



CELEBRATING 10 YEARS 2012 - 2022

ANTIPASTI

Focaccia (gfo,df,veg) \$16 / Salame + \$8

Focaccia Bread with Rosemary, Oregano and Garlic Extra virgin Olive Oil

Calamari Fritti (df) \$26/\$36

Deep Fried Fresh and Tender Calamari served with a Lemon Wedge

Crochette di Patate \$22

Homemade Potato Croquettes, crumbed and lightly fried served with Mayonaise

Insalata di Tonno Crudo, Bottarga e Carciofi (df,gf) \$26

Raw Tuna, house cured Bottarga, Artichokes, Extra Virgin Olive Oil

Caprese Salad (gf) \$25

Fresh Tomatoes, Buffalo Mozzarella, 12 year aged Balsamic, Extra Virgin Olive Oil

Rucola e Pere (gf,dfo,veg) \$16

Rocket Salad, Pear, Parmesan, Lemon Extra Virgin Olive Oil

Patate Fritte (gf,dfo,veg) \$15

Potato Chips mixed served with Mayonnaise

PASTA FRESCA

Malloreddus con Ragù di Manzo (dfo,gfo) \$34

Homemade Malloreddus (Sardinian Pasta) served with Wagyu Beef Ragù in a Cherry Tomato Sauce and Pecorino Cheese

Spaghetti al Granchio (df,gfo) \$36

Homemade Spaghetti with Blue Swimmer Crab, touch of Bisque, White Wine and Chilli

Gnocchi di Patate con Crema di Tartufo e Prosciutto Croccante (gfo) \$33

Homemade Potato Gnocchi served in a Truffle Cream Sauce and Crispy Prosciutto

Lasagna Classica al Ragù di Manzo \$32

Homemade Egg Pasta layered with Beef Ragù and Bechamel

Ravioli di Barramundi e Patate con e Acciughe e Capperi \$35

Homemade Barramundi Ravioli served with Anchovies, Capers and Cherry Tomato Sauce

Ravioli Cacio e Pepe con Burro e Salvia \$34

Homemade Ravioli filled Pecorino Ricotta and Pepper served in a Butter and Sage Sauce
(Gluten Free Pasta and Vegan Ravioli + \$3)

SECONDI

Please ask about our Main Specials, Meat and Fish of the Day

PLEASE ASK ABOUT OUR HOMEMADE DESSERTS OF THE DAY

GRAZIE E BUON APPETITO

Take Away Box \$1 - Mayonnaise/Sauce/Oils/Parmesan \$1 - ONE BILL PER TABLE PLEASE - 15% SURCHARGE PUBLIC HOLIDAYS

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PIZZERIA

Margherita (veg) \$25

Tomato, Mozzarella, Basil

Sarda \$29

Tomato, Mozzarella, Pork Belly, Caramelised Onion, Grated Pecorino

Calabrese \$29

Tomato, Mozzarella, Hot Salami, *Black Olives, Chilli Flakes

Carnivora \$32

Tomato, Mozzarella, Pork Belly, Mild Salami, Ham

Capricciosa \$30

Tomato, Mozzarella, Ham, Mushrooms, *Black Olives, Artichokes

Prosciutto Crudo e Bufala \$32

Tomato, Buffalo Mozzarella, Prosciutto Crudo, Rocket

4 Formaggi (veg) \$28

Tomato, Mozzarella, Gorgonzola, Pecorino, Parmesan

Acciughe, Olive e Capperi \$28

Mozzarella, Anchovies, *Black Olives, Capers, Caramelised Onion, Oregano

Zucca (veg) \$28

Mozzarella, Roasted Pumpkin, Rocket, Goats Cheese, Lemon Extra Virgin Olive Oil

Tartufo \$28

Mozzarella, Mild Salami, Roasted Potatoes, Truffle Oil

Gricia \$28

Mozzarella, Pancetta, Pecorino, Black pepper

Vegana (veg) \$28

Tomato, Potatoes, Roasted Pumpkin, *Black Olives, Rocket

(Gluten Free Pizza + \$4.50)

*Black Olives may contain seeds

KIDS MENU - 12 yrs & under

Gnocchi with Napoli Sauce, Parmesan (dfo/veg) \$16

Long Pasta with Bolognese Sauce, Parmesan (dfo) \$18

Kids Margherita Pizza 11" \$18 Kids Ham Pizza 11" \$20

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191 Musgrave Road, Red Hill QLD 4059 Ph.3369 7417 www.collerosso.com.au info@collerosso.com.au

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