



Trattoria is an Italian casual eating establishment, less formal than a restaurant. The food is home style, honest and 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 me. 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. We ask for your understanding if an item or dish is sold out. If you have any dietary requirements, please ask our staff and we will do our very best to accommodate your request. Chef.

Starters & First Course | Inizio & Primi Piatti

Ciabatta (v) Ciabatta loaf	\$3
Ciabatta e Olio di Oliva Vergine (v) Ciabatta served with extra virgin olive oil	\$6
Pane e Tapenade alla Olive Olive tapenade, extra virgin olive oil served with ciabatta	\$9
Olive (v) (gf) An assorted array of marinated olives	\$7
Polpette Beef and pork meatballs slowly cooked in tomato topped with Grana Padano cheese and a drizzle of extra virgin olive oil served with ciabatta	\$14
Calamari Fritti Fried baby squid served with lemon and homemade tartar	\$12
Tipo Caprese (v) Fresh tomato, Tuscan style semi dried tomatoes, Italian buffalo mozzarella, basil and mint topped with pangrattato (roasted breadcrumbs, lemon rind, capers, hint of garlic) finished with extra virgin olive oil	\$12
Funghi Arrostito (v) (gf) Roasted portobello mushroom topped with Italian buffalo mozzarella and Tuscan style semi dried tomatoes dressed in our salsa of fresh tomato, kalamata olives, celery, baby capers, red onion and herbs	\$17
Gamberi Pangrattato Australian Tiger prawns sautéed in garlic, hints of chilli and tomato, fennel seeds, herbs and breadcrumbs served on a sweet carrot puree	\$19
Melanzane alla Parmigiana (v) (gf minus bread) Softened eggplant layered with tomato, Grana Padano and fresh basil served with ciabatta	\$12
Salsiccia & Formaggi (gf) Grilled dried fennel sausage served with pickled Guindillas, shards of Grana Padano and Provolone dolce	\$14
Piatto del Tavolo (serves 2 to 4) Share plate. Marinated olives, calamari, Italian sausage, caprese salad, pickled gherkins, goat's feta, shards of Grana Padano, Provolone dolce served with ciabatta	\$32



Pasta | La Pasta

Pappardelle Ragu

Fresh egg large pasta ribbons tossed through a pork and beef ragu topped with Grana Padano cheese.....\$23

Rigatoni al Sugo con Polpette

Rigatoni tossed through our tomato sauce and our pork and beef meatballs topped with Grana Padano, fresh herbs drizzled with extra virgin olive oil.....\$26

Spaghetti con Gamberi

Spaghetti tossed through extra virgin olive oil, fresh Australian tiger prawns, garlic, hint of chilli and cherry tomatoes topped with fresh herbs.....\$32

Spaghetti alla Puttanesca (v, minus anchovy)

Spaghetti, olives, anchovies, capers, chilli, basil and tomato topped Grana Padano.....\$19

Rigatoni con Amatriciana

Rigatoni tossed through cherry tomatoes, onions, hint of chilli, pancetta and sage topped with pecorino cheese and fresh herbs.....\$19

Pappardelle con Broccoli & Pancetta (v, minus pancetta)

Fresh egg large 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.....\$23

Pasta del Giorno

Please see '*menu notes*' for today's home-made fresh pasta special..... See notes

Lasagna

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

Risotto del Giorno

Please see '*menu notes*' for what's on offer..... See notes

Gluten Free Pasta We offer a gluten free pasta with your choice of sauce

Kid Friendly Options | Bambini

Calamari

Kid size fried baby squid served with lemon, homemade tartar, roast potatoes and salad garnish.....\$14

Rigatoni al Ragu

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

Rigatoni Napoletana

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

We encourage children to explore the menu as we believe this menu is suitable for all ages.



Second Course | Secondi Piatti

Costolette di Capretto (gf)

Grilled baby goat chops marinated in garlic, rosemary, fennel seeds and thyme served with our Greek style salad drizzled with a homemade salsa verde \$38

Ossobuco (gf)

Ossobuco slowly cooked till tender in white wine, tomato, celery, carrots and potato \$38

Pesce su Puré di Carota (gf)

Grilled Australian fish of the day served on a smooth carrot puree, asparagus spears and roasted royal blue potatoes finished with a salsa of fresh tomato, kalamata olives, celery, baby capers, red onion and fresh dill . \$38

Pesce alla Griglia (gf)

“Grilled Fish” Grilled Australian fish of the day, lemon, homemade tartar, baby gherkins, pickled Guindillas, royal blue roasted potatoes and an Italian salad \$38

Fillette di Manzo (gf)

Grilled Black Angus beef fillet topped with a roasted field mushroom served with red wine gravy, asparagus spears, roasted royal blue potatoes \$38

Salads and Sides | Insalate e Contorni

Insalata Italiana (v) (gf)

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

Insalata di Arance e Pistacchio (v) (gf)

Mix leaves, orange segments, mint, red onions, radish, olive oil, aged balsamic and roasted pistachio \$12

Insalata Tipo Grecia (v) (gf)

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

Asparagi (v) (gf)

Blanched asparagus spears topped with a salsa of fresh tomato, kalamata olives, celery, baby capers, red onion and herbs \$12

Patate Arrosto (gf) (v)

Roasted royal blue potatoes \$7