



Frutterica

Entrees

Tomato Bruschetta **9.5**

Bruschetta is a traditional Italian Antipasto
Grilled Italian bread topped with roughly
chopped Roma tomatoes, garlic, basil, olive oil
& onions.

Mediterranean Dips (serves 4) **17.5**

Includes taramasalata, hommus, capsicum &
eggplant served with fresh bread.

Minestrone alla Genovese **11.5**

Traditional minestrone vegetable soup.

Pacchetti di Melanzane alla Griglia (eggplant parcel) **13.5**

“Grilled eggplant parcel”-Plum tomatoes,
bocconcini cheese, prosciutto, basil, wrapped
in
thin pan seared slices of eggplant.

Carpaccio with Rocket **17.5**

Carpaccio is named after the renaissance
painter “Vittorio Carpaccio” whose use of reds
is reflected
in the dish. It was created in Harry’s bar in
Venice for a favourite customer, whose doctor
had placed
him on a diet, forbidding cooked meats.
arpaccio is a fine dish of raw beef, marinated
with lemon
juice and olive oil, finished with flakes of fresh
parmesan, cracked black pepper and garlic.

Emilia Romagna Funghi (woodfire mushrooms) **14.5**

Wood fired Mushrooms filled with a risotto
of bacon, spinach & selected herbs with
parmesan cheese.

Caesar Salad **15.5**

Bacon, croutons, egg, parmesan, anchovies in
a creamy dressing.

Extra Large Coffin bay Oysters * **½ dozen**

Oysters natural **16.9**

Oysters Kilpatrick **18.9**

Insalata

Insalata verde di Pomodoro **12.5**

Simple but delicious with mixed green
lettuce, dill, white vinegar and olive oil and
garnished with fresh tomato.

Trattoria Insalata **12.5**

Mixed lettuce, Roma tomatoes, rocket,
bocconcini cheese, olives, cucumber, basil &
red
onions drizzled with balsamic vinaigrette
dressing.

Insalata di Finocchio **12.5**

Light refreshing salad of cos lettuce,
rocket. fennel and sliced orange.

Insalata di Melanzane con Prosciutto **15.5**

Wild Rocket & cos lettuce tossed through
grilled eggplant, char grilled artichoke, crispy
prosciutto & shaved parmesan cheese,
drizzled with balsamic olive oil dressing.

Mains

Squazzata di Cozze Black mussels in a tomato broth.	26.9
Polpette di Pomodoro Traditional meat balls topped with a homemade tomato concasse.	24.9
Gamberi al Prosciutto Fresh Prawns wrapped with prosciutto, pan seared with lemon, basil & Garlic, accompanied with Arborio rice.	24.9
Pollo Involtini di Ripieno Oven roasted chicken breast filled with prawns, bocconcini, semi dried tomatoes, drizzled with a red wine jus.	28.9
Veal Saltimbocca alla Romana Pan seared escallops of veal with grilled prosciutto in a lemon sage jus.	28.9
Vitello con Funghi Pan seared escallops of veal with wild mushrooms & pepper sauce.	28.9
Prosciutto al Salmone Grilled fresh Atlantic salmon wrapped with shaved prosciutto & drizzled with lemon and baby caper sauce.	28.9
Veal Putanesca con Gamberi Pan seared escallops of veal with prawns, olives & baby capers in a rich tomato sauce.	28.9

Side Dishes

Bowl of Trattoria's own chips	6.5
Bowl of seasonal vegetables	8.5

Breads

Traditional Italian	3.5
Garlic	3.5
Semi-dried Tomato	3.5
Olive anchovy	3.5
Pesto	3.5

Authentic Pasta & Risotto

Fettuccine all'amatriciana	19.5
Classical slow cooked tomato sauce with, bacon, onion and mixed peppers.	
Lasagna di Ricotta e Spinaci	19.5
Spinach, fetta, ricotta & mozzarella, layered between homemade lasagne sheets finished with Napoli sauce.	
Penne alla Zingara	19.5
Marinated chicken with pesto capsicum puree, roasted pine nuts, finished with chilli & cream.	
Fettuccine al Gamberi con Pomodoro	22.5
Prawns, garlic, brandy, shallots and tomato with a hint of chilli.	
Spaghetti Primavera	19.5
Seasonal vegetables, drizzled with local olive oil with a hint of garlic.	
Spaghetti ai Frutti di Mare	23.5
Fresh market seafood, cooked the traditional Trattoria way. (Choice of extra virgin olive oil, Tomato or Cream)	
Risotto con Cozze in Vino Bianco	22.5
Steamed black mussels in a lemon saffron risotto.	
Risotto al Pollo	20.5
Pan fried chicken breast with mushrooms and roasted capsicum finished with Arborio rice.	
Risotto con la Zucca Gialla	20.5
Arborio rice with roasted pumpkin, wild mushrooms, semi dried tomato, & sprinkled with thyme.	

When you're here, you're family

Wood Fired Pizzas

Pizza Bianca	15.5
Crumbled fetta cheese, drizzled with olive oil & sprinkled with black pepper & herbs.	
Pizza Prosciutto e Rucola	19.5
Tomato base with bocconcini cheese topped with shaved prosciutto & wild rocket.	
Trattoria Speciale	21.5
Roasted lamb, fresh tomato, haloumi cheese & grilled eggplant drizzled with lemon, garlic yoghurt.	
Vegetariana	19.5
Oven roasted vegetables, drizzled with pesto & topped with bocconcini cheese.	
Mare Ionio	22.5
"The song of the sea"... scallops, prawns, calamari, crumbled fetta cheese, olives, tomato, garlic & oregano.	
Quattro Stagioni	19.5
This name means "four seasons" and the seasons are represented by ingredients in each quarter, Prosciutto, tomato, bacon, mushroom, artichoke & oregano.	
Margherita	19.5
The pizza invented for the Queen Margherita from a pizzaiolo, Raffaele Esposito, based on the colours of the Italian flag, with tomatoes, basil & bocconcini.	
Napolitana	19.5
Mushrooms, anchovies, olives and sprinkled with oregano.	
Pizza con Pollo	19.5
Marinated chicken with BBQ sauce, topped with shaved bacon & drizzled with aioli.	

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Open Lunch and Dinner every day of the year except Christmas.

Minimum Charge: \$10.00 per person

Public Holiday: 10% surcharge

Manager: Arthur Yianoulakis

Executive Chef: Steve Muscat

Pizza Chef: John Yianoulakis