

STARTERS & FIRST COURSE | INIZIO & PRIMI PIATTI

Ciabatta (v) Ciabatta loaf	\$3
Olive (v) (gf) An assorted array of marinated olives	\$5
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	\$12
Calamari Fritti Fried baby squid served with lemon and homemade tartar	\$10
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	\$10
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	\$10
Salsiccia & Formaggi (gf) Grilled dried fennel sausage served with pickled Guindillas, shards of Grana Padano and Provolone dolce	\$12

PASTA | LA PASTA

Pappardelle Ragù Fresh egg large pasta ribbons tossed through a pork and beef ragù topped with Grana Padano cheese	\$21
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.....	\$22
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.....	\$28
Spaghetti alla Puttanesca (v, minus anchovy) Spaghetti, olives, anchovies, capers, chilli, basil and tomato topped Grana Padano.....	\$17
Rigatoni con Amatriciana Rigatoni tossed through cherry tomatoes, onions, hint of chilli, pancetta and sage topped with pecorino cheese and fresh herbs	\$17
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	\$21
Pasta del Giorno Please check with staff to see whats ob offer.	
Lasagna Pasta sheets filled with a meaty tomato sauce, bechamel and Grana Padano cheese	\$22

Take-Away Tuesday to Saturday from 5.00 pm
Pre-Order on 9382 1778 | piccolotrattoria.com.au

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 \$34
- 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..... \$34
- Filleteo 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..... \$34

SALADS AND SIDES | INSALATE E CONTORNI

- Insalata Italiana** (v) (gf) Mix leaves, red onions, cucumber, radish, tomatoes, extra virgin olive oil, aged balsamic\$6
- Insalata di Arance e Pistacchio** (v) (gf) Mix leaves, orange segments, mint, red onions, radish, olive oil, aged balsamic and roasted pistachio\$8
- Insalata Tipo Grecia** (v) (gf) Quality Goats feta cheese, tomatoes, cucumber, herbs, red onion, extra virgin olive oil, aged balsamic, herb and caper salsa\$10
- Asparagi** (v) (gf) Blanched asparagus spears topped with a salsa of fresh tomato, kalamata olives, celery, baby capers, red onion and herbs\$10

KID FRIENDLY OPTIONS | BAMBINI

- Calamari** Kid size fried baby squid served with lemon, homemade tartar, roast potatoes and salad garnish \$12
- Rigatoni al Ragù** Kids size rigatoni tossed through our pork and beef ragu topped with Grana Padano cheese.....\$10
- Rigatoni Napoletana** Kids size rigatoni tossed through tomato sauce topped with Grana Padano cheese.....\$10