



Welcome to Piccolo Trattoria

Trattoria is an Italian-style eating establishment, less formal than a restaurant. The food is modest, home style, honest but plentiful.

The name Piccolo (little) was chosen due to the small size of this trattoria. Unlike a spacious restaurant perhaps with a disposition for a relaxed ambiance, Piccolo boasts a traditional lively trattoria atmosphere with a snug and cosy feel.

This menu is influenced by the cuisine from the island of Sicily, Italy. My parents migrated to Australia from Sicily and the food and culture were passed down to my brothers and I.

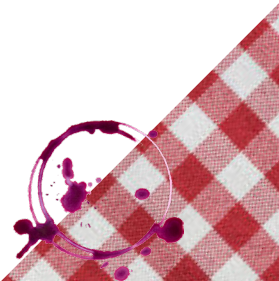
In this menu are some of our favorite dishes along with some that have emerged from growing up in Australia.

The food is prepared daily to offer the freshest meals possible. For this reason we ask for your understanding if items or dishes on the menu are sold out.

If you have any dietary requirements please ask our staff and we will do our very best to accommodate your request.

Thank you, we hope you enjoy your evening.
Buon Appetito

Chef.





First Course - Primi e Antipasti

Pane Rustico (v)

An organic long fermented rustic loaf \$4

Pane, Olio di Oliva Vergine e Sale (v)

An organic long fermented rustic loaf, virgin olive oil, Iblea Sicilian sea salt and lemon \$7

Olive (v) (gf)

Marinated olive mix \$7

Bianchetti

Fried crispy white bait \$12

Polpette

Beef and pork meatballs slowly cooked in tomato topped with Grana Padano cheese, extra virgin olive oil and fresh herbs served with rustic loaf \$14

Melanzana Parmigiana (v) (gf, minus loaf)

Grilled softened eggplant layered with tomato sauce, fresh basil and Grana Padano cheese topped with our herb and caper salsa served with rustic loaf \$14

Calamari Fritti

Fried baby squid topped with roasted garlic served with lemon and home made tartar \$12

Cozze Picante

500g fresh mussels cooked in white wine, tomato, chilli and herbs served with rustic loaf \$16

Gamberi Pangrattato

Tiger prawns sautéed with garlic, hints of chilli and tomato, fennel seeds, herbs and bread crumbs served with lemon \$19

Polipo (gf)

Char-grilled marinated octopus in chilli, herbs and extra virgin olive oil \$12

Salsiccia Cotta (gf)

Dried fennel Italian sausage, grilled served with lemon \$9

Carciofi (v)

Grana Padano cheese and herb crumbed artichoke hearts stuffed with fior di latte. (3 pc) \$10

Piatto del Tavolo

Share plate. Olives, crispy white bait, calamari, octopus, Italian sausage, artichoke hearts, eggplant tomato chutney, caprese salad, pickled gherkins and goats feta cheese served with rustic loaf. Serves 3 to 4 \$39





Pasta - La Pasta

Linguini con Ragu

Linguini tossed through our pork and beef ragu topped with Grana Padano cheese..... \$19

Linguini con Polpette

Linguini tossed through our tomato sauce and our pork and beef meatballs topped with Grana Padano, cheese, fresh basil drizzled with extra virgin olive oil \$26

Spaghetti Misto Mare

Spaghetti, tiger prawns, calamari, mussels cooked in garlic, hint of chilli, fresh herbs and tomato \$26

Spaghetti alla Puttanesca (v, minus anchovy)

Spaghetti, olives, anchovies, baby capers, chilli, basil and tomato..... \$19

Spaghetti con Granchio

Spaghetti, spanner crab meat, baby capers, garlic, hint of chilli, tomato and fresh herbs \$28

Sedanini con Broccoli e Acciuge (v, minus anchovy)

Sedanini pasta, extra virgin olive oil, garlic, chilli, softened broccoli, smashed anchovy fillets and hints of tomato topped with Grana Padano cheese and fresh herbs..... \$19

Sedanini con Salmone Affumicato

Sedanini, cream, hint of tomato, baby capers and smoked salmon topped with freshly chopped parsley \$26

Lasagna

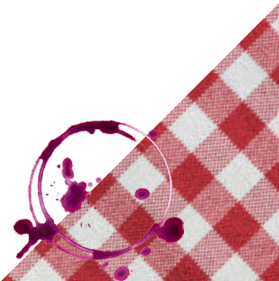
Layers of egg pasta sheets filled with a meaty tomato sauce, bechamel and Grana Padano cheese..... \$26

Lasagna di Melanzana (v)

Layers of egg pasta sheets filled with Tomato, eggplant, béchamel, Grana Padano cheese and fresh basil leaves \$26

Risotto del Giorno

Please see the specials sheet for today's risotto.





