MONDO

Taste of Italy

Our medium sized dishes are typically served in Osteria places in Italy.
We recommend ordering several plates and share between friends.
As the food is freshly prepared, we will serve it as soon as it is ready.
To experience our menu, we suggest five to six dishes between two people.

Benvenuto e buon appetito!

APERITIVO

Prosecco 5.5
By the glass

Spritz Veneziano 6.0
Aperol, prosecco

Negroni Sbagliato 6.0
Vermouth rosso, Campari, prosecco

Hugo 6.0
Elderflower, prosecco, mint, lemon

CROSTINI & STUZZICHINI *Appetizers*

Napolitana (VG) (DF) 3.7
Garlic bread, tomato sauce

Pomodoro bruschetta (VG) (DF) 3.2
Cherry tomatoes, garlic, basil, sourdough bread

Crostini funghi (VG) (DF) 4.0
Roasted wild mushrooms, sourdough bread

CARPACCIO & INSALATA

Octopus salad (GF) (DF) 5.5
Chili, crispy capers, cherry tomatoes, olives, orange, EVOO & lemon dressing

Carpaccio of Angus beef (GF) 6.5
Marinated raw Angus beef, rocket, capers, Parmigiano, white truffle oil

Bresaola classica (GF) 6.5
Cured beef, marinated artichoke, Parmigiano, rocket, mustard vinaigrette

Seasonal salad (VG) (GF) (DF) 4.0
Red & green leaves, seasonal vegetables, vinaigrette dressing

Caprese salad (V) (GF) 5.5
Tomato, mozzarella, EVOO, fresh basil

Panzanella salad (VG) (DF) 4.0
Traditional recipe from Toscana "tomato & bread salad"

Carpaccio di verdure (VG) (GF) (DF) 4.0
Seasonal, marinated, fire roasted vegetable carpaccio

Burrata Pugliese (V) (GF) 7.2
Buttery, creamy mozzarella from Puglia, charred bell peppers, eggplant puree, basil pesto

FRITTI *Traditional fried street food*

Frittura del Golfo 5.2
Classic deep-fried squid & prawns, tartar dip

Arancini (V) 4.5
Breaded saffron rice balls filled with mozzarella, Parmigiano sauce

Fried lobster balls 5.8
Tartar & spicy marinara sauce

ZUPPA *Soup*

Soup of the day 3.5
Please ask your waiter for today's choice

Zuppa di pomodoro (V) (GF) 3.5
Roasted tomato soup, garlic crostini

AL FORNO *From the oven*

Melanzane Parmigiana (V) 5.5
Layers of eggplant, tomato sauce, basil, Parmigiano, burrata sauce

Gnocchi Sorrento (V) 5.0
Potato dumplings, cherry tomato sauce, mozzarella, Parmigiano

Lasagne 5.5
Slow cooked beef ragout, layers of pasta, béchamel, Parmigiano

PASTA & RISOTTO

Lobster spaghetti (GF) 7.2
Fresh lobster, cherry tomatoes, spinach, lemon

Linguine vongole (GF) (DF) 6.0
Clams, EVOO, chili, cherry tomato, garlic

Fettucine al limone (V) (GF) 5.5
Fettucine egg pasta, Parmigiano, lemon, thyme

Pappardelle ai porcini (V) (GF) 6.2
Pappardelle pasta, porcini mushroom sauce

Penne arrabbiata (VG) (GF) (DF) 5.5
Penne, spicy tomato sauce, basil

Tagliatelle al ragú (GF) (DF) 6.2
Tagliatelle pasta, beef ragout sauce

Tortellini di manzo 6.5
Beef and Parmigiano cheese sauce

Lobster ravioli 7.2
Lobster, saffron sauce, chives

Truffle & ricotta ravioli (V) 6.5
Ricotta ravioli, fresh black truffle, crispy sage butter sauce

Risotto limone & gamberi (GF) 6.5
Prawns & lemon risotto

Risotto ai porcini 6.5
Risotto, porcini mushroom, Parmigiano

Gluten free pasta available upon request
(fusilli, penne, spaghetti)

PIZZA

Margherita (V) 5.2
Tomato, buffalo mozzarella, basil

Mondo (V) 7.5
Buffalo mozzarella, Taleggio cheese, roasted radicchio, porcini mushroom

Bresaola 6.5
Tomato, fior di latte mozzarella, bresaola, rocket leaves, crumbled goat cheese

Funghi (V) 5.5
Tomato, fior di latte mozzarella, wild mushroom, fresh thyme

Diavola 6.0
Tomato, fior di latte mozzarella, spicy beef salami, fresh chili, basil

