

EAT DRINK GATHER
COMMO
SOCIALE

ABOUT US

AT COMO, FOOD IS MADE TO BE SHARED. FROM SLOW-COOKED CLASSICS TO STONE-BAKED PIZZAS & HAND-FINISHED PASTA, EVERY DISH IS BUILT ON HONEST INGREDIENTS, TIME-HONOURED TECHNIQUE & A LITTLE ITALIAN GENEROSITY.

PULL UP A CHAIR, PASS THE PLATES & STAY A WHILE. THIS IS COMO SOCIALE: EAT, DRINK, GATHER



ANTIPASTI

NONNA’S POLPETTE GFO	21
SLOW-COOKED PORK & FENNEL MEATBALLS IN RICH SAN MARZANO SUGO, FINISHED WITH GRANA PADANO & SERVED WITH TOASTED CIABATTA	
CALAMARI FRITTI GF	20
LIGHTLY SEASONED SALT & PEPPER CALAMARI WITH ROCKET, GRANA PADANO, HERB AIOLI & FRESH LEMON	
SICILIAN OLIVE V, GF, VGO	14
WARM MARINATED OLIVES WITH ROSEMARY, CITRUS & EXTRA VIRGIN OLIVE OIL, SERVED WITH TOASTED CIABATTA	
PIZZA BIANCA V, VGO, GFO	18
(+ CREAMY BURRATA \$8) STONE-BAKED WHITE PIZZA WITH ROASTED GARLIC BUTTER, FIOR DI LATTE, GRANA PADANO, ROSEMARY & EXTRA VIRGIN OLIVE OIL	
BURRATA AL PESTO V, GFO	27
CREAMY BURRATA, SLOW-ROASTED BABY TRUSS TOMATOES, BASIL PESTO, AGED BALSAMIC, TOASTED GARLIC CIABATTA, EXTRA VIRGIN OLIVE OIL AND FRESH BASIL.	
BEETROOT & FETTA HUMMUS V, GFO	18
ROASTED BEETROOT HUMMUS WITH PERSIAN FETA, CRISPY CHICKPEAS, FRIED SAGE & TOASTED CIABATTA	
CALABRIAN CHICKEN	18
CRISPY CHICKEN TOSSED IN CALABRIAN CHILLI HONEY, PARMIGIANO REGGIANO & FRESH HERBS WITH ROASTED GARLIC AIOLI	
BRUSCHETTA CAPRESE V, VGO, GF	18
(+ PRAWNS \$5) ROASTED TOMATOES, BASIL PESTO, BOCCONCINI & TOASTED CIABATTA	
MOZZARELLA FRITTA V	20
GOLDEN PANKO-CRUMBED MOZZARELLA SERVED WITH HOUSE POMODORO, GRANA PADANO	
POLLO SKEWERS GF	18
ITALIAN HERB-MARINATED CHARGRILLED CHICKEN SKEWERS WITH CHIMICHURRI & LEMON	
ARANCINI DELLA CASA	18
GOLDEN CRISPY ITALIAN RICE BALLS, FILLED WITH THE CHEF’S SEASONAL CREATION, SERVED WITH PARMIGIANO REGGIANO & HOUSE-MADE SAUCE	

