

# CHICHETTI

## Tapas

### Fried Tapas

**Patatine.** Hand cut potato chips with aioli / 7

**Nonna's zucchini patelle.** Zucchini patties served with tomato onion chutney (V) / 8

**Mozzarella fritte.** Deep fried mozzarella balls served with basil pesto / 10

**Funghi arancini.** Mushroom arancini served with pea purée (V) / 12

**Zepole calabrese.** Savoury donuts with nduja served with a napoletana dipping sauce / 12

**Baccala croquettes.** Salted cod fish served on puttanesca sauce / 14

**Tempura calamari.** Tempura squid ink calamari served with roasted garlic aioli / 15

### Cold Tapas

**Antipasto tavolo for 2.** Selection of our finest cold meats, cheeses, Italian condiments and crusty bread / 19

**Beef carpaccio.** Beef marinated with apple infused balsamic vinegar, shaved parmesan and rocket (GF) / 15

**Burrata** with heirloom tomatoes and black truffle served with Italian bread / 16

**Polipo.** Marinated local octopus served with pea sprouts and herbs / 18

**Pesce crudo.** Cured kingfish with burnt ruby grapefruit segments, confit fennel, EVOO (GF) / 21

**Bresaola e uovo.** Thinly sliced air-dried beef served with poached egg and truffle foam (GF) / 22

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## Tapas

### Hot Tapas

**Bruschetta Italiano.** Homemade roasted peppers and provolone cheese served on charcoal Italian bread (V) / 10

**Fave e cicoria.** Broad beans puréed and served with chicory leaves and crispy bread (V) / 13

**Polpette pomodoro.** Beef and pork meatballs served with our family's traditional sauce and topped with parmesan / 13

**Bistecca e patatine.** Roasted cauliflower steaks served with carrot chips (V)(GF) / 14

**Salsiccia con peperoni arrostito.** Grilled pork and fennel Italian sausage and homemade roasted peppers served on crostini / 16

**Gamberi e olio.** Grilled king prawns marinated in salsa verde served with mango salsa (GF) / 19

**Crostini porchetta.** Slow cooked suckling pig, served with apple cider reduction sauce / 20

**Cotolette di agnello.** Grilled lamb chops marinated in EVOO, garlic and rosemary served with chianti and roasted garlic sauce / 22

**Costine maiale.** Marinated woodfired pork ribs with charred corn / 22

# PASTA E INSALATE

## *Pasta & Salads*

### **Pasta fatta in casa / Homemade pasta**

**Gnocchi in pomodoro sauce (V) / 21**

**Fettucine al funghi.** Fresh fettucine, wild mushrooms, truffle oil and white wine sauce (V) / 24

**Spaghetti e polpette.** Traditional homemade spaghetti meatballs served in napoletana sauce / 26

**Tagliatelle al porchetta.** Fresh tagliatelle, onion, garlic, cherry tomatoes, olive oil, topped with roasted pork / 28

**Linguine di coda di aragosta.** Lobster tail linguine. Fresh linguine, onion, garlic, cherry tomatoes, chilli tossed in creamy tomato sauce crowned with WA lobster tail and herbs / 34

**Ravioli fatti in casa della settimana.** Homemade ravioli of the week / 32

— Gluten Free pasta available for \$4 extra

### **Insalate fresche / Fresh salads**

**Insalate Locale Mio.** Cherry tomatoes, cucumber, celery, red onion, fennel, oregano and balsamic vinaigrette, EVOO / 10

**Barbabietola e formaggio di capra.** Roasted red beets, herbed goat cheese, pine nuts and olive oil / 12

**Mozzarella pomodoro basilica.** Buffalo mozzarella, cherry tomatoes, fresh basil and olive oil / 14

**Pecorino e cavolo.** Pecorino, kale, broad beans, cherry tomatoes, roasted peppers and sliced almonds / 14

# PIZZA

All our pizzas are rested 48hrs with a certified blended flour. Ingredients used are all D.O.P  
*Gluten free available: \$4.50 a base*

