



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

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|---|----|
| Focaccia Rustica (gfo +\$4, df, veg) | 10 |
| Organic Pizza Bread with Rosemary, Oregano, Maldon Salt, Garlic Oil | |
| Olive Ascolane con Maionese al Tartufo | 14 |
| Crumbed Olives stuffed with Meat served with a Truffle Mayo | |
| Crocchette Carbonara con Crema di Pecorino | 15 |
| Homemade Carbonara Croquette served with a Pecorino Cheese Cream | |
| Calamari Fritti (df) | 18 |
| Deep Fried Fresh and Tender Calamari served with a Lemon Wedge | |
| Insalata Caprese (gf, veg) | 16 |
| Bocconcini Mozzarella, Cherry Tomatoes, Maldon Salt, Basil | |
| Rucola e Pere (gf, dfo, veg) | 14 |
| Rocket Salad, Pear, Parmesan, Lemon Olive Oil | |

Pasta

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| Malloreddus al Ragù di Manzo e Tartufo (dfo) | 25 |
| Homemade Malloreddus with Beef Ragout, Truffle Oil, Parmesan | |
| Fettuccine al Pomodoro con Gamberi e Olive (df) | 28 |
| Homemade Tomato Fettuccine with Prawns, Olives, Lobster Bisque | |
| Gnocchi in Crema di Piselli e Pancetta | 28 |
| Homemade Potato, Mint and Pecorino Gnocchi in a Pea Cream, topped with Crispy Pancetta | |
| Lasagna al Ragù di Maiale | 26 |
| Homemade Egg Pasta layered with Pork Ragout, Bechamel, Napoli Sauce | |
| Ravioli del Giorno | 26 |
| Homemade Filled Ravioli in a Butter and Sage Sauce with Parmesan and Walnuts | |

Gluten Free Pasta +\$3 to choose from Short Pasta or Gnocchi (N/A for 'Lasagna')

Mains

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| Brasato di Manzo con Salsa al Cannonau (gf, dfo) | 38 |
| Slow Cooked Braised Beef Cheek in a Cannonau Wine Sauce with Potato Puree | |
| Calamari Fritti (df) | 30 |
| Main Deep Fried Fresh and Tender Calamari served with a Lemon Wedge | |

GF: Gluten Free

DF: Dairy Free

GFO/DFO: Gluten/Dairy Free Option

VEG: Vegetarian

Pizza

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| Margherita (veg) Tomato, Bocconcini Mozzarella, Basil | 20 |
| Calabrese Tomato, Mozzarella, Hot Salami, Olives | 23 |
| Sarda Tomato, Mozzarella, Pork Belly, Caramelised Red Onion, Grated Pecorino | 24 |
| Capricciosa Tomato, Mozzarella, Ham, Mushrooms, Olives, Artichokes | 24 |
| Bufala e Prosciutto Crudo Tomato, Prosciutto, Buffalo Mozzarella, touch of Rocket | 27 |
| Acciughe, Olive e Capperi Mozzarella, Anchovies, Black Olives, Capers, Caramelised Onions, Oregano | 23 |
| Zucca (veg) Mozzarella, Roasted Pumpkin, Rocket, Goat Cheese, Lemon Olive Oil | 23 |
| Tartufo Mozzarella, Mild Salami, Roast Potatoes, Truffle Oil | 24 |
| Calzone Folded Pizza filled with Mozzarella, Ham, Mushrooms, topped with Tomato Sauce | 25 |

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

Kids (under 12)

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| Spaghetti with Napoli Sauce (dfo, veg) | 10 |
| Spaghetti with Bolognese Sauce (dfo) | 12 |
| Kids Margherita Pizza (veg) | 10 |
| Kids Ham and Cheese Pizza | 12 |

Dessert

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| Tiramisù Semifreddo Mascarpone Cream, Nutella Cream and Sponge Fingers soaked in Coffee | 15 |
| Gelato Misto (gfo, dfo) Choose Three Scoops from Italian Gelati (Vanilla, Chocolate, Pistachio) and Sorbets (Lemon, Strawberry) | 12 |
| Pizza Nutella (gfo +\$4) Small Dessert Pizza topped with Nutella and Dry Fruit | 19 |