



ITALIAN TRATTORIA

ANTIPASTI [STARTERS]

Home-Marinated Olives -7

Pane Aglio & Olio ~8

Grilled Bread w Garlic infused Extra Virgin Olive Oil

Woodfired Focaccia ~9

with Prosciutto ~15

with Buffalo Mozzarella ~19

with Prosciutto & Buffalo Mozzarella ~23

Arancini ~16

Tomato + Buffalo Mozzarella + Aioli

Bruschetta ~ 19

Heirloom Tomato + Buffalo Mozzarella + Basil Pesto

Woodfired Bone Marrow ~18

with Grilled Bread + Crispy Leek

Polenta Chips + Smoked Ricotta + Aioli ~16

Chilli Mussels + Grilled Bread ~24

Antipasto Plank ~18 PER PERSON (for 2 or more)

CONTORNI [ON THE SIDE]

Potato Fries, Aioli ~10

Smoked Crispy Potatoes, Aioli ~12

Rocket, Parmesan, Pear, Walnuts, Balsamic ~12

Seasonal Green Salad & Vinaigrette ~10

Lentil, Raisin, Celery, Shallot, Carrot, Almond ~13

Broccolini, Garlic, Chilli, Grilled Lemon ~14

Please advise our staff of any food allergies or special dietary requirements.

BUON APPETITO!

PRIMI [1ST COURSE]

All our pasta is homemade by the loving hands of our chefs, using semolina flour and fresh free range eggs. This makes our pasta very firm and al dente

Homemade Pumpkin & Taleggio Ravioli ~28

White Truffle Oil + Butter, Sage & Parmesan Sauce

Woodfired Ricotta Gnocchi ~28

Tomato + Basil & Oregano + Buffalo Mozzarella

Homemade Tagliolini ~28

Clams & Wild Caught Shrimps + Garlic, Chilli & Lemon

Homemade Pappardelle ~28

Slow Cooked Beef Cheeks Ragu' + Shaved Parmesan

Pasta or Risotto of the Day

SECONDI [2ND COURSE]

BBQ WA Octopus ~32

Crispy Potato + 'Nduja Romesco + Olives + Woodfired Tomato

Fish of the Day ~mp

GRIGLIATA MISTA for 2 people

• Beef Ribs, Sausage, BBQ Half Chicken •
& Chef Selection of Sides ~95

• Scotch Fillet, Porchetta, Lamb Rack •
& Chef Selection of Sides ~ 120

FROM THE GRILL

All our meat is MSA graded and sourced from local butchers to ensure the best quality

ALL OUR MEATS ARE SERVED WITH A SIDE OF CRISPY POTATOES & BROCCOLINI

Pistachio Crusted Lamb Rack ~46

Italian Pork Sausage ~29 served with seeded mustard

Porchetta ~38 traditional rolled pork belly with crispy skin

BBQ Half Chicken ~36 with Parsley Gremolada

Cape Grim Beef Ribs ~42 with Balsamic Glaze

Cape Grim Scotch Fillet ~48 with Herbs Butter

[WOODFIRED]

PIZZA

CALZONE BOSCAIOLO Folded in a parcel
Tomato, Mozzarella, Ham, Mushrooms 24

CALZONE VEGETARIANO[v] Folded in a parcel
Mozzarella, Cherry Tomato, Zucchini, Olives, Capsicum 24

ROSSE [tomato base]

MARGHERITA[v] Tomato, Mozzarella & Basil 17

NIKI[v] Tomato, Fresh Buffalo Mozzarella, Basil 23

GOLOSA Tomato, Mozzarella, Eggplant, Salame, Feta 24

MARTINO Tomato, Mozzarella, Prosciutto, Mushrooms 25

DIAVOLA Tomato, Mozzarella, Fresh Chilli, Hot Salame 23

PROSCIUTTO Tomato, Mozzarella, Cherry Tomato,
Prosciutto, Rocket, Parmesan 26

MARINARA[v] Tomato, Garlic Oil, Oregano 17

CICCIONA Tomato, Mozzarella, Red Onion, Ham,
Sausage, Spicy Salami 26

BOLOGNA Tomato, Mozzarella, Ham, Parmesan 24

CAPRICCIOSA Tomato, Mozzarella, Ham, Olives,
Artichoke, Mushrooms 26

BIANCHE [mozzarella base]

DIDI[v] Mozzarella, Fresh Buffalo Mozzarella,
Cherry Tomato, Basil 24

FUNGHI[v] Mozzarella, Mushrooms,
Buffalo Mozzarella, Truffle Oil 26

CIAO Mozzarella, Hot Salame, Olives, Parmesan 24

ORTOLANA[v] Mozzarella, Capsicum, Zucchini,
Olives, Cherry Tomato 23

GAMBERI Mozzarella, Cherry Tomato,
Prawns, Parsley Gremolada 26

NAPOLI Mozzarella, Friarielli, Sausage, Pecorino 25

ITALIA Mozzarella, Prosciutto, Burrata, Almond 26

OUR EXTRAS

• Prosciutto (4) • Buffalo Mozzarella (6) • Anchovies (2)

TRY OUR SISTER VENUE TRIO CAFE & WINE BAR 760 BEAUFORT STREET, MOUNT LAWLEY. OPEN FOR BREAKFAST, LUNCH, APERITIVO & DINNER