



## ANTIPASTO

<b>PIZZA ALL'AGLIO</b> Homemade garlic pizza bread (GFO - VE)	\$ 16
<b>FUNGO FRITTO</b> Crumbed Portobello mushroom served with horseradish mayo (GF - V - VEO)	\$ 16
<b>ARANCINI</b> In house made mushroom and truffle arancini served with truffle mayo (V)	\$ 12 / \$ 20
<b>CALAMARETTI GRIGLIATI</b> Grilled SA prawns & squid marinated with orange and chilli, served with polenta frita (GF)	\$ 15 / \$ 25
<b>ANTIPASTO MISTO</b> Prosciutto Di Parma, Sopressa Salame, Italian Cheese, Marinated Vegetables, Olive Ascolana & salsa verde, toasted bread (GFO)	\$ 18 / \$ 32

## PASTA

<b>TAGLIATELLE AL RAGÙ D'ANATRA</b> Slow-cooked duck in white wine and sage butter served with celeriac purée	\$ 35
<b>GNOCCHI COZZE E ZAFFERANO</b> House-made potato gnocchi with SA Mussels, their juice and Italian Saffron	\$ 35
<b>GNOCCHI ALLE MELANZANE</b> House-made potato gnocchi with eggplant, cherry tomato, smoked scamorza cheese, basil (V - VEO)	\$ 33
<b>RISOTTO ALLO SCOGLIO</b> Carnaroli rice with fresh seafood from the Eyre Peninsula in white wine sauce and cherry tomatoes (GF)	\$ 38
<b>MACCHERONI AL RAGÙ NAPOLETANO</b> + 5 hours slow-cooked chunky beef & pork ragù in a rich tomato sauce *AL DENTE PASTA	\$ 34
<b>SPAGHETTI QUADRATI AL GRANCHIO</b> Spaghetti quadrati, SA blue swimmer crab, white wine sauce, heirloom tomato and lime	\$ 39

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** POA  
Ask staff for daily meat cut

**BARRAMUNDI** \$ 43  
Crispy skin marinated barramundi, white wine sauce, mixed-coloured cherry tomato, capers, olives, and lemon dressing (GF)

**POLLO AFFUMICATO** \$ 33  
Smoked Chicken breast marinated in mild paprika, rosemary and chicken jus (GF)

**FUNGO RIPIENO** \$ 27  
Portobello Mushroom baked with spiced eggplant ragù served on warm couscous salad (VE)

## SIDES

**PATATE AL ROSMARINO** \$ 11  
Oven baked potatoes, rosemary, garlic and EVOO (VE - GF)

**INSALATA VERDE** \$ 9  
Mixed leaves, served with cherry vinegar dressing (VE - GF)

**INSALATA DI RUCOLA** \$ 15  
Rocket, toasted walnuts, fresh pear, shaved parmesan and balsamic dressing (VE - GF)

**BROCCOLINI ALLE ACCIUGHE** \$ 15  
Sautéed broccolini with garlic and anchovies (GF)

## PIZZA

### RED BASE

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

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

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

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

**CAPRICCIOSA** \$ 26  
Mozzarella, artichoke, mushroom, ham, olive

### WHITE BASE

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

**PROSCIUTTO** \$ 30  
Prosciutto Di Parma, burrata, basil oil dressing

**VEGO** \$ 26  
Mozzarella, capsicum, mushroom, zucchini, olive, cherry tomatoes, basil (V - VEO)

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

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

**SFIZIOSA** \$ 26  
Mozzarella, gorgonzola, mushroom, sausage

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

**We do not split bills**

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