



Pasta Emilia

TRADITIONAL & ORGANIC

OSTERIA EMILIA – *Menu*

Cara Customer,

Pasta Emilia is the home away from home
for those who want to indulge in Italian Culture.

We strive to provide friendly family like service
while you enjoy our passion for sharing a pure food and wine experience.
Our kitchen, and pasta lab, are busy all week making your meals
from only the best organic food we can find.

Some now grown at Riverpines - our organic vineyard - in the Hunter Valley.

We encourage customers to engage with Pasta Emilia further
at our Pasta and cooking Classes or visit our shop to take something home to
help prepare a delicious dining experience for you and your loved ones.

‘Divertiti a cena’

We hope you enjoy your meal and encourage you to let us know if you are in
a hurry or there is any little thing we can do to make your time at Pasta Emilia
more enjoyable.

Cordiali Saluti,
Anna Maria

ANTIPASTI — Starters

Pane fatto in casa e olio x v (serves 1/2) 6.5

Organic housemade bread and XV Olive Oil

Olive 6.5

Mixed Olives in EVOO

Pinzimonio con le verdure di Riverpines 30

A platter of fresh crispy Veggies from our farm served with dips

Farinata alle acciughe e Erbette 28

Chickpea warm Breads served with Anchovies and herbs

Farinata al Provolone e Cotto 28

Chickpea warm bread with Ham and Tasty Provolone cheese

Bastoncini di Polenta con Ricotta e verdure alla griglia 32

Crispy Polenta' sticks with herb ricotta and grilled Vegetables

Prosciutto di Parma e Burratina 34

Parma Ham and soft Mozzarella style cheese

Salumi misti 38

Selection of Emilian Style Cured Meats including Mortadella, Salame Casareccio,

Prosciutto cotto, whipped ricotta & house pickles

PRIMI - Pasta

Spaghetti alla Chitarra con Aglio, Olio, Peperoncino e Broccoli (VG) 36

Chitarra with, Garlic, Chilli, XV Olive Oil and Broccoli

Conchiglie ai Piselli e crema di formaggi 36

Shell Pasta with peas and Parmesan

Rigatoni all'Arrabiata con Burratina 38

*Our "BronzeDie" Durum Rigatoni with Tomato, Basil, Chilli
and fresh Burratina Cheese*

Tagliatelle al Pesto 38

Egg Tagliatelle with Pesto sauce and caramelised nuts

Strozzapreti al Ragu di carne 38

Our Organic Durum short twisted Pasta with slow cooked Beef Ragu'

Linguine ai Frutti di Mare 40

Linguine with Seasonal sustainable Australian Seafood

Tortelli di Zucca al Burro e salvia 38

Pumpkin and ricotta Tortelli with Sage Butter

Tortelli di Rapa Rossa ai semi di Papavero 42

*Beetroot and Chevre Tortelli with fennel top Butter, shaved heirloom beetroot
and Poppy seeds*

Tortelli D'Anatra con burro di erbe e Guanciaie croccante 42

Duck and Truffle Tortelli with Herb butter and crispy Guanciaie

Tortelli di Granchio e gamberetti con riduzione ai frutti di mare 42

Crab and Prawn Tortelli with Crustations Reduction

SECONDI - Mains

Lasciamo I secondi di mare e di terra alla Fantasia dello chef ,
cambiano spesso e saranno sulla lavagna

*We are leaving the Specials from the Sea and the Earth to the fantasy of our Chef,
they will Change often and will be on the Blackboard*

INSALATE & CONTORNI — *Salads & Sides*

Insalata arcobaleno (VG) 18

Mixed rainbow salad

Patate al Rosmarino al Forno 14

Baked Potatoes in Rosemary and Olive oil

Caprese 28

Caprese Salad

Ingredients may be subject to seasonal change. Public holidays and Sundays 15% surcharge apply.

Groups 8+ attract 10% of service charge. Please note: We have no split bills – Thankyou xxx



EST. 2002

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