

ITALIAN TAPAS

LOCALE MIO

WOODFIRED PIZZAS



Mangiare

We trust you will enjoy your dining experience
at Locale Mio. Please mention any dietary
requirements or allergies to our friendly staff.

LOCALE MIO

My Local

GUILDFORD
6055

CICHETTI

Tapas

Fried Tapas

Patatine. Hand cut royal blue potato chips with aioli (V) / 9

Polenta patatine. Polenta chips topped with parmesan and served with pomodoro sauce (V) / 14

Mozzarella frita. Deep fried mozzarella balls served with basil pesto (V, contains nuts) / 15

Funghi arancini. Mushroom arancini served with parmesan fondue and truffle (V) / 16

Croquettes. Potato croquettes, prosciutto crudo and herbs served with a gorgonzola fondue / 16

Fritto misto. Prawn and calamari lightly seasoned semolina flour served with aioli sauce / 27

Cold Tapas

Bruschetta Siciliana. Caponata with eggplant, capers, red onion, olives and pomodoro sauce topped with pine nuts (V, VEO, contains nuts) / 17

Beef carpaccio. Carpaccio di manzo – thinly sliced beef, Italian dressing, shaved pecorino and rocket (GF) / 22

Burrata e prosciutto. Burrata cheese with prosciutto and Italian bread / 28

Antipasto tavalo for 2. Selection of our finest cold meats, cheeses, Italian condiments and crusty bread / 29 (gluten free / 5 extra)

Extras – GF Bread \$5, extra chilli \$3, extra sauce/aioli/butter \$2

EVOO = Extra Virgin Olive Oil / GF = Gluten Free / V = Vegetarian / VEO = Vegan Option

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CICHETTI

Tapas

Hot Tapas

Pane e burro. sliced crusty Italian bread served with butter (V, GF) / 8

Polpette pomodoro. Beef and pork meatballs served with our family's traditional sauce and topped with parmesan (contains nuts) / 17

Salsiccia con peperoni arrostiti. Grilled pork and fennel Italian sausage and home-made roasted peppers served on bread toast / 22

Eggplant parmigiana. Oven-baked layers of eggplant mixed with aged parmesan cheese and tomato sauce (V, GF) / 24

Gateau di patata. Potato cake with zucchini, leek and mozzarella served with brie cheese sauce (V) / 25

Capesante. Scallops with green pea sauce on a bed of spicy crumb, topped with fried prosciutto / 27

Costine di maiale. Marinated woodfired pork ribs (GF) / 30

Agnello. Grilled lamb chops marinated in EVOO, garlic and rosemary served with demi sauce (GF) / 29

Porchetta. Slow-cooked suckling pig, served with apple cider reduction sauce (GF) / 30

Pollo ripieno. Chicken roulade stuffed with prosciutto, provolone cheese and herbs served with jus and truffle mashed potato (GF) / 32

Capretto. Braised baby goat served with Italian bread / 34

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PASTA E INSALATE

Pasta & Salads

Pasta fatta in casa / Home-made pasta

Spaghetti e polpette. Traditional home-made spaghetti meatballs served in Napoletana sauce (contains nuts) / 27

Mezze Maniche. Mezze Maniche pasta with capsicum sauce, spinach and topped with goat cheese and basil (V, VEO) / 28

Gnocchi. Freshly made gnocchi tossed with pomodoro sauce (V, VEO) / 28

Tagliatella bolognese. Tagliatelle with pork and beef bolognese sauce / 30

Casarecce ragu d'agnello. Fresh casarecce pasta served with slow cooked lamb shoulder ragu / 32

Linguina pescatora. Linguine with prawns, cherry tomatoes, asparagus and bisque sauce / 34

Risotto granchio. Risotto with crab and red cabbage sauce topped with basil oil / 34

Capellacci Verdi. Green pasta stuffed with beef brisket served on a parmesan fondue sauce and topped with red wine jus and dried onion / 35

(Gluten Free pasta available for \$6 extra)

Insalate fresche / Fresh salads

Broccoli e carote. Oven baked broccoli and carrots topped with shaved almonds (V, GF, VEO) / 15

Purée tartufo. Delicious soft truffle mashed potato (V, GF) / 16

Insalata Locale Mio. Baby spinach, roasted baby beets, cherry tomato, herbed goats cheese, pine nuts and olive oil (V, VEO, GF, contains nuts) / 16

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PIZZA

All our pizzas are rested 48hrs with a certified blended flour. Ingredients used are all D.O.P

Gluten-free, Vegan cheese: \$6 extra

Pizze Bianche /

Mozzarella base

FOCACCIA AGLIETTO (V) 15

Garlic, sea salt and Italian herbs served with balsamic EVOO dip

PRIMO AMORE 28

Fior di latte mozzarella, roquette, cherry tomatoes, shaved parmesan and prosciutto

QUATTRO FORMAGGI (V) 26

Fior di latte mozzarella, gorgonzola, scamorza and parmesan

CONTADINA 27

Fior di latte mozzarella, roasted potatoes, red onions, home-made Italian sausage and scamorza cheese

TARTUFO PIZZA 32

Fior di latte Mozzarella, truffle, mushrooms, Italian sausage and scamorza cheese

Pizze Rosse / Tomato base

MARGHERITA (V) 20

Fior di latte mozzarella and fresh basil

PEPPERONI 24

Fior di latte mozzarella, pepperoni and bacon

AUSTRALIANA 24

Fior di latte mozzarella, cured leg ham and pineapple

VEGETARIANA (V) 24

Fior di latte mozzarella, mushrooms, zucchini and red capsicum

FUOCO 26

Fior di latte mozzarella, salami, olives and nduja

POLLO 27

Fior di latte mozzarella, marinated chicken, mushrooms, red onion with BBQ sauce

SAN LUCA 27

Fior di latte mozzarella, home-made Italian sausage, nduja and red capsicum

SICILIANA 27

Fior di latte mozzarella, olives, anchovies and capers

SUPREMA 28

Fior di latte mozzarella, mushrooms, red onion, red capsicum, olives, salami and home-made Italian sausage

MARE A MONTI 29

Fior di latte mozzarella, mushrooms, home-made Italian sausage, prawns and chilli

CARNIVORA 28

Fior di latte mozzarella, home-made Italian sausage, salami and cured leg ham

ANDRIA 34

Burrata, prosciutto and parmesan cheese

CAPRICCIOSA 29

Fior di latte mozzarella, ham, olives, mushrooms, artichokes

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DOLCI

Dessert

Dolci / Dessert

Affogato. Italian coffee topped with a scoop of vanilla ice-cream (GF) / 12
(with a shot of Frangelico / 17)

Tiramisu. "Pick me up" traditional coffee flavoured Italian dessert / 16

Zeppola caramello. Warm donuts served with salted caramel sauce (VEO) / 14

Cannolo. Home-made Cannolo filled with sweet ricotta, pistachio and chocolate drop (contains nuts) / 14

Nutella gelato. Nutella ice cream served with hazelnut biscuit
(GF, contains nuts) / 14

Pannacotta. Chocolate pannacotta topped with mixed berry sauce and caramelised almonds (contains nuts) / 16

Lemon crème brûlée. Rich lemon custard with caramelised sugar,
topped with fresh blueberries / 15 (with a shot of limoncello / 20)

Kids menu

Spaghetti meatballs. Spaghetti served with
beef and pork meatballs in Napoletana sauce
(contains nuts) / 12

Cheese pizza / 12

Chicken nuggets and chips / 12

Fish and chips / 12

Vanilla ice cream. 1 scoop, chocolate topping
& sprinkles / 6

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