musgrave Rd, Red Hill

Entrees

Focaccia Rustica (gfo +\$4, veg, df)	10
Organic Pizza Bread with Rosemary, Oregano, Maldon Salt, Garlic Oil	
Arancini of the Day	10
Homemade Arancini served with Napoli Sauce (Ask for the choice available)	
Calamari Fritti (df)	18
Deep Fried Fresh and Tender Calamari served with a Lemon Wedge	
Rucola e Pere (gf, df, veg)	14
Rocket Salad, Pear, Walnuts, Lemon Olive Oil	
Insalata Caprese (gf, veg)	18
Sliced Tomatoes, Braided Mozzarella, Aged Balsamic Vinegar	

Pizza

Margherita (veg)	19
Tomato, Mozzarella, Basil Olive Oil	
Calabrese	22
Tomato, Mozzarella, Hot Salami, Olives	
Sarda	22
Tomato, Mozzarella, Pork Belly, Caramelised Red Onion, Shaved Pecorino	
Cotto e Funghi	22
Tomato, Mozzarella, Ham, Mushrooms	
Prosciutto Crudo	23
Tomato, Mozzarella, Prosciutto, Rocket, Shaved Parmesan	
Acciughe, Olive e Capperi	21
Mozzarella, Anchovies, Black Olives, Capers, Oregano	
Zucca (veg)	22
Mozzarella, Roasted Pumpkin, Rocket, Goat Cheese, Lemon Olive Oil	
Tartufo	23
Mozzarella, Mild Salami, Sliced Potatoes, Truffle Oil	
Calzone	22
Folded Pizza filled with Mozzarella, Ham, Mushrooms, topped with Napoli Sauce	

Gluten Free Pizza base +\$4 (No GF available for Calzone)

Pasta

<i>Malloreddus al Ragù di Manzo</i>	23
Homemade Sardinian Short Pasta with Pulled Beef Ragout, Napoli Sauce, Mint, Parmesan Cheese	
<i>Spaghetti ai Calamari (df)</i>	24
Homemade Spaghetti with Calamari, Cherry Tomato Sauce, Lobster Bisque, Lemon Zest, Chilli	
<i>Gnocchi in Crema di Formaggio Affumicato (veg)</i>	23
Homemade Potato Gnocchi in a Smoked Cheese Sauce, with Crunchy Kale	
<i>Lasagna al Ragù di Vitello e Porcini</i>	25
Homemade Egg Pasta layered with Veal Ragout, Porcini Mushrooms, Bechamel, a touch of Napoli Sauce	
<i>Pasta Ripiena del Giorno</i>	26
Homemade Filled Pasta of the Day in a Butter Sauce, with Truffle and Parmesan	

Gluten Free Pasta +\$3 to choose from Short Pasta or Gnocchi
(No GF available for Lasagna)

Mains

<i>Brasato di Agnello (gf)</i>	39
Slow Cooked Braised Lamb Rump served with Saffron Potato Puree and an Orange Sauce	
<i>Gamberi Piccanti con Fregola Sarda (gfo, df)</i>	35
Chilli Prawns cooked in a Lobster Bisque and Cherry Tomato Sauce, served with Sardinian Semolino Pasta	
<i>Calamari Fritti (df)</i>	30
Main Deep Fried Fresh and Tender Calamari served with a Lemon Wedge	

Kids (under 12)

Spaghetti with Napoli Sauce (dfo, veg)	10
Spaghetti with Pulled Beef Ragout (dfo)	12
Kids Margherita Pizza (veg)	10
Kids Ham and Cheese Pizza	12

GF: Gluten Free

DF: Dairy Free

GFO/DFO: Gluten/Dairy Free Option

VEG: Vegetarian

Dessert

Tiramisù <i>Semifreddo</i> Mascarpone Cream, Nutella Cream and Sponge Fingers soaked in Coffee	14
Gelato Misto (gfo, dfo) Choose Three Scoops from Italian Gelati (Vanilla, Chocolate, Pistachio) and Sorbets (Lemon, Strawberry)	10
Pizza Nutella (gfo +\$4) Small Dessert Pizza topped with Nutella and Dry Fruit	18

Drink List

Soft Drinks

375ml Cans (Coke, Coke No Sugar, Sprite)	4
200ml Cans (Soda Water, Tonic Water, Dry Ginger)	3
375ml Bundaberg Ginger Beer	4
200ml San Pellegrino Juices (Chinotto, Aranciata, Limonata)	4
750ml Water (San Pellegrino Sparkling, Acqua Panna Still)	5

Beer

Ichnusa Sardinian Export Lager	5
Peroni Leggera (Mid Strenght)	
Peroni Original (Red Label)	
Peroni Nastro Azzurro (Premium)	
Peroni Gluten Free	
Cascade Premium Light	
Corona	
Pressman's Apple Cider	

Wine

Prosecco Extra Dry, Italy	32
Peach Moscato, Italy	32
Sem/Sav/Blanc, NSW	20
Pinot Grigio, Italy	33
Falerio DOP (Organic Blend), Italy	36
Reserve Chardonnay, SA	39
Sauvignon Blanc (Organic), NZ	32
Rosé, Italy	36
Merlot, NSW	20
Cabernet Sauvignon, Italy	28
Sangiovese, Italy	31
Zinfandel, Italy	36
Shiraz, SA	33
Pinot Noir (Organic), NZ	36