

Tommasino's

NO BYO

D.O.C – D.O.C.G – I.G.T

(The highest classification for Italian wine)

This denotes controlled production methods and guarantee of wine quality.

Bollicine / Bubbles

	GLS	BTL
Vignarosa Prosecco Extra Dry DOC, Veneto Italy Crisp, fresh, easy drinking Prosecco	12	55
Tuttacoccia Alla Tua Età Brut, Abruzzo Fresh and citrusy. In the mouth it is delicately exuberant. Savoury, balanced and very pleasant.		65
Ca' del Bosco NV Cuvee Prestige Extra Brut DOCG, Lombardy Italy Regarded as one of the best sparkling wines produced in Italy		150

Rose / Moscato

Le Fraghe Chiaretto, (Corvina & Rondinella) Bardolino. Certified organic, pale pink and dry, loaded with ripe red fruit flavour (Rose)	13	60
Cascina Barisel Moscato D'Asti Sweet, light and fruity with a touch of fizz.	10	45

Bianchi / White

	GLS	BTL
Giorgio e Gianni Pinot Grigio, Friuli Clean easy drinking wine from the Northeast of Italy, has true varietal Pinot Grigio flavours	12	55
Villa Matilde Falanghina IGP, Campania Grown on ancient volcanic soil. This is a rich, textural white wine, with lovely savoury notes	13	60
Jasci Pecorino IGT, Abruzzo Pecorino is the name of the grape this wine is made from. It is dry, medium bodied, with a lovely fresh flavour.	12	55
Tormaresca Chardonnay, Piemonte From La Mora in Piemonte, organically produced, lightly wooded, with a touch of cashew nut on the finish	13	60
Vidal Reserve Sauvignon Blanc, Piemont Classic Sauvignon Blanc flavour, with an Italian edge	13	60
Pasetti Testarossa Passerina, Abruzzo A straw-coloured wine with intense floral aromas and fruity perfumes of apple and citrus. High acidity, good flavour with an elegant and herbaceous finish.	13	60
Visintini Ribolla Gialla IGT, Friuli Brilliant straw-yellow colour, aromas of golden apple, gooseberry and aromatic herbs. It has a fresh, light palate, that combines well with vegetable based dishes.		65
Coffele Ca Visco Soave, (Garganega & Trebbiano di Soave) Soave Certified organic, from the highest vineyard in Soave Classico, lovely herbaceous finish		75
Antonella Corda Vermentino, Sardinia Antonella was named Up & Coming Winemaker for the whole Of Italy in 2019, this wine will show you why		70
Negretti Indio Chardonnay, Piedmont Rich, textural Chardonnay, aged in small French oak barrels for 12 months. Green apple and stone fruits on the nose, balanced perfectly with lively acidity and a long lingering finish.		160
Pieropan 2018 La Rocca, (Garganega) Soave Organically produced, late harvested and aged in large cask, displaying ripe tropical fruit with an intense, layered palate that is velvety and persistent.		140

Rossi / Red

	GLS	BTL
Coffele Valpolicella, (Corvina, Rondinella & Molinara) Veneto	13	60
Lighter in colour and flavour, try this if Pinot Noir is your go to red, certified organic		
Cascina Barisel Barbera, Piemonte	13	60
Made by a family that specialises in Barbera, from Asti in the northwest of Italy, this is bright and fresh. Try this if you like Cabernet Sauvignon		
Feudo Arancio DOC Nero d'Avola, Sicily	12	55
This Nero d'Avola is ripe, juicy and medium bodied, if you like Shiraz give this a try		
Poggio Anima Sangiovese, Puglia	12	55
Light to medium bodied, with hints of dark cherry. Characterized by soft tannis and ripe fruit.		
Diomedeo Montepulciano D'abruzzo, Abruzzo	12	55
This is a characterful red wine, with gentle tannins, excellent structure and a bright Intense colour. It offers hints of mulberry, currants, dark chocolate and a long smokey finish.		
Tornatore Etna Rosso, (Nerello Mascalese), Sicily		100
From bush vines, 800 meters above sea level on the northern face of Mt Etna, a perfect example of the flavours a wine develops when the vines are grown on a volcano		
Poggio Orlando Il Ciliegio Chianti (Sangiovese), Tuscany		70
Made from 92% Sangiovese with the balance being Merlot, fresh modern style Chianti		
Brezza Nebbiolo, Piemonte		80
From the southern Barolo region of Monforte, firm tannin with savoury herbal flavours		
Argiano Rosso di Montalcino, (Sangiovese), Tuscany		105
This baby Brunello is complex and rich, flavours of Mediterranean herbs, long and dry		
Testarossa Montepulciano d'Abruzzo Riserva DOC, Abruzzo		110
Deep, ruby red wine. Hints of ripe red fruit and sour cherries. This is a robust, warm wine with elegant tannins and excellent structure.		
Rocche di Castelletto Barolo, (Nebbiolo), Piemonte		130
From La Mora in the north of Barolo, this shows all the pretty red fruit flavours the region is famed for, with all the classic Nebbiolo tannin and structure		
Collosorbo Brunello di Montalcino, (Sangiovese) Tuscany		160
Big, rich, powerful red produced from 100% Sangiovese grape		

