



ANTIPASTI

PIZZA ALL'AGLIO (GFO - VE) - \$ 16

Homemade garlic pizza bread

PROSCIUTTO E BURRATA (GF) - \$ 17

Prosciutto di Parma, burrata and balsamic vinegar glaze

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) - \$ 33

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

FRESH RAVIOLI - \$ 35

Ask our staff for current handmade fresh ravioli option

GNOCCHI AL TARTUFO (V – GFO) - \$ 33

House-made potato gnocchi in truffle, portobello mushroom and mascarpone sauce

RISOTTO ZUCCA E SALSICCIA (VEO – GFO) - \$31

Carnaroli Rice risotto with roasted pumpkin, home-made sausage, parmesan and sage

LINGUINE ALLA BUSARA (GFO) - \$35

Fresh linguine tossed in a rich crustacean bisque, with prawns, crab, cherry tomatoes and fresh chilly

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 our staff for daily cut

PESCE DEL GIORNO (GF)

Ask our staff for daily fish

POLLO AFFUMICATO (GF)

Our Smoked chicken breast marinated in sweet paprika and honey, served with confit capsicum sauce and potato bake

PARMIGIANA (GFO - VEO)

Traditional tomato sugo, eggplant and mozzarella layered bake served with toasted ciabatta bread

SIDES

PATATE AL ROSMARINO (VE - GF)

Double cooked potatoes with garlic confit, oregano and crispy rosemary

INSALATA VERDE (VE - GF)

Mixed leaves, served with balsamic vinegar dressing

INSALATA DI RUCOLA (VEO - GF)

Rocket with toasted walnut, fresh pear, shaved 18 months Grana Padano, and balsamic dressing

VERDURE GRIGLiate (VEO - GFO)

Saute green beans, cabbage, leek and almond flakes

POA

POA

\$ 36

\$ 33

\$ 12

\$ 9

\$ 15

\$ 15

RED BASE

MARGHERITA (V - VEO)

Tomato, mozzarella, parmigiano, basil, EVOO

\$ 21

MELANZANE (V)

Tomato, mozzarella, fried eggplant, basil, smoked provola, parmigiano

\$ 23

SALAME

Tomato, mozzarella, salame, nduja, roasted capsicum

\$ 25

CARNIVORA

Tomato, mozzarella, salame, ham and House-made sausage

\$ 27

CAPRICCIOSA

Tomato, Mozzarella, artichoke, mushroom, ham, olive

\$ 26

PROSCIUTTO

Tomato, mozzarella, Prosciutto Di Parma, rocket, cherry tomato, stracciatella

\$ 30

WHITE BASE

ALL' AGNELLO

Mozzarella, 7+ hours slow cooked lamb, red onion, roasted capsicum, EVOO

\$ 29

VEGO (V - VEO)

Mozzarella, capsicum, mushroom, olive, basil, onion

\$ 26

PORCHETTA

Mozzarella, roasted rosemary potato, pork belly, oregano, EVOO

\$ 26

PANCETTA

Mozzarella, pumpkin cream, crispy cured pork belly, smoked scamorza

\$ 26

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