Ortolana (V) 6.0
Tomato, fior di latte mozzarella, eggplant, zucchini, bell pepper, spinach, mushroom

Tartufo (V) 8.5
Buffalo mozzarella, porcini mushroom, fresh black truffle, rocket, Parmigiano, truffle oil

Tonnata 6.2
Tomato, fior di latte mozzarella, tuna, onion, oregano

Quattro formaggi (V) 6.2
Tomato, fior di latte mozzarella, gorgonzola, ricotta, Parmigiano

Capricciosa 6.5
Tomato, mozzarella, olives, beef ham, bell pepper, mushroom, artichoke

Pescatora (DF) 7.2
Tomato, calamari, mussels, prawns, EVOO, oregano

PESCE *Fish*

Brodetto alla vastese (GF) (DF) 6.5
Fish & crustacean stew in a light tomato soup

Grilled salmon 9.5
Prawns & asparagus, pink peppercorn sauce

Fillet of hammour 8.5
Porcini mushroom sauce, fresh black truffle

Island style seabass 7.5
Potatoes, thyme, heirloom tomato, oven baked

CARNE *Meat*

Ossobuco 11.5
Slow braised veal shank, saffron risotto

Chargrilled spatchcock chicken (GF) (DF) 7.0
"Boneless" baby chicken, calabrian chili, pickled peppers

Veal chop Milanese 16.0
Breaded, pan fried veal chops, roasted cherry tomato crushed potato, garlic, rosemary

Lamb chops Scottadito 10.5
Grilled lamb chops, rosemary, mint & apple salsa, sweet potato fries

Tagliata prime rib-eye (GF) (DF) 14.0
Blistered tomatoes, chimichurri

Fillet mignon (GF) 16.0
Creamy wild mushroom gratin, Parmigiano

CONTORNI *Sides*

Crushed new potato (VG) (GF) (DF) 2.0
Pink peppercorn, garlic, rosemary

Patatine fritte (VG) (DF) 2.0
Hand cut chips, truffle salt

Broccolini (VG) (GF) (DF) 2.0
Sautéed with garlic & chili

DOLCE | *Dessert*

Tiramisu 3.5
The classic

Semifreddo al Limone 3.5
Semi frozen lemon cake, almond & pistachio crust, summer berries, berry coulis

Espressisimo 3.5
Vanilla panna cotta, espresso jelly, coffee granita

Rich chocolate soufflé 3.5
With molten centre & Madagascar vanilla gelato

Cannoli 3.5
Filled with sweetened ricotta cheese, candied lemon & orange, pistachio, chocolate drops

Mosaic of fruit 3.5
Passion fruit coulis, vanilla ice cream

(V) = vegetarian | (VG) = vegan

(GF) = gluten free upon request | (DF) = dairy free upon request

If you have a food allergy, intolerance or sensitivity, please speak to your server about the ingredients in our dishes before ordering your meal
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VINO DELLA CASA | *House wine*

Carafe 300ml	9
Carafe 500ml	14
Carafe 1000ml	25

VINO AL BICCHIERE | *Wine by the glass*

**Bianco	white**	*150ml*
Organic Farmers Wine	*Puglia, Italy*	5.0
Voga Pinot Grigio	*Veneto, Italy*	6.5
Cloud Factory Sauvignon Blanc	*Marlborough, NZ*	6.5
**Rosso	red**	*150ml*
Organic Farmers Wine	*Puglia, Italy*	5.0
Melini Chianti Riserva DOCG	*Toscana, Italy*	7.5
Chateau Peyrouley	*Bordeaux, France*	6.0

VINO FRIZZANTE *Sparkling Wine*

1928 Cavicchioli Prosecco	*Veneto Italy*	30
Soligo Col de Mez Prosecco Superior DOCG Extra dry	*Veneto Italy*	49
Soligo Col de Mez Prosecco Rose	*Veneto Italy*	49
Besserat de Bellefon	*Champagne, France*	99
Moet & Chandon brut	*Champagne, France*	199

VINO BIANCO *White Wine*

Organic Farmers Wine	*Puglia, Italy*	25
Voga Pinot Grigio	*Veneto, Italy*	30
Villa Girardi Pinot Grigio	*Veneto, Italy*	55
Marchesi di Barolo, Gavi	*Piedmont, Italy*	59
Villa Antinori Bianco, Trebbiano	*Toscana, Italy*	44
Fontana Candida, Frascati Cannellino	*Frascati, Italy*	25
Batasiolo Granée Gavi del Comune di Gavi	*Piedmont, Italy*	59
Cloud Factory Sauvignon Blanc	*Marlborough, NZ*	30
Michael David Sauvignon Blanc	*Central Valley, USA*	39
Tall Horse Chenin Blanc	*Western Cape, SA*	25
Domaine de Vauroux AOC Chablis	*Chablis, France*	59
Domaine Laroche Les Vaudevey Chablis Premier Cru	*Chablis, France*	79
Listening Station Chardonnay	*Western Australia*	25
Jean-Claude Boisset Chardonnay	*Bourgogne, France*	59