SECONDI PIATTI

SCOTCH FILLET 300G GF	47
CHARGRILLED BLACK ANGUS 300G SCOTCH FILLET, ROASTED CHATS, SEASONAL VEGETABLES & BLACK GARLIC BUTTER	
PORTERHOUSE 250G GF	42
CHARGRILLED 250G PORTERHOUSE, ROSEMARY CHATS, SEASONAL SALAD & RED WINE JUS	
BARRAMUNDI AL BURRO BIANCO GF	35
PAN-SEARED BARRAMUNDI, CAULIFLOWER PURÉE, SEASONAL GREENS & LEMON & CAPER BUTTER	
SLOW-COOKED BEEF CHEEKS	37
SLOW-BRAISED RIVERINA BEEF CHEEKS, CAULIFLOWER PURÉE, ROSEMARY CHATS, CHIMICHURRI & CRISPY KALE	
STICKY PORK RIBS GF	39
SLOW-COOKED PORK RIBS FINISHED WITH A STRAWBERRY BALSAMIC GLAZE, TOASTED PEANUTS SERVED WITH CREAMY POTATO PURÉE, CHARRED GREENS & PICKLED APPLE SLAW	
CHICKEN PARMIGIANA	32
CRISPY PANKO-CRUMBED CHICKEN BREAST, SAN MARZANO SUGO, FIOR DI LATTE & MOZZARELLA, PARMIGIANO REGGIANO, FRESH BASIL, ROSEMARY POTATOES & ROCKET SALAD	
CAULIFLOWER STEAK V, GF, VGO	32
CHARRED CAULIFLOWER STEAK, SILKY TRUFFLE POTATO CREAM, ITALIAN CHIMICHURRI, ROASTED CHERRY TOMATOES, CRISPY CAPERS & TOASTED ALMONDS	

LA PASTA

LAMB RAGU PAPPARDELLE	32
24HR SLOW-COOKED LAMB RAGÙ, PARMIGIANO REGGIANO & PARSLEY	
AGLIO, OLIO & PRAWN SPAGHETTI	31
EVOO, TIGER PRAWNS, GARLIC, CHILLI, ROASTED CHERRY TOMATO, PARMIGIANO REGGIANO, PARSLEY, WILD ROCKET & CHARRED LEMON	
RIGATONI POLLO CARBONARA	31
GRILLED CHICKEN, PANCETTA, GARLIC, CREAMY EGG YOLK SAUCE, GRANA PADANO, BLACK PEPPER & PARSLEY	
SPAGHETTI POLPETTE	32
SAN MARZANO SUGO, PORK & FENNEL MEATBALLS, ROASTED CAPSICUM & PECORINO	
ROAST PUMPKIN PAPPARDELLE V, VGO	29
ROAST PUMPKIN, SPINACH, PESTO CREAM, ONION, GARLIC, FETA, CHERRY TOMATOES & WALNUTS	
POMODORO RIGATONI V, VGO (* BURRATA \$7)	27
SAN MARZANO TOMATO SUGO, GARLIC, BASIL, PARMIGIANO REGGIANO & EVOO	

PIZZE ARTIGIANALI

GLUTEN FREE \$6

MARGHERITA CLASSICA V, VGO 23
SAN MARZANO TOMATO, FIOR DI LATTE, BASIL & EXTRA VIRGIN OLIVE OIL

SALSICCIA 27
SAN MAZANO TOMATO, FIOR DI LATTE & MOZZARELLA, ITALIAN SAUSAGE, SPANISH ONION, MUSHROOM, GARLIC, PARMESAN, OREGANO & HOT HONEY

CHILLI PRAWNS 30
SAN MARZANO TOMATO, FIOR DI LATTE & MOZZARELLA, GARLIC TIGER PRAWNS, CHERRY TOMATOES, CHILLI FLAKES, ROCKET & GRANA PADANO

CAPRICCIOSA 26
SAN MARZANO TOMATO, FIOR DI LATTE & MOZZARELLA, HAM, MUSHROOMS, ARTICHOKES, OLIVES, OREGANO & EVOO

DIAVOLA 27
SAN MARZANO TOMATO, FIOR DI LATTE & MOZZARELLA, CALABRESE, CALABRIAN CHILLI, SPANISH ONION, PARMIGIANO REGGIANO, OREGANO & EVOO

PUMPKIN & FETTA V, VGO 26
SILKY PUMPKIN PURÉE, FIOR DI LATTE & MOZZARELLA, SPINACH, ROAST PUMPKIN, CARAMELISED ONION, PERSIAN FETA, WALNUTS & EVOO

PATATA V, VGO 25
CREAM FRAICHE, FIOR DI LATTE & MOZZARELLA, ROASTED POTATO, CONFIT GARLIC, TRUFFLE PECORINO & CRISPY SAGE

