

# LUNCH MENU

## APERITIVO

House focaccia, ricotta & rosemary oil	12
Taleggio cheese stuffed fried green olives, truffle oil	8
Marinated mixed olives	7
Arancini black truffle & mushroom, smoked mozzarella, herb mayo	8ea
Natural oyster, pink peppercorn & prosecco mignonette	5ea
Heirloom tomato, parmesan foam, pangrattato, white balsamic	16
Tuna crudo, pickled fennel, orange, cured olives, Italian bitter dressing	27
Radicchio, bocconcini, rocket, endive, anchovy dressing	13
Roasted redskin potatoes, rosemary salt	10
Fritto Misto - fried calamari, prawns & globe artichoke, fingerlime tartare	30
Burrata, wild rocket, house dressing, focaccia cracker	25
Baby cauliflower, almond cream, linseeds, pimiento	13

## PASTA

Spaghetti, carbonara, guanciale, pecorino cheese, egg yolk, black pepper	35
Cavatelli, sausage, n'duja, rapini	35
Linguine, mixed seafood, garlic & chilli	37
Fusilli, tomato, stracciatella, basil	32
Tagliatelle, ragu alla romana 'spag bol'	32
Mafalde, asparagus, sundried tomato, garden pea pesto	30
*gf spaghetti/rigatoni is available	+3

### MORTADELLA SANDWICH 'THE FABs'

Mortadella, stracciatella & pistachio on house focaccia, served with cornichons 22

## MAINS

Market fish, carlina sauce, capers, tomato, yuzu, potato crumble	42
Crumbed pork chop cotoletta, wild rocket, white balsamic	45

\*please note, split bills not available for groups of 6 or more.  
15% surcharge applies on public holidays & 10% surcharge on Sundays.

\*\*payments made by credit card have 1.25% surcharge

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## CHARCUTERIE 50g

Assorted salami	17
Mortadella	14
Capocollo	15
Prosciutto di Parma	16
Wagyu bresaola	17
Prosciutto cotto	14

## CHEESE 25g

Taleggio, soft, cow's milk	10
Fontina, semi-hard, cow's milk	10
Pecorino Sardo, hard, sheep's milk	10
Gorgonzola dolce, mild blue, cow's milk	10
Truffle pecorino, semi-hard, sheep's milk	10
Tomino, soft, cow's milk (85g)	18

\*Cheese served with pickled figs, honeycomb, crackers