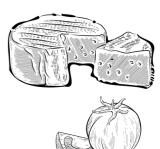
AL CHIOSCO café & pizza bar







Are you ready to turn Kingscliff into your own little slice of Italy? At al Chiosco, we're bringing you the very best of Southern Italian street food without ever having to leave home thanks to Chef Daniele! Our food is created with fresh, traditional recipes loaded with love — just like Nonna used to make. Let's give Italy a round of applause - at al Chiosco cafe and pizza bar, we guarantee it's gonna be fun-tastico!

ANTIPASTI

HOMEMADE POTATO CROCCHE' \$7

Our Crocche' balls are the new black Potato, pepper, parmesan, mozzarella & Aioli sauce on side

ARANCINI \$9.50

Arancini so good, you'll think you're in Italy Arborio rice, Bolognese, gorgonzola, mozzarella and Aioli sauce on the side.

ROCKET SALAD \$15

The only salad you'll ever need Rocket, walnuts, parmesan, cherry tomato, olive oil and balsamic vinegar

GARLIC CHEESY PIZZA \$15

The pizza that's good for your breath Garlic, rosemary, olive oil and mozzarella

FOCACCIA \$18 The Italian wonder bread

Rosemary, olive oil, feta, marinated olives and balsamic vinegar

PRIMI

CHEESY STUFFED MELANZANE \$18

Baked eggplant so good, you'll forget about your ex Oven-baked half eggplant, basil, breadcrumbs, mozzarella in Nonnas special tomato sauce

GNOCCHI POTATO \$28

Seriously, the best way to eat carbs! Handmade potato gnocchi with the chef's sauce of the week

CANNELLONI SPINACH + RICOTTA (VE) \$ 24

Ricotta and spinach, who knew? Spinach, ricotta, San Marzano Tomato, Mozzarella, parmesan.

LASAGNA BEEF \$26

Warning: this lasagna is highly addictive Beef, bechamel, San Marzano Tomato, parmesan



CALZONI

CALZONE VEGETARIANO \$26

Who said veggies can't be delicious? Veggies for life! Eggplant, zucchini, capsicum, mozzarella, San Marzano Tomato

CALZONE CLASSICO \$29

The taste of Italy Mozzarella, ham, salame, salsiccia, ricotta and San Marzano Tomato

DOLCI

NONNA'S SPECIAL CAKE \$8.50 Eat like an Italian nonna

Served with whipping cream

TIRAMISU \$14

The dessert that will make you say "I love you" Mascarpone, coffee, savoiardi biscuits, marsala

AFFOGATO \$15 *18+ only and available after 10am

The most Italian thing you'll do all day Franjelico liquor, vanilla ice cream, espresso.

PIZZA NUTELLA \$18 The most delicious way to ruin your diet Hazelnut Nutella and strawberries.

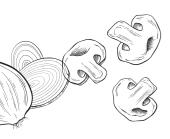
CALZONE NUTELLA \$18

Best invention ever Nutella and strawberries wrapped in a calzone





🕀 02 66742450 🌐 www.alchiosco.com.au









LUNCH: 12PM - 2PM WEDNESDAY TO SUNDAY DINNER: 5PM - 9PM (LAST ORDER 8.30PM) WEDNESDAY TO SUNDAY

PIZZE

MARGHERITA (VE) \$24/60

It never disappoints Parmesan, fior di latte, San Marzano Tomato, basil

GIRASOLE (KIDS PIZZA) \$24/60

Bambinos in Naples are head-over-heels for this pizza Cream, ham, corn, mozzarella, basil

BASILICO (VE) \$26/65

Don't go basil yourself, try this pesto pizza instead! Pesto, basil, mozzarella cheese, parmesan cheese, zucchini, cherry tomatoes, San Marzano Tomato

MARINARA \$26/65

You had me at anchovies Anchovies, capers, basil, garlic, olives, oregano, San Marzano Tomato

COTTO E FUNGHI \$26/65

The pizza you've been waiting for Ham, basil, mushrooms, mozzarella, San Marzano Tomato