POLLO AL PESTO 28
SAN MARZANO TOMATO, FIOR DI LATTE MOZZARELLA, MARINATED CHICKEN BREAST, MUSHROOMS, CAPSICUM & CHILLI

PULLED LAMB 32
SAN MARZANO TOMATO, FIOR DI LATTE & MOZZARELLA, SLOW-ROASTED LAMB SHOULDER, CHARGRILLED CAPSICUM, SPANISH ONION, PERSIAN FETA & ROCKET

TRUFFLE FUNGHI V, VGO 26
CREAM FRAICHE, FIOR DI LATTE & MOZZARELLA, ROASTED SWISS BROWN MUSHROOM, CONFIT GARLIC, THYME, CRISPY SAGE, TRUFFLE OIL & PARMIGIANO REGGIANO

KIDS MENU

KIDS MARGHERITA (* HAM \$3) SAN MARZANO TOMATO, FIOR DI LATTE & FRESH BASIL	15
KIDS SPAGHETTI (* MEATBALL \$4) SAN MARZANO TOMATO, SHAVED PARMESAN & EVOO	15
KIDS CHICKEN & CHIPS CRISPY CHICKEN BITES WITH CHIPS & TOMATO SAUCE	16
KIDS CRISPY CALAMARI GOLDEN CRISPY CALAMARI WITH CHIPS & AIOLI	16
KIDS GELATO VANILLA	8

INSALATE

CEASER PANCETTA GFO (* GRILLED CHICKEN \$5) COS LETTUCE, PANCETTA, WHITE ANCHOVIES, GARLIC CROSTINI, CAESAR DRESSING & PECORINO	20
ROCKET & PEAR V, VGO, GF ROCKET, PEAR, CRANBERRIES, SHAVED PARMESAN & HONEY BALSAMIC	18
SPINACH & PUMPKIN V, VGO, GF ROASTED PUMPKIN, SPINACH, PERSIAN FETA, WALNUTS, SPANISH ONION & HERB VINAIGRETTE	22
BURRATA CAPRESE V, GF BURRATA, VINE-RIPENED TOMATOES, BASIL, EVOO, SPANISH ONION & AGED BALSAMIC	24

CONTORNI

GARLIC & ROSEMARY FETA FRIES V, GF CRISPY FRIES, GARLIC, ROSEMARY, PERSIAN FETA & GARLIC AIOLI	14
ZUCCHINI FRITTI V, VGO, GF CRISPY ZUCCHINI WITH GARLIC AIOLI & LEMON	15
ROSEMARY ROASTED CHAT POTATOES V, VGO, GF CRISPY ROASTED CHAT POTATOES, ROSEMARY, GARLIC & EVOO	12
SEASONAL GREENS V, VGO, GF SEASONAL GREENS, GARLIC, LEMON & EXTRA VIRGIN OLIVE OIL	12
CREAMY MASH POTATO V, GF SILKY POTATO PURÉE, BUTTER, CREAM & PARMIGIANO REGGIANO	12

DOLCI

AFFOGATO AL PISTACCHIO

15

(+ BAILEYS OR FRANGELICO \$6)

VANILLA GELATO, ESPRESSO, BISCOTTI & PISTACHIO CRUMBLE

TIRAMISU

16

CLASSIC ITALIAN TIRAMISÙ WITH MASCARPONE, ESPRESSO & COCOA

SERVED TABLESIDE FROM OUR HOUSE-MADE TIRAMISÙ DISH

NUTELLA CALZONE

17

WARM FOLDED PIZZA FILLED WITH NUTELLA, STRAWBERRIES & VANILLA GELATO

ALTHOUGH ALL CARE IS TAKEN IN OUR KITCHEN, WE ARE UNABLE TO GUARANTEE

THAT DISHES ARE COMPLETELY FREE OF RESIDUAL NUT, NUT OILS, SH
OR GLUTEN. DIETARY - GF GLUTEN FREE / GFO GLUTEN FREE OPTION V VEGETARIAN /
VO VEGETARIAN OPTION VG VEGAN / VGO VEGAN OPTION

SURCHARGE

15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS