



# Pasta Emilia

## 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 of 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, Surrey 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 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.*

## ANTIPASTI | STARTERS

**Olives - 4** 🌿 🌿

**Pane, crostini, Olio con Balsamico, burro - 7** 🌿

*Sourdough bread, crostini with EVO, balsamic and herbs butter*

**Carpaccio di Manzo con crema di Bufala, funghetti croccanti insalata di stagione con parmigiano e mele - 24**

*Beef Carpaccio with buffalo cream, crispy mushroom, seasonal salad with parmesan and apples*

**Polenta croccante con salsa all'Arrabbiata e al Gorgonzola - 16** 🌿

*house made crispy polenta chips served with arrabbiata and gorgonzola sauce*

**Tris di bruschette del giorno - 16**

*Selection of three bruschetta of the day*

**Polipetti brasati al vino rosso e pomodoro con crostone di pane a**

**lievitazione naturale e bagna cauda - 26**

*Red wine braised baby octopus in a rich tomato sauce and a slice of our chargrilled sourdough bread and italian traditional anchovie's dip*

**Selezione di Salami Italiani con grissini fatti in casa - 25**

*Chef's salami selection served with house made grissini*

**Salumi misti Emiliani e Torta fritta (minimo 2 persone) - 28**

*selection of Emilian cured meats including Mortadella, Ham, Lonza, salame Casereccio, served with organic fried house made crispy bread*

**Prosciutto di Parma 24 mesi, pinzimonio di verdure e stracciatella - 26**

*24 month age Parma Prosciutto and stracciatella soft cheese served with seasonal fresh vegetable mix and his dressing*

🌿 - VEGETARIAN

🌿🌿 - VEGAN

## PRIMI | PASTA

### **Strozzapreti al Ragu' Bolognese - 28**

*Strozzapreti pasta with slow cooked beef ragu*

### **Linguine verdi agli spinaci ai frutti di mare e pomodoro fresco - 34**

*Organic spinach linguini served in a rich mixed selection of fresh seafood & tomato*

### **Tagliatelle con crema ai Porcini - 28** 🌿

*Fine organic ribbons of egg pasta served with a slow cooked mushroom cream*

### **Spaghetti Aglio, Olio e Peperoncino - 24** 🌿 🌿

*Spaghetti served with with a chilli and garlic and EVO*

### **Pappardelle di Farro con broccoli, pomodoro fresco e mandorle tostate**

**su pure di ceci - 32** 🌿

*Spelt Pappardelle with broccoli, fresh tomato, toasted almonds served on our chickpeas puree*

### **Tortelli di Anatra e Tartufo con burro alle erbe - 36** ★

*Duck and truffle tortelli with butter and herbs*

### **Tortelli di Zucca, Spinaci e ricotta con crema al tartufo - 32** 🌿

*Pumpkin and spinach ricotta tortelli served with our truffle cream sauce*

### **Tortelli di Selvaggina con salsa di Pomodoro e basilico - 36**

*Wild game tortelli with our tomato and basil sauce*

### **Tortelli di Granchio e Gamberetti all'Arrabbiata - 36**

*Crab and prawn tortelli with chilli and tomato sauce*

### **Gnocchi al pesto emiliani di basilico e rucola- 32** 🌿

*our house made potato gnocchi served with Emilian organic basil&rocket pesto*

🌿 - VEGETARIAN

🌿🌿 - VEGAN

## CARNE | MEAT

**220gr - Tagliata di manzo con mousse al Parmigiano e curcuma, rape al forno e riduzione di aglio nero naturale- 42**

*220gr - Organic beef rump tagliata served with house made Parmesan tumeric mousse mixed roasted beetroot and black garlic dressing*

**300 gr- Nodino di Vitello impanato alle erbe servito con frittura di patate dolci e maionese tartare - 49**

*300gr herbed crumbed Organic veal cutlet served with sweet potato chips and tartare mayo*

## PESCE | FISH

**180gr - Pesce del giorno servito con puré e verdure di stagione - 36**

*180gr of fresh fish fillets of the day with puree and seasonal vegetables*

## VEGETARIANO | VEGETARIAN

**Burrata affumicata con puree di ceci e broccoli 18**   
*Smoked burrata served with chickpeas puree and broccoli*

## INSALATE & CONTORNI | SALADS & SIDES

**Insalata mista con olio extravergine, limone e miele - 14**    
*mixed leaf salad with lemon and honey dressing*

**Verdure di stagione al forno - 14**    
*Mixed seasonal roasted vegetables*

**Caprese con mozzarella di bufala e pomodoro fresco - 22**   
*Italian Caprese salad with Buffalo mozzarella and fresh tomato*

 - VEGETARIAN

  - VEGAN

Public holidays, Sunday & Groups attract a 10% surcharge - 1.65% Credit card surcharge

## 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.*



# Pasta Emilia

**OSTERIA EMILIA, 259 Riley St, SURRYHILLS**

*reservation@emilia.com.au*

*0292121069*