## Pizza Bianche / White

<b>BIANCA (V)</b>	<b>13</b>
Extra virgin olive oil, rosemary & sea salt	
<b>AGLIETTO (V)</b>	<b>14</b>
Extra virgin olive oil, garlic, basil & sea salt	
<b>LOCALE MIO</b>	<b>16</b>
Mozzarella fior di latte, pecorino, fresh basil drizzled with EVOO	
<b>PATATE (V)</b>	<b>17</b>
Mozzarella, handcut potatoes, roasted capsicum	
<b>RUGOLA (V)</b>	<b>17</b>
Buffalo mozzarella, rocket, shaved parmesan drizzled with EVOO	
<b>SAN LUCA</b>	<b>21</b>
Buffalo mozzarella, home-made sausage, anchovies, capers & mushrooms	
<b>SIMONE'S SPECIAL</b>	<b>22</b>
Mozzarella, bacon, pecorino, cracked pepper, drizzled with Swan Valley honey	
<b>QUATTRO FORMAGGI (V)</b>	<b>23</b>
Mozzarella, gorgonzola, brie & parmesan	

## Pizza Rosso / Red

<b>MARGHERITA (V)</b>	<b>16</b>
Mozzarella & fresh basil	
<b>VERDURE (V)</b>	<b>18</b>
Mozzarella, cherry tomato, zucchini, roasted capsicum, caramelised onion, mushroom, eggplant	
<b>AUSTRALIANA</b>	<b>19</b>
Leg ham, pineapple, caramelised onions & mozzarella	
<b>SICILIANA (V)</b>	<b>19</b>
Anchovies, oregano, olives & mozzarella	
<b>FUOCO</b>	<b>19</b>
Hot salami, olives, fresh garden chilli & mozzarella	

<b>MONTAGNA (V)</b>	<b>22</b>
Wild spinach, mushrooms, pecorino, ricotta & mozzarella	
<b>SALSICCIA</b>	<b>23</b>
Home-made Italian sausage, roasted peppers, olives & mozzarella	
<b>MARCO POLO</b>	<b>23</b>
Marinated chicken, camembert cheese, avocado, sweet chilli sauce and mozzarella	
<b>POLLO GRILIGIA</b>	<b>23</b>
Grilled chicken, mushrooms, caramelised onions and mozzarella	
<b>ROMANZO 4 STAGIONI</b>	<b>23</b>
Prosciutto di parma, mushrooms, olives, artichokes, boiled eggs and mozzarella	
<b>PUGLIA (V)</b>	<b>24</b>
Burrata, fresh basil & mozzarella	
<b>PORCINI</b>	<b>25</b>
Mozzarella, spinach, porcini mushrooms and pecorino	
<b>CALABRESE</b>	<b>25</b>
Home-made Italian sausage, nduja, roasted peppers & mozzarella	
<b>CLASSICO</b>	<b>26</b>
Rocket salad, buffalo mozzarella, prosciutto di parma, shaved parmesan	
<b>CARNE</b>	<b>26</b>
Roast porchetta, hot salami, bacon, marinated chicken, caramelised onion & mozzarella	
<b>GAMBERI</b>	<b>27</b>
Garlic, king prawns, cherry tomatoes, spinach, roast peppers and mozzarella	
<b>MARE &amp; MARE</b>	<b>28</b>
Cherry tomatoes, clams, mussels, king prawns, squid & mozzarella	
<b>Calzone</b>	
<b>VENERE (V)</b>	<b>20</b>
Tomato, spinach, ricotta, onion & cherry tomatoes	
<b>COLOSSEO</b>	<b>22</b>
Tomato, ham, onion & mozzarella	
<b>VATICAN</b>	<b>24</b>
Home-made Italian sausage, salami, onions & mozzarella	

# DOLCI

## *Dessert*

### **Dolci / Dessert**

**Gelato trio.** Hazelnut, vanilla, chocolate / 10

**Caramelo salato zeppole.** Warm fluffy donuts served with salted caramel / 12

**Peach bellini panacotta.** Panacotta served with peach purée, toasted almonds, macerated peaches / 12

**Tiramisu.** "Pick me up" traditional coffee flavoured Italian dessert / 12

**Nutella pizza.** Nutella spread, toasted marshmallows, fresh strawberries, dusted with icing sugar / 14

### **Kids menu**

**Spaghetti meatballs.** Spaghetti served with beef and pork meatballs in napoletana sauce / 9

**Cheese pizza / 9**

**Chicken nuggets and chips / 9**