ORTOLANA (VE) \$26/65

Veggie goals. Don't knock it till you've tried it Eggplant, basil, zucchini, capsicum, mozzarella, San Marzano Tomato

GORGONZOLA E FUNGHI (VE) \$26/65

*It will have you feeling like the biggest cheese in town G*orgonzola cheese, mushrooms, mozzarella cheese, San Marzano Tomato and basil

TIBERIO \$26/65

This pizza will have you saying "grazie mille!" Tuna, homemade gem of onion, capers, lemon zest, basil, San Marzano Tomato

GUSTOSA \$ 29/75

The pizza that will make your taste buds go crazy Smoked salmon, rocket, basil, capers, stracciatella cherry tomatoes

DIAVOLA \$28/70

The Italian sausage you never knew you needed Hot Salame, basil, mozzarella, basil, San Marzano Tomato

PATATE \$28/70 Time to carb-load!

Potato, mozzarella, salsiccia, basil, rosemary

PIZZE

CAPRICCIOSA \$28/70 If you liked The Godfather, you'll love this Artichoke, ham, basil, mushroom, olive, mozzarella, San Marzano Tomato

AGRUMI \$ 29/70

Introducing the most unique pizza you'll ever try Prawn, orange zest, rocket, crushed pistachio, lemon zest, stracciatella

ROMANA \$29/70

Who needs salame when you've got pulled pork? Parmesan, basil, potato, pulled pork, mozzarella, garlic oil, mozzarella, San Marzano Tomato

BOSCAIOLA \$ 29/70

The best reason to never leave your couch again Salsciccia, truffle oil, basil, mushrooms, mozzarella

GAMBERONI \$30/70

The ultimate pizza for seafood lovers. #pizzabae Local prawns, fior di latte, basil, cherry tomatoes, capers, pesto, rocket, and San Marzano Tomato

PROSCIUTTO \$30/70

Get ready to 'prosciut-to' this pizza! Shaved Grana, San Daniele Prosciutto, basil, rocket, San Marzano tomato

PIZZE EXTRA TOPPINGS

ADD ONS

MDD ONO	
Add some extras to your life	
Basil	\$1
Crushed pistachios, walnuts	\$1.5
Zucchini, eggplant, potato, capsicum	\$3
Cherry tomatoes, pineapple, corn	\$3
Mushrooms	\$3.5
Truffle oil	\$4
Ham, salsiccia	\$4
Anchovies, Italian tuna	\$4
Gluten-free base (imported in)	\$5
Ricotta, fior di latte, gorgonzola cheese	\$4.5
Prosciutto, hot salame, pulled pork	\$4.5
local prawns, smoked salmon	\$5
Buffalo mozzarella	\$7
Burratta (125gm)	\$10













LICENSED FROM 10AM - 6PM

PROSECCO

ISADORA PROSECCO \$ 13/ \$42 *The wine that doesn't take itself too seriously* Veneto, ITALY

VINI BIANCHI

SENSALE GRILLO \$11/\$40

Get a taste of Sicily with this fruity and savoury wine Sicily, ITALY

FATTORI PINOT GRIGIO \$12/\$45

Sip on something light, refreshing and Italian! Veneto, ITALY

VAL DELLE ROSE VERMENTINO \$60

Delightfully intense aromas of summer ripe fruit Tuscany, ITALY

GAVI 'VIGNETO MASERA' \$58

If you like white wine that's dry, crisp and has a long finish, you'll love this one Gavi, PIEDMONT

VINI ROSSI

MONTE GUELFO CHIANTI \$13/ \$40

If you like big, bold flavors, try our Chianti Tuscany ITALY

SENSALE NERO D'AVOLA \$45

Laugh your way to a rich and intense wine experience Sicily ITALY

PATRIZI BARBERA D'ALBA \$58

The perfect wine to impress your date, full and savoury Piedmont, ITALY

VINO ROSÈ

CHATEAU DE L'ESCARELLE CUVEE PALM ROSE \$14/ \$55

Give your taste buds a summer vacation with this fresh and delicate rosè Provence, FRANCE

COCKTAILS

CAMPARI ORANGE \$ 8 *Finally, a cocktail that's easy on the wallet* Campari, orange and soda

LIMONCELLO (30ML) \$ 10 The original Italian lemon liqueur

G+T \$ 14 *You're welcome* Gin Mare Gin, Fever Three Tonic, rosemary

VODKA, LIME + SODA \$ 16 You know you want it.

