



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.



Starters - Inizio

Pane Rustico (v) A rustic loaf.....	\$4
Pane, Olio di Oliva Vergine e Sale (v) Rustic loaf, extra virgin olive oil, Iblea Sicilian sea salt.....	\$7
Pane, Tapenade alle Olive Rustic loaf, our olive tapenade, extra virgin olive oil.....	\$9
Olive (v) (gf) Marinated olive mix.....	\$7

First Course - Primi Antipasti

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
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 & Acciughe Bianchi Marinated octopus in chilli, herbs and extra virgin olive oil and white anchovy fillets topped with our caper salsa and fresh herbs served with crostini.....	\$17
Salsiccia & Formaggi (gf) Grilled mild dried fennel sausage served with baby gherkins, pickled Guindillas, shards of Pecorino and Provolone dolce.....	\$14
Garciofi (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, shards of Pecorino, Provolone dolce served with rustic loaf. Serves 4 to 6.....	\$42



Pasta - La Pasta

Fettuccine Ragu

Fresh egg fettuccine pasta ribbons tossed through our pork and beef ragu topped with Grana Padano cheese..... \$21

Rigatone al Sugo con Polpette

Rigatone 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

Rigatone con Pancetta & Funghi

Rigatone tossed through pancetta, mushrooms and tomato topped with fresh basil and Grana Padano cheese..... \$19

Spaghetti Misto Mare

Spaghetti, tiger prawns, calamari, mussels in garlic, hint of chilli, fresh herbs and tomato \$28

Spaghetti alla Puttanesca (v, minus anchovy)

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

Fettuccine con Broccoli & Pancetta (v, minus pancetta)

Fresh egg fettuccine pasta ribbons with hints of garlic, white wine, softened broccoli, crispy pancetta finished in a light cream sauce of Grana Padano cheese topped with fresh herbs \$22

Rigatone con Salsiccia & Peperoncino

Rigatone pasta tossed through mild Italian dried sausage, hints of chilli topped with Grana Padano cheese and fresh herbs \$19

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

Lasagna

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

Risotto del Giorno

Please see the specials sheet for today's risotto.



Second Course - Secondi

Costolette di Capretto (gf)

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

La Cottoletta di Pollo Americana

Free range chicken breast coated with our Grana and herb breadcrumbs served with a side of fresh Fettuccine al Pomodoro topped with Grana Padano cheese and fresh basil \$35

Bistecca con Pepe Verde

Prime cut aged beef porterhouse steak (Princi Butchers) topped with green peppercorn gravy on a bed of sautéed spinach served with asparagus, roasted mushroom and potato croquette.. \$41

Pesce alla Griglia (gf)

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, 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, tomatoes, cucumber, herbs, red onion, extra virgin olive oil, balsamic, herb and caper salsa..... \$12

Insalata Caprese (v) (gf)

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

Asparagi con Limone, Aglio & Pecorino (v) (gf)

Blanched asparagus, extra virgin olive oil, lemon topped with shards of Pecorino \$12

Spinachi con Limone e Aglio (v) (gf)

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



Drinks - Bevande

Coffee, Tea & Chocolate \$4

Capuccino

Caffe Latte

Espresso

Short Macchiato

Long Macchiato

Long Black

Hot Chocolate

Mocha

English Breakfast

Earl Grey

Peppermint

Chamomile (Pot for one)

Soft Drinks

Coke \$3.5

Coke No Sugar \$3.5

Lemon Lime Bitters \$3.5

Ginger Beer \$3.5

Chinotto, An Italian bitter cola \$3.5

Limonata, Italian lemon soft drink \$3.5

Arangata, Italian orange soft drink \$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

Fettuccine Ragu

Fresh egg fettuccine pasta ribbons tossed through our pork and beef ragu topped with Grana Padano cheese \$17

Rigatone con Pancetta & Funghi

Rigatone tossed through pancetta, mushrooms and tomato topped with fresh basil and Grana Padano cheese \$17

Spaghetti alla Puttanesca (v, minus anchovy)

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

Fettuccine con Broccoli & Pancetta (v, minus pancetta)

Fresh egg fettuccine pasta ribbons with hints of garlic, white wine, softened broccoli, crispy pancetta finished in a light cream sauce of Grana Padano cheese topped with fresh herbs \$17

Rigatone con Salsiccia & Peperoncino

Rigatone pasta tossed through mild Italian dried sausage, hints of chilli topped with Grana Padano cheese and fresh herbs \$17

Kid Friendly Options - Bambini

Calamari

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

Chicken Schnitzel

Crumbed free range chicken breast served with lemon, home made tartar, potato croquette and salad garnish \$17

Rigatone al Ragu

Kids size rigatone tossed through our pork and beef ragu topped with Grana Padano cheese ... \$14

Rigatone Napoletana

Kids size rigatone tossed through tomato sauce topped with Grana Padano cheese \$14