RAGU &CO

ANTIPASTI

PIZZA ALL'AGLIO (GFO) $ 17
House made garlic pizza bread

ARANCINI (V) $ 15 / 24
Truffle, porcini mushroom, truffle mayo

PROSCIUTTO e PERE (GF) $ 20
Prosciutto di parma, Rocket,stracciatella, pears, balsamic mustard dressing

VITELLO TONNATO (GF) $ 16 / 26
Slow braised veal fillet, tuna mayo, sweet and sour red onion, capers

GAMBARI (GFO) $ 15
3 pcs king prawns, tomato sugo reduced fish sauce, chilli, garlic, kalamata olives & fresh lemon

PASTA

RAGÙ NAPOLETANO (GFO) $ 35
beef and pork Neapolitan style ragù, al dente* Ziti pasta

RAGU D' AGNELLO (GFO) $ 35
Slow cook lamb ragu, peas, pecorino romano

RAVIOLI (VO) $ 37
pumpkin ravioli, sage butter, gorgonzola sauce, crispy pancetta

SPAGHETTI al GRANCHIO (GFO) (I) $ 36
Crab meat, beetroot sauce, goat cheese, chilli, lemon

GNOCCHI ALLE MELANZANE (GFO-VEO-V) $ 35
House-made potato gnocchi with eggplant, cherry, tomato, smoked scamorza cheese, basil

Please let one of our 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
VO - Vegetarian on request
VE - Vegan
VEO - Vegan on request
GF - Gluten-Free
GFO - Gluten-Free on request
I-Imported A-Australian M-Mixed

MAINS

TAGLIATA (GFO) — POA
current steak cut, see specials menu

POLLO (GFO) — $ 37
marinated chicken breast, confit capsicum sauce, potato bake

INVOLTINI DI MELANZANE (GFO-VEO) — $ 33
Eggplant, tomato sugo, mozzarella, toasted ciabatta

SIDES

PATATE (VE-GFO) — $ 15
golden roasted potato, confit garlic, herbs salt, crispy rosemary, creamy yogurt

INSALATA MISTA (VE-GFO) — $ 17
Mix leaves, sweet corn, capsicum, balsamic glaze, cucumber, onion & sheep cheese

CAPRESE SALAD (GF) — $ 11
fresh tomatoes & bocconcini, olive oil and basil

FAJOLINI (GREEN BEANS) (VEO-GFO) — $ 17
Green beans sauted with garlic &chilli, mixed with fresh herbs sauce and toasted almonds

PIZZA

RED BASE PIZZA

MARGHERITA (V - VEO) — $ 22
tomato, mozzarella, parmigiano, basil, EVOO

MELANZANE (V) — $ 24
tomato, mozzarella, fried eggplant, basil, smoked provola , parmigiano

SALAME — $ 26
tomato, mozzarella, salame, nduja, capsicum

CARNIVORA — $ 28
tomato, mozzarella, salame, ham, house-made sausage

CAPRICCIOSA — $ 27
tomato, Mozzarella, artichoke, mushroom, ham, olive

PROSCIUTTO * — $ 29
tomato, mozzarella, Prosciutto Di Parma, rocket, cherry tomato, stracciatella
*topped after baking

VEGO (V-VEO) — $ 26
mozzarella, capsicum, mushroom, olive, basil, onion

GAMBERI — $ 28
Tomato Sugo, Prawns, Chilli, Fried Zucchini, honey

AMATRICIANA — $ 28
Tomato sugo, mozzarella, guanciale, fresh chilli, honey, aged pecorino romano

WHITE BASE PIZZA

AGNELLO — $ 30
mozzarella, 7+ hours slow cooked lamb, red onion, roasted capsicum, EVOO

PORCHETTA — $ 28
mozzarella, roasted rosemary potato, cured pork belly, oregano, EVOO

MONTANARA — $ 28
mozzarella, garlic, smoked provola, mushroom, sausage, truffle sauce

Vegan cheese is available at no extra cost | GF AVAILABLE + $ 4

A 15% surcharge applies on all Public Holidays and Sunday

RAGU &CO

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

SPECIALE
DEL GIORNO

PIZZA

FUNGHI (GFO) * RED BASE — $ 24
TOMATO SUGO, MUSHROOM, HAM,
MOZZARELLA, TRUFFLE OIL

MAINS

STRIPLOIN (GFO) — $ 43
GRILLED MS 2+ STRIPLOIN STEAK (250gr)
COLD MARINATED BROCCOLI
SALSA VERDE, RED WINE BEEF JUS

PASTA

GNOCCHI TRUFFLE MUSHROOM(GFO) — $ 35
TRUFFLE MUSHROOM SAUCE WITH HOUSE MAID
GNOCCHI PROVOLONE

SIDE

MELA e SEDANO RAPA — $ 16
SLICED CELERIAC & APPLE,MUSTARD
DRESSING, SWEET & SOUR ONION, ROCKET
WITH TOSTED WALNUTS

DESSERT

TORTINO — $ 13
CHOCOLATE PUDDING SERVE WITH BERRIES &
CREAM, TOPPED WITH VANILLA ICE CREAM

FEED ME *

MINIMUM 2 GUESTS | 4 COURSES — $59
LEAVE IT TO US. OUR CHEF WILL PREPARE A FOUR-
COURSE SHARED FEAST, TO ENJOY TOGETHER.
ADD TIRAMISU' +$10

* PLEASE ADVISE OUR TEAM OF ANY DIETARY REQUIREMENTS.
WE WILL DO OUR BEST TO ACCOMMODATE THEM.

RAGU &CO