

CIAO / HELLO

Sit back, Relax and Enjoy as Chef Nicola takes you back to how his family would gather at his Nonna's dining table and have a FEAST together

For only **\$55** per person

Trattoria Style Menu

[Family style sharing menu]

A delightful mix of elegance and "Italian Homespun Authenticity"



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Antipasti / Entree

ANTIPASTO MISTO PER DUE \$28

A selection of cured meats, marinated vegetables, olives and cheese with
toasted bread

Add Calamari \$8

Add Salmon \$8

CALAMARI FRITTI e' ZUCCHINE \$20

Tender baby squid and zucchini batters lightly floured, and fried served with
chilli, herb oil and fresh lemon

COZZE PEPATE [GF] 1/2 kg \$20 or 1 kg \$36

Sautéed fresh mussels in a chilli, garlic, basil and tomato broth
served with toasted bread

BRUSHETTA DI PIZZA \$18

Pizza base parcels, two with ham and two with fresh tomato

CAPRESE [GF & V] \$17

Fresh tomato, fior di latte, basil served with toasted bread and
balsamic reduction

FUNGHI RIPIENI [V] \$18

Field mushroom oven roasted with mascarpone, truffle and parmesan

POLPO AFFOGATO \$20

Tender baby octopus cooked in a chilli, black olives and tomato

FOCACCIA ROSEMARY and SALT FLAKE \$14

FOCACCIA GARLIC AND MOZZARELLA \$16

WE CATER DIETARY REQUIREMENTS, VEGETARIAN – DAIRY FREE – GLUTEN FREE

• ADDITIONAL COST \$ 5.00 APPLIES TO GLUTEN FREE OPTION FOR PASTA / PIZZA

Secondi Piatti / Mains

SCALLOPINE AI FUNGHI \$35

Tender veal scaloppine, cooked with mushroom, white wine and parsley

TAGLIATA D'AGNELLO [GF /DF OP] \$35

Roasted lamb rump cooked medium rare served with rosemary jus

POLLO RIPIENO \$35

Gorgonzola and cherry tomato stuffed chicken breast In a white wine butter sauce

STEAK OF THE DAY POD

Ask our friendly staff what GREAT cut of meat the chef has prepared for you

FISH OF THE DAY POD

Ask our friendly staff about what the chef has prepared for you

ALL MAINS ARE SERVED WITH ROAST POTATOES AND VEGETABLE

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Primi piatti / Pasta

RAGU DI NONNA \$25

Veal, beef and pork ragout slowly braised in a tomato, basil and parmesan sauce, served with pasta

LINGUINE AI FRUTTI DI MARE [DF] \$28

A variety of fresh local seafood sautéed with garlic, chilli, parsley and tomato

RAVIOLI TRI COLORE \$28

Spinach and ricotta ravioli in a fresh prawn, cherry tomato and asparagus sauce

GNOCCHETTI SORRENTINA [V] \$26

Tender potato dumplings cooked with fresh tomato, basil, parmesan finished in the oven with mozzarella cheese

TAGLIOLINI AL TARTUFO [subject to availability] \$38

Handmade egg pasta cooked in a fresh truffle and parmesan sauce finished with fresh truffle shavings

RISOTTO OF THE DAY POD

Ask our friendly staff about what the chef has prepared for you

PASTA OF THE DAY POD

Ask our friendly staff about what the chef has prepared for you

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Pizze Biance / White Base

SCHIASH \$25

Mozzarella, mushroom, pork and fennel sausage, gorgonzola, truffle oil

PER BIANCA \$25

Mozzarella, zucchini, rocket, prawns and lemon zest

AL SALMONE \$25

Mozzarella, fior di latte, smoked salmon, red onion, fresh rocket and chives

NOCI GORGONZOLA E RUCOLA [VEG] \$22

Mozzarella, fior di latte, roasted walnut, gorgonzola and rocket

4 FORMAGGI CON PROSCIUTTO \$22

Mozzarella, fior di latte, parmesan, gorgonzola and prosciutto crudo

LA TRE "P" \$22

Mozzarella, fior di latte, prosciutto, parmesan and potatoes

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Pizza Rose / Red Base

MARGHERITA [VEG] \$20

Tomato, mozzarella, basil, extra virgin olive oil

CAPRICCIOSA \$23

Tomato, mozzarella, mushroom, artichokes, olives, ham

DALLE STELLE ALLE STALLE \$25

Half margherita and anchovies / half tomato, mozzarella, mushroom, prosciutto, drizzled with truffle oil

PAGNOTTA \$25

Tomato, mozzarella, sorpresa, cacciatore, ham, pork and fennel sausage

FIAMME \$23

Tomato, mozzarella, hot salame, chilli

CRUDO RUCOLA E PARMIGIANO \$22

Tomato, mozzarella, rocket, crudo fresh tomato and shaved parmesan

BRAVO \$23

Tomato, mozzarella, pork and fennel sausage, onion and olives

VEGETARIAN \$22

Tomato, mozzarella and a mixture of fresh and marinated vegetables

PAPARUOL' \$23

Tomato, mozzarella, hot cacciatore, fire roasted capsicum and grated parmesan

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Calzoni

CALZONE COTTO E FUNGHI \$25

Mozzarella, ham, mushroom and tomato sauce on top

CALZONE CALABRIA \$25

Mozzarella, hot salami, gorgonzola, basil and fresh chilli

CALZONE RUSTICO \$25

Mozzarella, ham, sausage and parmesan

Something a Little Different

CLOCKWORK ORANGE \$25

Wood fired pumpkin base, mozzarella, prosciutto crudo and basil

ZUCCA E SALSICCIA \$25

Wood fired pumpkin base, mozzarella, sausage and parmesan

CON PANNA \$23

Tomato base, mozzarella, mushroom, ham, parsley and cream

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Contorni / Sides

INSALATA MISTA	\$10
<i>Fresh mix garden salad</i>	
RUCOLA, PERA E PARMIGIANO	\$10
<i>Rocket, pear and parmesan in citrus citronette dressing</i>	
WITLOF SALAD	\$10
<i>Witlof, fresh pear, walnut with a seeded mustard and honey dressing</i>	
ROAST VEGETABLES OF THE DAY	\$10
THICK CUT FRIES	\$8
CIABATTA BREAD [home baked]	\$5

BAMBINI / KIDS

All kids' meals are **\$13** each

Pizza

MARGHERITA

HAWAIIAN

SWEET SALAMI

Pasta

RAGU

NAPOLI

BUTTER AND PARMESAN

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