



MENÙ DELLA CENA

Pasta Emilia is the home away from home for those who want to indulge in the Italian culture. We guarantee the best service provided within the restaurant allowing our customers to enjoy home made, organic, biodynamic and ethical ingredients used to create our mouth watering pasta made within' the Pasta Lab.

We allow for customers to interact in cooking classes, and allow them to take home a bit of Pasta Emilia via our shop located within the restaurant.

OUR HISTORY

Pasta Emilia first opened its doors in 2005, first located in Bronte, creating traditional and organic pasta that is continuously shared with all our very happy customers via the 'Laboratorio di Pasta' (pasta lab).

OUR PASTA SHOP

The Pasta is created by some our finest chefs, which can later be bought via the Pasta Shop located within the restaurant. This allows for our customers to bring home a freshly packaged box of pasta, sauces and all the essential ingredients to help recreate the love within their very own kitchen.

OUR RESTAURANT

In 2012 we found a new home on Riley Street, Surry Hills. The new space allowed for a wider dining area to help all our customers enjoy an open environment with an Italian home style feel.

OUR PASTA CLASS

As the area grew, so did the opportunities for our customers to enjoy engaging in regular cooking classes, to understand what it feels like to be a true Italian.

OUR FOOD

To ensure our customers walk out with the best experience, we begin by making sure the food is created with passion and love by using local, certified organic, biodynamic and ethical ingredients to please all. These sustainable ingredients allow for each individual to feel at home and appreciate the love that goes into each plate of pasta.

OUR WINE

In our cellar we are happy to honour the traditional wine making techniques, looking back to how our grandfathers and great grandfathers made wine. By doing so we understand the new generation of Italian and Australian wine makers by ensuring they perfect the Natural, Organic and Biodynamic wines to help produce what we believe are truly outstanding wines.

MENU' DEGUSTAZIONE TRUFFLE - 88\$



ANTIPASTI | STARTERS

Carpaccio di manzo con tartufo nero, uova di quaglia e topinambur
Beef carpaccio with black truffle, quail eggs and Jerusalem artichokes

Crespellina all'uovo con crema di tartufo e formaggi
Egg crepe with truffle and cheese cream

PRIMI | PASTA

Tagliolini al burro con tuorlo d'uovo e tartufo nero
House made taglioni with butter, egg yolk and black truffle

Tortelli di anatra e tartufo con burro alle erbe
Duck and truffle tortelli with herbs butter

CONTORNO | SIDE

Verdure al forno
Warm baked winter vegetables

DOLCE | DESSERT

Semifreddo al tartufo e cioccolato 70%
Black truffle and 70% chocolate semifreddo

ANTIPASTI | STARTERS

Olives - 4 ⚡⚡

Pane, Olio con Balsamico e Formaggio fresco - 5⚡
Sourdough bread with EVO, balsamic and fresh cheese

Selezione di Parmigiani organici di 16, 18 e 30 mesi con balsamico di Modena - 24⚡
Organic parmesan selection (16, 18 and 30 month aged) with Modena balsamic vinegar

Polenta fritta con salsa all'arrabbiata e al gorgonzola - 16 ⚡
Deep fried polenta chips with arrabbiata and gorgonzola sauce

Bruschette miste fantasia dello Chef - 15
Chef's daily bruschetta

Prosciutto di Parma 24 mesi con Stracchino fresco - 22
24 month aged Parma Prosciutto with fresh stracchino soft cheese

Culatello Emiliano 26 mesi con Stracciatella fresca - 26
Emilian prestigious cured meat "Culatello" 26 month aged with stracciatella soft cheese

Salume misto con torta fritta (minimo 2 persone) - 28
Emilian selection of cured meats served with organic house made fried bread pastry

Delizie di Funghi impanati con salsa al Formaggio (opzione vegana con Salsa verde) -
Emilian crumbed mushrooms with blue cheese sauce (vegan option with salsa verde)

⚡ - VEGETARIAN

⚡⚡ - VEGAN

PRIMI | PASTA

Pisarei e faso' - 26



Emilian short pasta with organic beans and tomato sauce

Tagliatelle con crema ai Porcini - 28



Tagliatelle with porcini mushroom cream

Spaghetti Aglio, Olio e Peperoncino - 24



Spaghetti served with chilli and garlic

Strozzapreti al Ragu' di Campagna - 28

Strozzapreti pasta with slow cooked beef ragu

Pappardelle con Ragu' di Cinghiale - 34

Silky wide ribbons of pasta served with slow cooked wild boar and tomato sauce

Tortelli di Anatra e Tartufo con burro alle erbe - 36

Duck and truffle tortelli with butter and herbs

Bis di tortelli di Zucca e Spinaci con crema al Tartufo - 32



Bis of spinach and pumpkin tortelli served with our truffle cream sauce

Tortelli di Raparossa e Caprino con Cavolo Nero e Salsa verde - 32



Beetroot and chevre tortelli with crispy kale and salsa verde

Tortelli di Granchio e Gamberetti all'Arrabbiata - 36

Crab and prawn tortelli with chilli and tomato sauce

- VEGETARIAN

- VEGAN

CARNE | MEAT

Brasato di Manzo al Gutturnio con polenta - 36

Braised beef in Gutturnio red wine served with soft polenta

Arrosto di Agnello all'Emiliana con verdure al forno - 34

Slow cooked biodynamic lamb with rich tomato sauce and mixed roasted vegetables

PESCE | FISH

Pesce del giorno con pure' di stagione - 33

Fish of the day served with seasonal puree

VEGETARIANO | VEGETARIAN

Burrata con verdure di stagione al forno

(opzione vegana con pure e verdure)- 18



Fresh burrata cheese with roasted seasonal vegetables

(vegan option with potato puree and roasted vegetables)

Polenta con salsa ai porcini, arrabbiata e gorgonzola

(opzione vegana con arrabbiata e verdure miste al forno)- 24



Soft polenta with porcini cream, arrabbiata sauce and gorgonzola cream (vegan

option with arrabbiata sauce and mixed roasted vegetable)

INSALATE & CONTORNI | SALADS & SIDES

Insalata d'inverno con cos, radicchio e finocchi - 16



Winter salad with cos, radicchio e fennel

Verdure miste al forno - 14



Mixed roasted vegetables



- VEGETARIAN



- VEGAN

CONTINUE YOUR PASTA EXPERIENCE

Once you have enjoyed one of our delicious meals within the restaurant, please continue your investigation by exploring the world of our pasta shop where you are guaranteed to buy some of our home-made, organic pasta and sauces.

*This will allow you to re-create the love for food within your own home,
and bring your family closer together.*



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