VINO ROSATO *Rose Wine*

Parini Pinot Grigio blush	*Veneto, Italy*	23
Voga	*Veneto, Italy*	30
Mateus	*Douro, Portugal*	30
Maison Castel, Rose D'Anjou	*Loire Valley, France*	25

VINO ROSSO *Red Wine*

Organic Farmers Wine	*Puglia, Italy*	25
Melini Chianti Riserva DOCG	*Toscana, Italy*	34
Rocca delle Macie Chianti Classico DOCG	*Toscana, Italy*	45
Aristocratico Valpolicella Ripasso	*Valpolicella, Italy*	34
Argiano Rosso di Montalcino	*Tuscany, Italy*	75
Villa Girardi, Amarone della Valpolicella Classic	*Valpolicella, Italy*	149
Ceretto Barbaresco Nebbiolo	*Piedmont, Italy*	199
Villa Antinori Rosso Sangiovese	*Toscana, Italy*	79
Robert Mondavi Pinot Noir	*California, USA*	35
Chateau Peyrouley	*Bordeaux, France*	27
Père Anselme "La Fiole du Pape"	*Châteauneuf-du-Pape, France*	89
Michael David Freakshow Zinfandel	*Central Valley, USA*	49
Brampton Shiraz	*Stellenbosch, SA*	30
Wolf Blass Grey Label, Shiraz	*McLaren Vale, Australia*	119
Wyndham Estate Bin 444 Cabernet Sauvignon	*South Eastern Australia*	35

GRAPPA *60ml*

Alexander, Grappa Moscato	*Veneto, Italy*	7.0
Alexander, Grappa Amarone	*Piedmont, Italy*	14

APERITIVO *30ml*

Ricard	3.8	Martini Dry	3.8
Pernod	3.8	Martini Rosso	3.8
Pimms	3.8	Martini Blanco	3.8
Aperol	4.2		

BOTTLED BEER & CIDER

Peroni	*Italy*	3.8
Carlsberg	*Denmark*	3.8
Budweiser	*USA*	3.8
Stella Artois	*Belgium*	4.8
Heineken	*The Netherlands*	4.8
Amstel light	*The Netherlands*	4.8
Corona	*Mexico*	3.8
Somersby cider	*Denmark*	4.8

LIMONATA

Homemade lemonade	2.0
San Pellegrino Aranciata Rossa *Blood orange lemonade*	3.0
Lemon, lime, bitters *Lemonade, fresh lime, bitters*	2.5
Lemonade spritz *Homemade lemonade, mint, soda*	2.5
Elderflower & apple spritz *Elderflower, apple juice, soda, mint*	2.5

WATER *Small | Large*

Surgiva Still	1.5	2.5
Surgiva Sparkling	1.5	2.5
Voss Still	2.5	4.0
Voss Sparkling	2.5	4.0
Evian	4.0

SOFT DRINKS

Coca Cola, Coca Cola Light, Fanta, Sprite	1.5
Schweppes soda water, ginger ale, tonic	1.5
Fever Tree *Ginger beer, ginger ale, aromatic tonic, elderflower tonic, Indian tonic water premium*	2.5
Red Bull, Red Bull sugar free	3.0

FRESH JUICES

Choose your mix or just have one	3.0

Orange, Apple, Carrot, Pineapple, Watermelon, Sweet melon

DIGESTIVO *30ml*

Homemade limoncello	3.8
Ramazotti Amaro	3.8
Frangelico	3.8
Sambuca	3.8
Ameretto Disaronno	4.2
Fernet Branca	4.8

TEA

English breakfast	Ceylon cinnamon spiced black	The Original Earl Grey	2.5
Sencha green extra special	Sencha lemongrass peppermint	Ceylon Young Hyson Green	2.5
Camomile	Peppermint	Rosehip & hibiscus	2.5

COFFEE

Espresso	Ristretto	1.5
Double espresso	Americano	2.0
Cappuccino	Latte	Flat white	Macchiato	2.0
Iced Coffee	2.5
Baileys Coffee (alc)	4.9
Irish Coffee (alc)	4.9

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