

*Experience fine dining and indulge in authentic  
and modern Italian cuisine.*

*Como Restaurant champions beloved  
and contemporary Italian recipes and embodies  
the laid-back yet refined essence of its namesake,  
Lago di Como in Northern Italy's  
Lombardy region.*

*Buon appetito!*

## SET MENU

**\$110 PP**

### **Beef Tartare**

AMH FARM (QLD)

black angus beef, parmigiano reggiano ice-cream,  
tomato, grilled brioche (LG, LD, V, CN)

### **Carpaccio**

ORA KING (NZ)

marinated salmon, raspberry vinaigrette,  
caper berries, blood orange (LG)

### **Raviolini**

scallops, tomato consommé, dry tomatoes

### **Squid Ink Tagliatelle**

seasonal frutti di mare, shellfish bisque,  
cherry tomatoes (LGO)

### **Agnello**

WHITE PYRENEES (VIC)

lamb shoulder, parsnip puree, kale,  
fondant potatoes, jus (LG)

### **Italian Forest**

(LGO, CN)

LG - Low Gluten LGO - Low Gluten Option LD - Low Dairy  
V - Vegetarian VO - Vegetarian Option CN - Contains Nuts

## SET MENU

**\$90 PP**

### **Carpaccio**

ORA KING (NZ)

marinated salmon, raspberry vinaigrette,  
caper berries, blood orange (LG)

### **Paccheri**

pomodoro, basil, stracciatella (LGO)

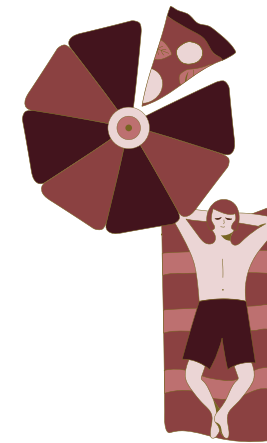
### **Coppa**

CORALIE (QLD)

pork neck medallion, red and yellow capsicum,  
red onion, jus (LG)

### **Como Tiramisu**

(V, CN)



# SPUNTINI

— Bites —

## Oyster

pacific, freshly shucked, mignonette (LG, LD)

7 ea.

## Olives

mixed, olive oil, red chili, lemon, rosemary (LG, LD, V)

11

## Mediterranean Charcuterie

prosciutto di Parma, pistachio mortadella, bresaola, whipped ricotta (LG, CN)

34

## Focaccia

sea salt and rosemary *or* parmesan and garlic (LG, V)

16

# PRIMI

— First Course —

## Beef Tartare

AMH FARM (QLD)

black angus beef, parmigiano reggiano ice-cream, tomato, grilled brioche (LG, LD, V, CN)

27

## Carpaccio

ORA KING (NZ)

marinated salmon, raspberry vinaigrette, caper berries, blood orange (LG)

28

## Burrata

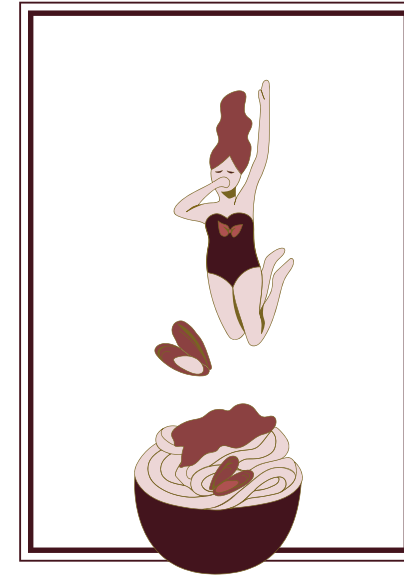
fig, peaches, vincotto, basil (LG, LD, VO)

27

## Raviolini

scallops, tomato consommé, dry tomatoes

29



# PASTA

## Squid Ink Tagliatelle

seasonal frutti di mare, shellfish bisque, cherry tomatoes (LGO)

49

## Risotto

red and yellow capsicum, capsicum coulis, pecorino (LG, V)

38

## Malloreddus

pork ragu, saffron, pecorino (LGO)

