

Colle Rosso

ANTIPASTI

Carasau e Prosciutto Crudo

Sardinian Crispy Bread served with Prosciutto di Parma \$20

Crudo di Tonno Carciofi e Bottarga

Fresh sliced Tuna served with Artichokes and Sardinian Mullet Roe "Bottarga" and Lemon EVO \$22
(Tuna is served without being cooked)

Olive Ripiene alla Crema di Pecorino Affumicato (veg)

Handmade crumbed and lightly fried Olives filled with Sardinian Smoked Pecorino "Fiore Sardo" \$14

Calamari Fritti (df)

Deep Fried Fresh and Tender Calamari served with a Lemon Wedge \$18 E /\$32 M

Insalata Caprese (gfo, veg)

Bocconcini Mozzarella, Cherry Tomatoes, Maldon Salt, Fresh Basil, 12y Aged Balsamic, Toasted Bread \$18

Rucola e Pere (gf, dfo, veg)

Rocket Salad, Pear, Parmesan, Lemon Olive Oil \$14

Patate Fritte al Rosmarino (gf, dfo, veg)

Potato chips mixed with Salt and Rosemary served with homemade Mayonaise \$12

PASTA FRESCA

Malloreddus alla Campidanese (gfo, dfo)

Homemade Sardinian Short Pasta Served with Pork Sausage Ragù, Saffron and a Cherry Tomato Sauce \$25

Spaghetti al Carbone e Pesce Spada (gfo, df)

Homemade black spaghetti served with Fresh Swordfish and Lobster Bisque Sauce \$28

Gnocchi di Patate Viola (gfo, veg)

Homemade Purple Potato Gnocchi served in a Pecorino Cream Sauce topped with a Crumbed Fried Egg Yolk \$28

Lasagna al Ragù di Manzo

Homemade Egg Pasta layered with Beef Ragout and Truffle Bechamel \$27

Ravioli di Patate, Pecorino e Menta (veg)

Homemade Ravioli Bicolour filled with Potato, Pecorino and Mint served in a Fresh Cherry Tomato Sauce \$26

Gluten Free Pasta + \$3 choose from Homemade Short Pasta or Gnocchi, Vegan Ravioli Available \$29

SECONDI

Pancia di Maialeto Ripiena al Pistacchio (gf)

Tender Pork Belly stuffed with Pistachios, served with a Potato Pureé and a Sardinian Myrtle Sauce \$39

King Prawns Piccanti e Fregola (df)

Chilli King Prawns served with Homemade Sardinian Pearl shaped Pasta in a white wine Sauce \$39

Guancia di Manzo e Broccolo Arrosto (gf, df)

Slow cooked Braised Beef Cheek served with Roasted Broccoli \$39

Take Away Box \$1

Mayonaise/Oils/Aged Balsamic/Parmesan \$2

PLEASE ONE BILL PER TABLE

15% SURCHARGE ON PUBLIC HOLIDAY

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PIZZERIA

Focaccia Rustica (gfo +\$4, df, veg)

Organic Pizza Bread with Rosemary, Oregano, Maldon Salt, Garlic Oil \$12

Marinara (df, veg)

Tomato, Oregano, Garlic, Extra Virgin Olive Oil \$17

Margherita (veg)

Tomato, Bocconcini Mozzarella, Fresh Basil \$20

Sarda

Tomato, Bocconcini, Pork Belly, Caramelised Red Onion, Grated Pecorino \$24

Calabrese

Tomato, Bocconcini, Hot Salami, Black Olives \$24

Capricciosa

Tomato, Bocconcini, Ham, Mushrooms, Olives, Artichokes \$24

Bufala e Prosciutto Crudo

Tomato, Prosciutto, Buffalo Mozzarella \$27

Pizza Carpaccio

Tomato, Rocket, Beef Carpaccio, Shaved Parmesan, Lemon oil \$33

Acchiughe, Olive e Capperi

Bocconcini, Anchovies, Black Olives, Capers, Caramelised Red Onion, Oregano \$23

Tartufo

Bocconcini, Mild Salami, Roast Potatoes, Truffle Oil \$24

4 Formaggi (veg)

Bocconcini, Gorgonzola, Pecorino, Parmesan \$23

Zucca (veg)

Bocconcini, Roasted Pumpkin, Rocket, Goat Cheese, Lemon Olive Oil \$23

Pizze Speciali

Pizza alla Pala

HALF METER of Pizza, choose 2 flavours from our Pizza selection above \$45

Calzone

FOLDED PIZZA topped with a touch of Napoli Sauce. Choose from our Pizza selection above \$26
(Not available with 'Pizza Bufala e Prosciutto Crudo, Carpaccio')

Pizza Colle Rosso

DOUBLE PIZZA DOUGH topped with a Napoli Sauce. Choose from our Pizza selection above \$35
(Not available with 'Pizza Bufala e Prosciutto Crudo, Carpaccio')

Gluten Free Pizza Base +\$4 (NOT AVAILABLE FOR 'PIZZE SPECIALI')