



Welcome to Piccolo Trattoria

Trattoria is a casual Italian eating establishment, less formal than a restaurant.
The food is home style, honest and plentiful.

The name Piccolo (little) was originally chosen due to the small size of this trattoria, though due to Piccolo's popularity, we expanded by taking the adjacent shop. Nowadays Piccolo refers to the very small kitchen we have to work in.

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 & Breads - Primi Antipasti e il Pane

Pane Rustico (v)

Ciabatta rustic loaf \$4

Pane, Olio di Oliva Vergine e Sale (v)

Ciabatta loaf, extra virgin olive oil, Iblea Sicilian sea salt \$7

Pane, Tapenade alle Olive

Ciabatta loaf, our olive tapenade, extra virgin olive oil..... \$9

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)

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 served with lemon and home made tartar \$12

Funghi Arrostiti (v) (gf)

Roasted portobello mushrooms with garlic served with fior di latte cheese dressed with our herb, caper salsa and extra virgin olive oil..... \$17

Gamberi Pangrattato

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

Polipo (gf)

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, caprese salad, pickled gherkins and goats feta cheese served with rustic loaf. Serves 3 to 4 \$39





Pasta - La Pasta

Orrechiette con Ragu

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

Orrechiette con Polpette

Orrechiette 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 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

Orrechiette di Mare e Salsa Verde

Orrechiette tossed through Australian barramundi and tiger prawns, garlic, zucchini finished with salsa verde (mint, basil and parsley sauce) \$28

Ricotta e Spinacci Ravioli con Pomodoro (v)

Pasta parcels filled with ricotta and spinach tossed through a slow cooked tomato and basil sauce topped with Grana Padano cheese \$26

Guancia di Manzo Ravioli con Pomodoro

Pasta parcels filled with slowly braised beef cheek tossed through a slow cooked tomato sauce topped with Grana Padano cheese \$26

Lasagna

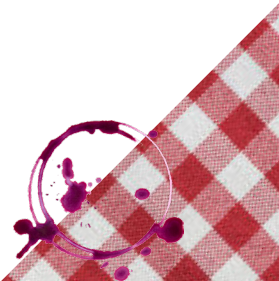
Layers of egg pasta sheets filled with a meaty tomato sauce, bechamel and Grana Padano cheese..... \$26

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 Cottoletta Americana

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

Bistecca del Giorno

Steak of the day. See the specials sheet for today's butchers choice cut. (Princi Butchers)
Served on a bed of sautéed spinach, asparagus and potato croquette topped with a red wine, rosemary, mushroom gravy..... \$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 plate.
Grilled fish of the day, fried calamari and white bait, sautéed tiger prawns 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 (gf)

Flourless chocolate almond and hazelnut cake 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

Lemon Lime Brulee (gf)

A lemon and lime baked custard with a crisp caramel crust. \$14

Panna Cotta (gf)

Seasonal panna cotta. See the special list for whats on offer today \$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 for beer per person \$1

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





\$17 Mon, Tues & Wed Pasta Nights

Orrechiette con Ragu

Orrechiette tossed through our pork and beef ragu topped with Grana Padano cheese \$17

Spaghetti alla Puttanesca (v, minus anchovy)

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

Orrechiette con Salsiccia Picanti

Orrechiette 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

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

Orrechiette Ragu

Kid size orrechiette tossed through pork and beef ragu topped with Grana Padano cheese..... \$14

Beef Schnitzel and Pasta Ragu

Beef fillet schnitzel served with a side of orrechiette con Ragu topped with Grana Padano..... \$14