NEGRONI \$ 16 *Add a touch of Italy to your life* Gin, vermouth and Campari

CLASSICO APEROL SPRITZ \$18

The OG of the Italian aperitif Aperol, prosecco + soda

BIRRA

PERONI \$8.5

From the makers of pizza comes Peroni beer Vigevano, Italy

BEVANDE

SAN PELLEGRINO \$6

The champagne of sodas Arancia Rossa, Aranciata, Chinotto, Limonata

SAN PELLEGRINO \$6 / 500ML Your sparkling, not boring

Sparkling water

PANNA WATER \$6/500ML

Still thirsty? Still water

COLD PRESSED JUICE \$7

Warning: Contains juice. Cloudy Apple, Super Greens, Orange Juice

MILKSHAKE \$7

The milkshake that will make you feel like a kid again Chocolate, vanilla, caramel, banana, strawberry



15% public holiday surcharge. Licensed from 10am-6pm. From 6pm onwards corkage fee applies of \$3.5 pp





BREAKFAST 7AM - 11AM

With our 'build your own breakfast' concept, you can choose from our selection of delicious ingredients to create your own perfect meal. Whether you prefer the classic combination of bacon and eggs or something more daring - like buffalo mozzarella cheese, marinated olives, and smoked salmon – we've got something to satisfy everybody's cravings! Our simple and fresh ingredients are sure to deliver big on taste in a way that only the Italians know how! So be sure to treat yourself (and your family) to everybody's favourite- our 'Build Your Own Breakfast'.

COLAZIONE

BUILD YOUR OWN BREAKFAST The best breakfast you'll ever make.

+ TWO SLICES OF SOURDOUGH WITH BUTTER.. \$4

More than just toast

+ JAM ... \$1.5 Strawberry or Apricot

+ VEGEMITE \$1.5 Add a bit of Aussie culture to your breakfast

+ FREE RANGE SOFT POACHED EGG. \$3 Soft poached egg, just the way you like it

+ FREE RANGE FRIED EGG ... \$3 The only thing better than a fried egg is two fried eggs

+ ROMA TOMATO.... \$4 Our tomatoes are so fresh, they're still alive!

+ FETA CHEESE....\$5 A cheesy way to start your day

+ BUFALO MOZZARELLA 60GM ...\$5 Breakfast's newest cheese is mozzarella

+ MARINATED OLIVES\$5 From our olives to your mouth

+ BACON... \$6 Add some bacon to your life

+ FRESH ITALIAN HAM... \$6 Have you tried our Italian ham before?

+ AVOCADO... \$6 Get your daily dose of avocado

+ FRESH SMOKED SALMON ... \$7 The salmon that's smoked to perfection

CAFFÈ

ALT MILKS \$1 Finally, an alternative to milk that doesn't suck Oat, almond, soy, lactose-free

BABYCINO \$2 Babies love our babycinos

ESPRESSO \$3.8 Do you struggle with mornings?

MACCHIATO \$3.8 Add a little bit of (coffee) magic to your day

RISTRETTO \$4 The best thing since sliced bread

FLAT WHITE \$4/\$5 The Flat White Effect

CAPPUCCINO \$4/\$5 A cup of happiness

PICCOLO \$4 The coffee that's small but packs a punch!

CHAI LATTE \$4/\$5 Add some spice to your life

LATTE \$4/\$5 | ICED LATTE \$7 A latte for your thoughts

LONG BLACK \$4/ \$5 | ICED \$5 Get that long black feeling all day

HOT CHOCOLATE \$4/\$5 | ICED \$8.5 Warning: Hot chocolate may be addictive

MOCHA \$4.5 | ICED \$8 The best of both worlds: coffee and chocolate

TEA \$5 Come on, who doesn't love tea?