Second Course - Secondi

Costolette di Capretto (gf minus croquette)

Grilled baby goat chops marinated in garlic, rosemary, fennel seeds and thyme served with our Greek style salad and potato croquette \$38

La Cotoletta Parmigiana

Beef fillet schnitzel topped with tomato sauce, Grana Padano cheese and fresh basil leaves served with eggplant tomato chutney, potato croquette and sautéed spinach \$38

La Cotoletta Americana

Beef fillet schnitzel served with a side of Linguini con Ragù topped with Grana Padano..... \$38

Bistecca del Giorno

Steak of the day. See the specials sheet for today's butchers choice beef cut. (Princi Butchers) Grilled to your liking on a bed of sautéed spinach topped with a red wine rosemary gravy served with roasted portobello mushroom, asparagus and potato croquette..... \$38

Pesce alla Griglia (gf minus croquette)

Fish of the day. See the specials sheet for today's fish fillet. Grilled served with home made tartar, lemon, Italian salad and potato croquette. \$38

Il Piatto del Pescatore

Fisherman's platter. Grilled fish of the day, chilli mussels, fried calamari, tiger prawns and whitebait served with an Italian salad, tartar sauce, lemon, baby gherkins, sweet pickled chilli and potato croquette..... \$45

Salads & Sides - Insalati e Contorni

Insalata Italiana (v) (gf)

Mix leaves, red onions, cucumber, radish, grape tomatoes, extra virgin olive oil, balsamic \$9

Insalata di Arancio e Pistacchio (v) (gf)

Mix leaves, orange segments, mint, red onions, radish, olive oil, balsamic, roasted pistachio ... \$9

Insalata Tipo Grecia (v) (gf)

Quality Goats feta cheese, grape tomatoes, cucumber, herbs, red onion, extra virgin olive oil, balsamic, herb and caper salsa..... \$12

Insalata Caprese (v) (gf)

Grape tomatoes, fior di latte, basil leaves, herb caper salsa, extra virgin olive oil..... \$12

Asparagi con Limone e Aglio (v) (gf)

Blanched asparagus, roasted garlic, extra virgin olive oil, lemon \$9

Spinachi con Limone e Aglio (v) (gf)

Sautéed spinach, extra virgin olive oil, lemon, roasted garlic..... \$9





Dessert - Dolce

Torta Cioccolato e Pistacchio (gf)

Flourless chocolate almond cake, crushed roasted pistachios topped with a dark chocolate ganache served with a mix berry compote and double cream \$14

Classic Italian Tiramisu

Traditional Italian trifle. Mascarpone cheese, savioardi biscuits, coffee and liqueur \$14

Grand Marnier Orange Brulee (gf)

Grand Marnier liqueur and orange baked custard with a crisp caramel crust. \$14

Mousse al Cioccolato (gf)

Rich creamy chocolate mousse topped with mix berry compote and roasted pistachio \$14

Affogatto & Frangelico

Espresso coffee, Vanilla bean ice-cream and a shot of Frangelico \$14

Affogatto

Espresso coffee with a scoop of Vanilla bean Ice cream \$7

Baci Chocolate..... \$2.5

Drinks - Bevande

Coffee, Tea & Chocolate

Capuccino, Caffe Latte, Espresso, Short Macchiato, Long Macchiato, Long Black, Hot Chocolate, Mocha \$4

English Breakfast, Earl Grey, Peppermint, Chamomile (Pot for one)..... \$4

Soft Drinks

Coke \$3.5

Coke No Sugar \$3.5

Lemon Lime Bitters \$3.5

Ginger Beer..... \$3.5

Chinotto..... \$3.5

Limonata \$3.5

Arangata Rosso Blood Orange \$3.5

Orange Juice \$3.5

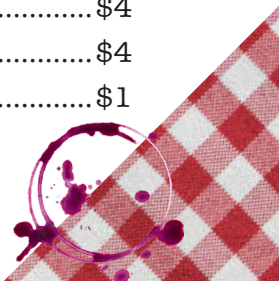
Still water 750ml \$5

Sparkling water 750ml \$5

BYO charge per wine bottle \$4

BYO charge up to a six pack of beer \$4

Take home plastic container for left overs..... each \$1





\$17 Mon, Tues & Wed Pasta Nights

Linguini con Ragù

Linguini tossed through our pork and beef ragù topped with Grana Padano cheese..... \$17

Spaghetti alla Puttanesca (v, minus anchovy)

Spaghetti, olives, anchovies, baby capers, chilli, basil and tomato..... \$17

Sedanini con Broccoli e Acciughe (v, minus anchovy)

Sedanini pasta, extra virgin olive oil, garlic, chilli, softened broccoli, smashed anchovy fillets and hints of tomato topped with Grana Padano cheese and fresh herbs..... \$17

Sedanini con Salsiccia Picanti

Sedanini pasta, extra virgin olive oil, garlic, chilli, Italian sausage and tomato topped with Grana Padano cheese and fresh herbs \$17

Spaghetti alla Campagnola

Spaghetti, extra virgin olive oil, chilli, garlic tossed through bread crumbs finished with fresh herbs and Grana Padano cheese..... \$17

Kid Friendly Options - Bambini

Calamari

Fried baby squid served with lemon, home made tartar, potato croquette and salad garnish... \$14

Spaghetti Ragù

Spaghetti tossed through our pork and beef ragù topped with Grana Padano cheese..... \$14

Lasagna

Kid size Lasagna. Layers of egg pasta sheets filled with a meaty tomato sauce, bechamel and Grana Padano cheese..... \$14