Beer / Cider

PERONI NASTRO AZZURO	10
PERONI LEGGERA	10
JAMES SQUIRE APPLE CIDER	12

Tommasinos Cocktails

SPRITZ

APEROL (San Martino Prosecco, Aperol, soda water)	18
LIMONCELLO (San Martino Prosecco, Limoncello, soda water)	20
TOMMASINOS (San Martino Prosecco, Rhubarb, Juniper Spirit, soda water)	20

ESPRESSO MARTINI

(Grey Goose Vodka, Frangelico, Kahlua, espresso coffee)	22
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NEGRONI

(Hendricks Gin, Antica Formula Vermouth, Campari)	22
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MARGARITA

(Cazcabel Blanco Tequila, Cointreau, lime juice)	22
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COCONUT MARGARITA

(Cazcabel Coconut Tequila, Cointreau, coconut milk, lime)	22
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TOMMASINOS PORNSTAR

(Grey Goose Vodka, Passoa, lime juice and vanilla)	22
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NAKED SHARPY ON THE BEACH

(Hendricks Gin, sour, mango & pineapple juice)	20
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LIMONCELLO SOUR

(Limoncello, Aperol, lemon juice & egg whites)	22
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MOCKTAILS

Sweet – pineapple, apple, lemon, lime & vanilla	14
Sour – cranberry, pineapple, sour mix, lime, lemon	

Spirits / Mixers

APEROL	10
CAMPARI	10
HOUSE VODKA	10
JACK DANIELS	10
JIM BEAM	10
MAKERS MARK	10
HOUSE GIN	10
COINTREAU	10
TEQUILA	10
JOHNNIE WALKER	10
SPICED RUM	10
BUNDABERG RUM	10
HENDRIX GIN	12
GREYGOOSE VODKA	13
PINK GIN	13
CHIVAS 18	15

Amari / Digestive

DE LUZE XO Cognac	16
LIMONCELLO	10
GRAPPA	10
AMARETTO DISARONNO	10
AMARO AVERNA	10
AMARO DEL CAPO	10
SAMBUCA	10
AMARO MONTENEGRO	10
FRANGELICO	10
KAHLUA	10
BAILEYS	10

Soft Drink / Water

Imported Italian Still / Sparkling	6.50
Coke / Coke Zero / Fanta / Sprite	5
Apple / Orange / Pineapple	4
Lemon, Lime & Bitters	8

Coffee / Tea

ESPRESSO	3
CAPPUCCINO / FLAT WHITE / LATTE	5
SHORT MACCHIATO	4
LONG MACCHIATO	4.5
DOUBLE ESPRESSO	5
HOT CHOCOLATE	4
MOCHA	5
TEA (Green, English B/fast, Peppermint, Chamomile)	4
CHAI	0.5
SOY / ALMOND MILK	0.5

Tommasino's

FOOD, WINE & LAUGHS

A mix of Italian traditional dishes with a
contemporary twist.

To Start

House Pinsa Bread (V)	\$9
Pinsa Bread	
Mediterranean Mixed Olives, (V) (VG) (GF)	\$9
Sicilian Olives Lemon, Chilli, Thyme	
CALAMARI FRITTI	\$26
Fried calamari Served With Lemon Aioli	
BURRATA E POMODORO (V) (GF)	\$20
La Delizia Burrata Cheese With Cherry Tomato Confit and Basil	
Add San Daniele Prosciutto \$6	
La Delizia Mini Ricottina (V) (GF)	\$16
Rocket, Truffle Paste, Pinsa Bread	
Add Truffle Salame \$4	
Local Chilli Mussels 500G/1KG	\$28/48
Turnip Greens, Chilli, Garlic	
Tommasinos Arancini	\$18
Arancini of The Day Served with Tomato Sugo	
Salsiccia Fritte	\$18
Pan-Fried Cacciatore, Kalamata Olives, Lemon, Parsley	
Fiore Di Zucchini	\$18
Fried Zucchini Flowers Rocket, Romesco Mayo	
Hand Cut Potato Wedges	\$14
Parmesan, Truffle mayo	
Tommasino's Antipasto	
Selection of Cold Cuts, Salame, Prosciutto, Daily Cheese, Olives, Pinsa Bread	
2X \$28 – 3X \$42 – 4X \$54	