39

## Paccheri

pomodoro, basil, stracciatella (LGO)

36

## Ravioli

butternut pumpkin, guanciale, sage, hazelnut (VO, CN)

38

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# SECONDI

— *Second Course* —

## Coppa

CORALIE (QLD)

pork neck medallion, red and yellow capsicum,  
red onion, jus (LG)

49

## Pesce

(MARKET)

pan-fried crispy skin seasonal fish, rainbow chard,  
black ink sauce, sea urchin (LG)

52

## Agnello

WHITE PYRENEES (VIC)

lamb shoulder, parsnip puree, kale,  
fondant potatoes, jus (LG)

49

## Vitello

NORTHERN RIVERS (QLD)

veal cutlet, Urban Valley Farm (QLD) mushrooms, jus (LG)

62

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*Bistecca*

served with roquet condiment, petit bouche salad,  
jus and our housemade mustard selection.

## Eye Filet

AMH (QLD)

200g

55

## Wagyu Rump

CABASSI FARM (WA)

mb 8+ 250g

65

## Wagyu Scotch Filet

CABASSI FARM (WA)

mb 9+ 300g

110

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# CONTORNI

— *Sides* —

## Insalata di Frutta

piccolo mix, raspberry and lemon citronette, passion fruit (V, LG)

15

## Caprese

tomatoes, bufala mozzarella, basil (V, LG)

15

## Fries

shoestring-cut fried potato, rosemary salt, black garlic aioli (LG)

13

## Zucchini Fritti

fried buttered zucchini, sea salt, salsa pomodoro (LD)

17



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# DOLCI

— *Dessert* —

## Como Tiramisu

(V, CN)

18

## Italian Forest

Shhh! This is a house secret.

Ask our staff (LGO, CN)

25

## Limone

lemon mousse, mango,  
white chocolate (LGO, CN)

22

## Formaggio

selection available (LG)

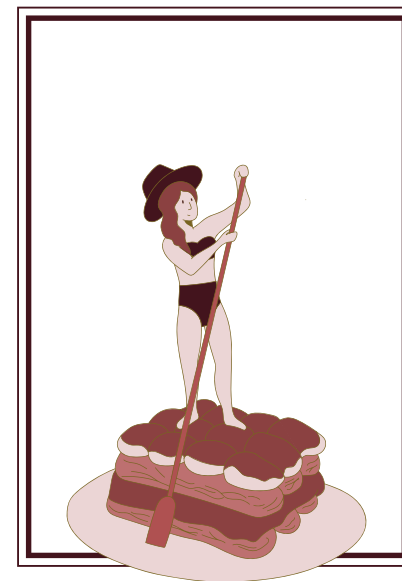
15 ea.

## Gelato e Sorbetto

selection available (LG)

5 ea.

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*Please advise our staff of any allergies or intolerances.  
While best efforts will be made to accommodate dietary requests,  
guarantees of allergen free foods cannot be made due to kitchen restrictions.*

*Sunday & Public Holiday 15% surcharge, 1.5% on credit card.  
One bill per table.*

# PANUOZZO

— Sandwich style. Lunch sittings only —

## Prosciutto

prosciutto, rocket, fior di latte

18.50

## Mortadella

mortadella, ricotta, pistachio

18.50

# PIZZETTA

— Petite, perfect to pair —

## Como Pizzetta

bresaola, fior di latte, porcini, rocket, parmesan, truffle oil

24

## Capocollo

capocollo, fior di latte, cherry tomatoes, basil oil, stracciatella

23

## Gamberi

prawns, fior di latte, tomato, dill, pangrattato

22

# PIZZA

— Traditional, crafted to share —

## Margherita

fior di latte, tomato, evoo (V)

27

## Prosciutto

bocconcini, tomato, prosciutto, evoo

30

## Salami

fior di latte, tomato, salami, hot honey

30

## Formaggi

gorgonzola, taleggio, fior di latte, parmesan

27

## Funghi

fior di latte, porcini, wild mushroom, parmesan, truffle oil

30



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