

ZIA TERESA

CUCINA RUSTICA
---EST-1985---

ANTIPASTI

OLIVE MISTA (V,GF) mixed seasoning olives chili, garlic, herbs 10	ARANCINI (V) 4PC mushroom, truffle paste, mozzarella cheese 20	BUFFALA E PROCUITTO CRUDO buffalo mozzarella, San Daniele Prosciutto 22	CAPRESE (V, GF) fresh fior di latte, tomato basil and balsamic 16
CARCIOFI IMPRIGIONATI Artichokes filled with Gorgonzola & wrapped in prosciutto di San Daniele 18	CODE DI GAMBERI 3PC pan fried jumbo prawns with chili, garlic, lemon, honey on salad 21	ZIA'S ATNIPASTO PLATTER chefs selections of mixed appetiser Min 2. person (pp18) Add Arancini \$4 Add Calamari \$4 Vegetarian options available on request	
Pane Di Casa fresh bread \$2pp	Pane e Aglio Garlic Bread \$4pp		

PASTA

GNOCCHI 4 FORMAGGI (V) Homemade gnocchi with ZIA'S renowned 4 cheese sauce 30	PACCHERI AL RAGU VEGETARIANO (V) Ragu of Eggplant, Zucchini, Buffalo mozzarella, Pomodoro, Basil 30	EGGPLANT PARMIGIANA (V) Oven baked layers of organic eggplants with fior di latte, pomodoro, basil 36
PAPPARDELLE AL RAGU DI ANATRA slow cooked duck breast ragu, cheese 37	SPAGHETTI CARBONARA Crispy pancetta, Egg yolks, Black pepper, Pecorino Romano DOP 30	SAPAGHETTI CON POLPETTINE with Zia's Pork and Beef meatballs, pomodoro, cheese 30
LINGUINE MISTO MARE mix fresh mussels, calamari, prawns, fish, chili, garlic, white wine, cherry tomateos, parsley 38	RIGATONI AL RAGU DI AGNELLO Australian grass-fed lamb Ragu, Parmesan cheese 35	LASAGNA Homemade lasagna, Pork, Beef ragu, Fior di latte, Parmesan cheese, bechamel 30
TRIS DI PASTA (VG) select 3 pasta dishes from the menu 86		

GLUTEN FREE PASTA ADD \$4

V= Vegetarian, VG= Vegan, VGO= Vegan option, GF= Gluten free

SECONDI

PICCATA DI POLLO LIMONE E CAPPERI (GFO) Free range chicken, pan fried, lemon, cappers, white wine 35	CONIGLIO (GF) Organic oven baked rabbits slow cooked in aged balsamic vinegar sweet and sour wild onion, garlic, fresh herbs 47	CAPRETTO (GF) Slow cooked baby goat, fresh herbs, garlic, white wine 46	FILLETO DI MANZO (GF) 225 gm grilled tender eye fillets in green peppercorn sauce 49
--	---	--	---

all secondi dishes are served with a side of roasted potatoes and mixed seasonal vegetables

INSALATA & CONTORNI

INSALATA MEDITERRANEA(V,GF) mixed leaves, tomato, organic goat cheese and olives 16	INSALATA INSOLITA (V,GF) raddichio leaf, fennel, orange, walnuts balsamic dressing 17	INSALATA DI RUCOLA (V,GF) rocket, pears, parmesan shaves, balsamic dressing 15
CAVALO NERO (V, GF) Tuscan cabbage pan fried with chili, garlic, pepper, sea salt 10	PATATE (V) roasted chat potatoes with mix herbs, rosemary, thyme, sea salt 10	PATATE FRITTE (V) Plain fried chips 10 with parmesan, Truffle Garlic Aioli 14

PLEASE NOTIFY YOUR SERVER OF ANY DIETARY REQUIREMENTS OR ALLERGIES WHILE CARE IS TAKEN, ALL FOOD IS PREPARED IN A KITCHEN
CONTAINING NUTS, GLUTEN AND DAIRY PRODUCTS.

1.5% SURCHARGE APPLIES TO ALL CARDS, 15% SURCHARGE ON PUBLIC HOLIDAYS