



## 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*

### **POLPETTE NAPOLETANE (GF) - \$ 15**

*Golden-fried Neapolitan-style meatball served with tangy tomato relish*

## 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**

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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 with paprika and honey, served with confit capsicum and chips

### **PARMIGIANA DI MELANZANE (GF - VEO)**

Fried eggplant layered with homemade tomato sauce, cheese, and basil

## 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 GRIGIATE (VEO - GFO)**

Green beans, green cabbage, capsicum, zucchini, garlic and toasted almond flakes

## PIZZA

### **RED BASE**

POA	<b>MARGHERITA (V - VEO)</b> Tomato, mozzarella, parmigiano, basil, EVOO	\$ 21
POA	<b>MELANZANE (V)</b> Tomato, mozzarella, fried eggplant, basil, smoked provola, parmigiano	\$ 23
\$ 33	<b>SALAME</b> Tomato, mozzarella, salame, nduja, roasted capsicum	\$ 25
	<b>CARNIVORA</b> Tomato, mozzarella, salame, ham and House-made sausage	\$ 27
\$ 29	<b>CAPRICCIOSA</b> Tomato, Mozzarella, artichoke, mushroom, ham, olive	\$ 26
	<b>PROSCIUTTO</b> Tomato, mozzarella, Prosciutto Di Parma, rocket, cherry tomato, stracciatella	\$ 30
	<b>WHITE BASE</b>	
	<b>ALL' AGNELLO</b> Mozzarella, 5 hours slow cooked lamb, red onion, peas, fresh lemon, mozzarella	\$ 29
	<b>VEGO (V - VEO)</b> Mozzarella, capsicum, mushroom, olive, basil, onion	\$ 26
	<b>ROAST - BEEF</b> Mozzarella, slow braised beef, pecorino sauce, capers powder	\$ 28
	<b>PORCHETTA</b> 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