



Menu

We sell Homemade Pasta

Contact us to preorder!

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www.collerosso.com.au

191 Musgrave Rd, Red Hill

Entrees

Focaccia Rustica (gfo +\$4, df, veg)	10
Organic Pizza Bread with Rosemary, Oregano, Maldon Salt, Garlic Oil	
Carasau e Prosciutto di Parma (df)	20
Sardinian Crispy Bread served with 24 months aged Prosciutto	
Arancini of the Day	10
Homemade Arancini served with Napoli Sauce (Ask for the flavour 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, Balsamic Vinegar	

Pizza

Margherita (veg)	20
Tomato, Bocconcini Mozzarella, Basil Olive Oil	
Calabrese	23
Tomato, Mozzarella, Hot Salami, Olives	
Sarda	23
Tomato, Mozzarella, Pork Belly, Caramelised Red Onion, Shaved Pecorino	
Cotto e Funghi	23
Tomato, Mozzarella, Ham, Mushrooms	
Prosciutto Crudo	24
Tomato, Mozzarella, Prosciutto, Rocket, Shaved Parmesan	
Acciughe, Olive e Capperi	22
Mozzarella, Anchovies, Black Olives, Capers, Oregano	
Zucca (veg)	23
Mozzarella, Roasted Pumpkin, Rocket, Goat Cheese, Lemon Olive Oil	
Tartufo	24
Mozzarella, Mild Salami, Sliced Potatoes, Truffle Oil	
Calzone	23
Folded Pizza filled with Mozzarella, Ham, Mushrooms, topped with Napoli Sauce	
Pizza alla Pala	45
Half Meter of Pizza, choose 2 flavours from our Pizza selection	

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

Pasta

<i>Malloreddus al Ragù di Manzo</i>	24
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>Filetto di Vitella al Vino Rosso</i>	39
Veal Medallion served with Roasted Carrots and Red Wine Jus	
<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

Dolce del Giorno

Homemade Dessert of the Day

Gelato Misto (gfo, dfo)

Choose Three Scoops from Italian Gelati (Vanilla, Chocolate, Pistachio) and Sorbets (Lemon, Mango)

12

Affogato (gfo)

Espresso Coffee served with a Scoop of Vanilla Gelato and Amaretti Biscuits

9

Affogato with Liqueur (gfo)

Espresso Coffee served with a Scoop of Vanilla Gelato, Amaretti Biscuits and 30ml of Liqueur (choose from Amaretto, Frangelico, Baileys)

15

Buon
Appetito