

# CHICHETTI

## Tapas

### Fried Tapas

**Patatine.** Hand cut royal blue potato chips with aioli (V) / 7

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

**Mozzarella fritte.** Deep fried mozzarella balls served with basil pesto (V) / 12

**Zeppole calabrese.** Savoury donuts with anchovies served with salsa verde / 14

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

**Funghi arancini.** Mushroom arancini served with parmesan fondue and truffle (V) / 14

**Tempura calamari.** Tempura squid ink calamari served with roasted garlic aioli / 16

**Gamberi fritti.** Lightly floured WA king prawns served with roasted lime aioli sauce / 21

### Cold Tapas

**Beef carpaccio.** Carpaccio di manzo – thinly sliced beef, Italian dressing, shaved pecorino and rocket (GF) / 18

**Burrata and prosciutto.** Burrata cheese and prosciutto di parma served with charcoal bread / 22

**Polpo compresso.** Cured Fremantle octopus compressed with Italian dressing / 22

**Antipasto tavolo for 2.** Selection of our finest cold meats, cheeses, Italian condiments and crusty bread / 26

# CHICHETTI

## Tapas

### Hot Tapas

**Polpette pomodoro.** Beef and pork meatballs served with our family's traditional sauce and topped with parmesan / 14

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

**Salsiccia con peperoni arrostiti.** Grilled pork and fennel Italian sausage and home-made roasted peppers served on crostini / 16

**Bruschetta Italiana.** Home-made roasted peppers and provolone cheese served on charcoal Italian bread (V) / 16

**Scaloppine.** Pan fried scallops with pea purée and crispy guanciale (GF) / 22

**Costinè di maiale.** Marinated woodfired pork ribs / 26

**Cotoletta di agnello.** Grilled lamb chops marinated in EVOO, garlic and rosemary served with chianti and roasted garlic sauce / 26

**Crostini porchetta.** Slow cooked suckling pig, served with apple cider reduction sauce (GF) / 28

**Capretto brasato.** Traditionally slow cooked baby goat served with Italian bread / 28

**Tagliata.** 300g grass feed beef rump sliced with roasted baby potatoes and salmoriglio dressing (garlic, oregano, balsamic vinegar infused olive oil) (GF) / 38

# PASTA E INSALATE

## *Pasta & Salads*

### **Pasta fatta in casa / Home-made pasta**

**Gnocchi.** Freshly made gnocchi tossed with pomodoro sauce (V) / 24

**Tagliatelle ai funghi-fresh.** Tagliatelle, wild mushroom with white wine reduction sauce / 25

**Spaghetti e polpette.** Traditional home-made spaghetti meatballs served in Napoletana sauce / 26

**Cavatelli, porchetta e broccoli.** Fresh cavatelli, porchetta, cherry tomatoes, broccoli and ricotta salata / 28

**Casarecce antra bianca ragu.** Fresh Casarecce pasta, slow cooked duck with white wine, ragu sauce and sautéed spinach / 28

**Cavatelli al Nero e Polpo.** Black Squid ink Cavatelli with Fremantle octopus with broccolini and cherry tomatoes / 32

**Spaghetti marinara.** Fresh spaghetti marinara with fresh mixed seafood in white wine reduction sauce and a hint of chilli / 34

**Risotto al granchio.** Traditional cooked risotto, tossed with WA blue swimmer crab and asparagus / 36

**Ravioli of the month / 32**

— Gluten Free pasta available for \$4 extra

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

**Insalata fresca.** Mix leaves, cherry tomatoes, celery, fennel, cucumber, red onion and balsamic vinaigrette, EVOO / 12

**Pomodori melodia.** Puglise style tomato salad, cucumber, red onions and dried oregano / 12

**Rucala a pamigiano.** Rocket, fennel and shaved parmesan / 14

**Insalata Locale Mio.** Baby spinach, roasted baby beets, cherry tomato, herbed goats cheese, pine nuts and olive oil / 16

# PIZZA

All our pizzas are rested 48hrs with a certified blended flour. Ingredients used are all D.O.P

**Gluten free available: \$4.50 extra**  
**Vegan cheese available: \$4.50 extra**

## Pizza Bianche / White

### FOCACCIA AGLIETTO (V) 11

Garlic, seasalt and Italian herbs served with balsamic EVOO dip

### PRIMO AMORE 20

Fior di latte mozzarella, roquette, cherry tomatoes and shaved parmesan drizzled with EVOO

### PATATE 21

Fior di latte mozzarella, roasted potatoes and Italian home-made sausage sprinkled with rosemary

### QUATTRO FORMAGGI (V) 25

Fior di latte mozzarella, gorgonzola, scamorza and parmesan

### ASPROMONTE 26

Fior di latte mozzarella, funghi, scamorza, truffe paste

### BELLEZA 26

Fior di latte mozzarella, gorgonzola, bacon, zucchini

## Pizza Rosso / Red

### MARGHERITA (V) 18

Fior di latte mozzarella and fresh basil

### AUSTRALIANA 21

Fior di latte mozzarella, cured leg ham and pineapple

### SICILIANA 22

Fior di latte mozzarella, olives, anchovies, and oregano

### FUOCO 25

Fior di latte mozzarella, hot salami, olive, Fresch chilli, nduja

### VERDURE (V) 24

Fior di latte mozzarella, zucchini, roasted capsicum, mushrooms and grilled eggplants

### CAPRICCIOSA 24

Fior di latte mozzarella, cured leg ham, artichokes, mushrooms and olives

### SALSICCIA 24

Fior di latte mozzarella, home-made Italian sausage, roasted peppers and olives

### MONTAGNE (V) 26

Fior di latte mozzarella, mushrooms, baby spinach, ricotta and pecorino

### POLLO 26

Fior di latte mozzarella, marinated chicken, mushrooms and onions

### LOCALE MIO 26

Fior di latte mozzarella, wild broccolini and home-made Italian sausage

### CALABRESE 28

Fior di latte mozzarella, Italian sausage, roasted capsicum, nduja and olives

### CLASSICO 29

Burratta, prosciutto, roquette

### CARNE 29

Fior di latte mozzarella, ham, salami, bacon, marinated chicken, onion

### GAMBERI 29

Fior di latte mozzarella, garlic king prawns, cherry tomatoes and spinach

### PEDRO SPECIAL 31

Fior di latte mozzarella, porcini mushrooms, home-made Italian sausage, truffle, and scamorza cheese

## Calzone

### COLOSSEO 25

Fior di latte mozzarella, tomato, cured leg ham and mushrooms

### VATICANO 28

Fior di latte mozzarella, salami, ham, scamorza

# DOLCI

## Dessert

### Dolci / Dessert

**Affogato.** Italian coffee topped with a scoop of vanilla ice-cream / 10  
(add shot of Frangelico / \$15)

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

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

**Sorbetto anguria.** Home-made watermelon sorbet served with Italian short crust biscuit / 12

**Cannolo.** Home-made Cannolo filled with sweet ricotta, pistachio and chocolate drop / 14

**Nutella gelato.** Nutella ice cream served with hazelnut biscuit and maraschino cherries / 14

**Panna cotta.** Served with fresh mango purée and Torroncino / 14

### Kids menu

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

**Cheese pizza / 9**

**Chicken nuggets and chips / 9**

**Fish and chips / 9**