



ANTIPASTI

Pizza All'Aglio (GFO – VE) - \$ 16

Homemade garlic pizza bread

Arrosticini di Agnello (GFO) - \$ 17

Grilled Lamb Skewer with salsa verde and housemade bread

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 di Granchio - \$ 35

House-made ravioli filled with SA blue swimmer crab, served with confit cherry tomato, bisque and dill

Gnocchi al Tartufo (V – GFO) - \$ 33

House-made potato gnocchi in truffle, mushrooms, mascarpone sauce and crispy sage

Fettuccine Alla Bolognese di Agnello (GFO) - \$18 / \$ 34

Slow-cooked lamb in white bolognese style with pea puree and sage

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

Rangers Valley steak served with its juice and roasted aromatized sweet potato. Ask staff for daily meat cut \$ 41

PESCE DEL GIORNO

Selection of fish prepared to highlight its natural flavours \$ 43

POLLO AFFUMICATO

Smoked chicken breast marinated with paprika and honey, served with confit capsicum and chips (GF) \$ 33

PARMIGIANA DI MELANZANE

Fried eggplant layered with homemade tomato sauce, cheese, and basil (GF - VEO) \$ 29

SIDES

PATATE AL ROSMARINO

Deep-fried baked potatoes with garlic confit and crispy rosemary (VE - GF) \$ 12

INSALATA VERDE

Mixed leaves, served with sherry vinegar dressing (VE - GF) \$ 9

INSALATA DI RUCOLA

Rocket with toasted walnut, fresh pear, shaved Grana Padano, and balsamic dressing (VEO - GF) \$ 15

FAGIOLINI ALLA GENOVESE

Sauteed green beans, garlic, anchovies (VEO - GFO) \$ 12

PIZZA

RED BASE

MARGHERITA

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

MELANZANE

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

SALAME

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

CARNIVORA

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

CAPRICCIOSA

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

PROSCIUTTO

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

WHITE BASE

ALL' AGNELLO

5 hours slow cooked lamb, red onion, peas, fresh lemon, mozzarella \$ 29

VEGO

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

PANCETTA

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

PORCHETTA

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