Pinsa (Roman style Pizza)

MARGHERITA (V)

\$22

Tomato Base, Fiordilatte and Fresh Basil

Patate Picante

\$28

Fiordilatte, Roast Potatoes, Nduja, Basil, Scarmoza

Burrata Lover

\$28

Tomato Base, Fiordilatte, Confit Cherry Tomatoes Milky Burrata, Basil

Diavolina

\$28

Tomato Base, Fiordilatte, Salame, Chilli, Onion, Olives

Porcellina

\$30

Tomato Base, Fiordilatte, Guanciale, Italian Salsiccia, Nduja, Pecorino

Dalla "Puglia"

\$28

Tomato Base, Fiordilatte, Garlic, Chilli Turnip Greens, Italian Salsiccia, Pecorino

Ortolana (V)

\$28

Tomato Base, Fiordilatte, Fire Roasted Eggplant, Capsicum, Olives, Cherry Tomatoes, Basil

Frutti Di Mare

\$32

Tomato Base, Fiordilatte, Prawns, Squid, Chilli, Garlic, Basil

Formaggiosa (V)

\$29

White Base, Fiordilatte, Scamorza, Parmesan, Gorgonzola, Pecorino
Add Burrata \$9

Tartufina,

\$28

White Base, Salame, Truffle Salame, Fiordilatte, Forest Mushrooms, Parmesan

V= VEGETARIAN VE= VEGAN GF= GLUTEN FREE

Tommasinos Pasta

ALL OUR PASTAS ARE HANDMADE

Gnocchi Pomodoro (V) \$26

Tomato Sugo, Confit Cherry Tomatoes, Basil

Gnocchi Formaggi (V) \$28

Scamorza, Parmesan, Pecorino, Ricotta, Gorgonzola

Strangozzi Cozze \$29

Mussels, Chilli, Garlic, Nduja, Guanciale, Cherry Tomatoes

Maltagliati Salsiccia \$28

Italian Sausage, Chilli, Mascarpone, Broccoli, Pecorino

Maltagliati Funghi (V) \$28

Forest Mushroom Cream, Truffle Puree, Mascarpone, Parmesan

Tagliatelle Al Ragu \$30

Slow Cooked Beef Ragu, Tomato Sugo and Grana Padano Parmesan

Tagliatelle Gamberi \$32

Tiger Prawns, Chilli, Garlic, Cherry Tomatoes, Lemon, Parsley

“CHEESE LOVERS CORNER”

Strangozzi Cacio E Pepe (V) \$135

4 serves of Strangozzi with Pecorino Romano cheese fondue & black pepper, Served inside the parmesan cheese wheel, at your table.

FRESH, GLUTEN FREE AND VEGAN, PASTA OPTIONS

TAGLIATELLE

GNOCCHI

V= VEGETARIAN VE= VEGAN GF= GLUTEN FREE

FROM THE GRILL

Agnello Al Balsamico (GF)

\$38

Char Grilled Lamb Cutlets, Roasted Eggplant, Capsicum, Confit Tomatoes

Ribeye 350gr (GF)

\$44

Ribeye Steak, Roasted Potatoes, Scamorza, Red Wine Jus

Fish Of The Day (GF)

\$42

Pan-fried, Fried Zucchini Flowers, Romesco Sauce, Almond and Garlic Gremolata MP

Chicken Scaloppine Al Limone (GF)

\$36

Thyme, Lemon, Butter With Spicy Cime Di Rapa

V= VEGETARIAN VE= VEGAN GF= GLUTEN FREE

Dessert

TIRAMISU

\$14

Tiramisu with egg, mascarpone cream, espresso and soaked savoiardi biscuits.

Cannoli

\$14

Nutella & Ricotta Filling, Pistachio Crumbs

Ricotta Frittelle

\$14

Nutella Sauce & Choice Of Ice-Cream

SORBETTO OF THE DAY (GF) (VG)

\$8

