



ANTIPASTI

PIZZA ALL'AGLIO (GFO - VE) - \$ 17

Homemade garlic pizza bread

PROSCIUTTO E BURRATA (GF) - \$ 18

San Daniele prosciutto, burrata & balsamic vinegar glaze

ARANCINI (V) - \$ 15 / 24

Truffle and mushroom with truffle mayo

TONNO DI MAIALE (GFO) - \$ 19

Slow cooked pork loin, house made pickles, rosemary lavosh & aioli

PANELLE (GFO - VEO) - \$ 16

Chickpea fritters, mimosa sauce & fresh chilli

PASTA

RAGÙ NAPOLETANO (GFO) - \$ 34

Ziti pasta with Neapolitan beef and pork ragù

TAGLIATELLE ALLA NERANO (GFO - VEO) - \$ 32

Crispy zucchini, basil & aged provolone cheese

GNOCCHI ALLA NORMA (V - GFO - VEO) - \$ 35

Potato gnocchi, roasted eggplant, cherry tomatoes & Pecorino Romano cheese

RISOTTO (GFO) - \$36

Carnaroli Rice risotto, prawn, squid, broad beans & stracciatella

ORECCHIETTE (GFO) - \$ 35

House made sausage, fennel, crispy breadcrumbs & vincotto

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

TAGLIATA (GFO)

Daily cut, served with rocket, cherry tomato & Grana Padano cheese

FRITTO MISTO (GF)

Rice crumbed prawns, squid and cod with a fennel and orange salad **\$ 41**

POLLO (GF)

Marinated chicken breast with a confit capsicum cream and potato bake **\$ 36**

PARMIGIANA (GFO - VEO)

Tomato sugo, eggplant and mozzarella bake with toasted sourdough ciabatta bread **\$ 34**

SIDES

PATATE (VE - GF)

Double cooked potatoes with garlic confit, oregano and crispy rosemary **\$ 15**

INSALATA VERDE (VE - GF)

Mixed leaves, served with balsamic vinegar dressing **\$ 11**

INSALATA MISTA (VEO - GF)

Rocket leaves with cherry tomatoes, chickpea, cucumber, 18 months Grana Padano cheese, and balsamic dressing **\$ 15**

FAGIOLINI (VEO - GFO)

Sautéed green beans, salsa verde and almond flakes **\$ 15**

PIZZA

RED BASE

POA

MARGHERITA (V - VEO)

Tomato, mozzarella, parmigiano, basil, EVOO **\$ 22**

MELANZANE (V)

Tomato, mozzarella, fried eggplant, basil, smoked provola, parmigiano **\$ 24**

SALAME

Tomato, mozzarella, salame, nduja, roasted capsicum **\$ 26**

CARNIVORA

Tomato, mozzarella, salame, ham and House-made sausage **\$ 28**

CAPRICCIOSA

Tomato, Mozzarella, artichoke, mushroom, ham, olive **\$ 27**

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 **\$ 30**

VEGO (V - VEO)

Mozzarella, capsicum, mushroom, olive, basil, onion **\$ 26**

PORCHETTA

Mozzarella, roasted rosemary potato, pork belly, oregano, EVOO **\$ 28**

ALICI

Mozzarella, basil and spinach pesto, confit cherry tomatoes, anchovies, ricotta salata cheese **\$ 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