



ANTIPASTI

Pizza All'Aglio (GFO – VE) - \$ 16

Homemade garlic pizza bread

Gamberi in Saor (GF) - \$ 18

Fried Prawns, marinated with sweet & sour onion and raisins served with fried polenta

Arancini (V) - \$ 14 / \$ 22

In house made mushroom and truffle arancini

Vitello Tonnato (GF) - \$ 15 / \$ 25

Slow braised veal, tonnata sauce, capers berries and sweet & sour red onion

PASTA

Maccheroni AL Ragù Napoletano (GFO) - \$19 / \$ 36

Slow-cooked chunky beef and pork ragù in a rich tomato sauce

Ravioli d'Anatra - \$ 35

House-made egg ravioli filled with slow cooked duck and ricotta tossed in butter, sage and provolone piccante

Cavatelli (VEO – GFO) - \$ 33

Homemade semolina pasta with broccoli, anchovies and fresh chilly

Risotto al Nero (GFO) - \$ 38

Carnaroli rice risotto with cuttlefish black ink, baby squid, lemon and sweet paprika

Vegan cheese is available at no extra cost
GF AVAILABLE + \$ 3.5

Please let one of the team members know if you have any special dietary requirements, food allergies or food intolerances.
Whilst all care is taken in the preparation of all food, traces may still be found due to accidental cross-contamination.

V - Vegetarian VE - Vegan
VEO - Vegan on request
GF - Gluten-Free
GFO - Gluten-Free on request

Ragu & Co - 308 Main Road, 5453 Clare SA
INFO & Booking (08) 8812 1718



MAINS

TAGLIO DEL GIORNO (GF)

Ask staff for daily cut

PESCE DEL GIORNO (GF)

Ask staff for daily fish

POLLO AFFUMICATO (GF)

Smoked chicken breast marinated with paprika and honey, served with confit capsicum and chips

PARMIGIANA DI MELANZANE (GF-VEO)

Fried eggplant layered with homemade tomato sauce, cheese, and basil

SIDES

PATATE AL ROSMARINO (VE - GF)

Double cooked potatoes with garlic confit, oregano and crispy rosemary

INSALATA VERDE (VE - GF)

Mixed leaves, served with sherry vinegar dressing

INSALATA DI RUCOLA (VEO - GF)

Rocket with toasted walnut, fresh pear, shaved Grana Padano, and balsamic dressing

FAGIOLINI ALLA GENOVESE (VEO/GFO)

Sauteed green beans, garlic, anchovies

PIZZA

RED BASE

POA MARGHERITA (V - VEO) \$ 21
Tomato, mozzarella, parmigiano, basil, EVOO

POA MELANZANE (V) \$ 23
Tomato, mozzarella, fried eggplant, basil, smoked scamorza, parmigiano

\$ 33 SALAME \$ 25
Tomato, mozzarella, salame, nduja, capsicum

CARNIVORA \$ 27
Tomato, mozzarella, salame, ham and sausage

\$ 29 CAPRICCIOSA \$ 26
Tomato, Mozzarella, artichoke, mushroom, ham, olive

PROSCIUTTO \$ 30
Tomato, Prosciutto Di Parma, rocket, cherry tomato, parmesan

WHITE BASE

\$ 12 ALL' AGNELLO \$ 29
5 hours slow cooked lamb, red onion, peas, fresh lemon, mozzarella

\$ 9 VEGO (V - VEO) \$ 26
Mozzarella, capsicum, mushroom, olive, basil, onion

\$ 15 PANCETTA \$ 29
Mozzarella, confit cherry tomatoes, pancetta, shaved provolone, parmigiano, olive, basil

\$ 12 PORCHETTA \$ 26
Mozzarella, roasted rosemary potato, pork belly, oregano, EVOO

Vegan cheese is available at no extra cost
GF AVAILABLE + \$ 4.0

A 15% surcharge applies on all Public Holidays and Sunday

Please note: surcharge applies to all card transactions

Visa / Mastercard 1.25%

Amex / MOTO 2.8%

We appreciate your understanding.

We do not split bills