

CHICHETTI

Tapas

Fried Tapas

Patatine. Hand cut royal blue potato chips with aioli (V) / 8

Nonna's zucchini patelle. Zucchini patties served with tomato onion chutney (V) / 9

Polenta frita. Polenta chips served with taleggio fondue (V) / 11

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

Zeppole calabrese. Savoury donuts with nduja served with a napoletana dipping sauce / 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 / 21

Cold Tapas

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

Ricciola tartare. Cured king fish, cucumber, crumbed taralli and tomato gazpacho / 21

Burrata and prosciutto. "La delizia burrata" and prosciutto di parma served with garlic focaccia / 26

Antipasto tavalo for 2. Selection of our finest cold meats, cheeses, Italian condiments and crusty bread / 28

CHICHETTI

Tapas

Hot Tapas

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

Bistecca e patatine. Roasted cauliflower steaks served with carrot chips (V)(GF) / **16**

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

Salsiccia con peperoni arrostiti. Grilled pork and fennel Italian sausage and home-made roasted peppers served on crostini / **18**

Eggplant parmigiana. Oven-baked layers of eggplant mixed with aged parmesan chesse and cherry tomato reduction / **15**

Capesante. Scallops sprinkled with italian black olive, shaved almond on a mango coulis and crispy prosciutto (GF) / **22**

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

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

Crostini porchetta. Slow-cooked suckling pig, served with apple cider reduction sauce (GF) / **26**

Polpo. Fremantle octopus, pappa al pomodoro, crispy celery and stracciatella cheese / **25**

Filletto di manzo. Grass feed beef fillet (200gm), mustard potato mash, baby spinach and glazed baby carrots / **42**

Pane italian. sliced crusty Italian bread / **4**

PASTA E INSALATE

Pasta & Salads

Pasta fatta in casa / Home-made pasta

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

Pappardelle ai funghi. Wild mushroom with white wine reduction sauce / **25**

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

Orecchiette pugliese. Traditional pasta, wild broccolini, capers, anchovies with crumbed breadcrumbs and chilli / **28**

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

Risotto cacio e pepe. Aged pecorino Romano cheese, black cracked pepper with braised red wine pear / **28**

Caserecce ragu d'agnello. Fresh Caserecce pasta served with slowly cooked lamb shoulder ragu / **30**

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

Granchio e nero. WA blue swimmer crab tossed in squid ink spaghetti with hints of chilli / **34**

Ravioli of the month / 32 (Gluten Free pasta available for **\$4 extra**)

Insalate fresche / Fresh salads

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

Insalata Locale Mio. Baby spinach, roasted baby beets, cherry tomato, herbed goats cheese, pine nuts and olive oil / **14**

Panzanella. Friselle, cucumber, tomato, red onion with vinaigrette EVOO dressing / **14**

PIZZA

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

Gluten-Free, Vegan and Burratta cheese available: \$5 extra

Pizze Bianche /

Mozzarella base

FOCACCIA AGLIETTO (V) 11

Garlic, sea salt and Italian herbs served with balsamic EVOO dip

PRIMO AMORE 26

Fior di latte mozzarella, roquette, cherry tomatoes, shaved parmesan and prosciutto

QUATTRO FORMAGGI (V) 25

Fior di latte mozzarella, gorgonzola, scamorza and parmesan

CONTADINA 26

Fior di latte mozzarella, roasted potatoes, red onions, home-made Italian sausage and scamorza cheese

PORTOFINO 28

Fior di latte mozzarella, bacon, zucchini and prawns

PEDRO SPECIAL 31

Fior di latte mozzarella, porcini mushrooms, Italian sausage, truffle pasta and scamorza cheese

Pizze Rosse / Tomato base

MARGHERITA (V) 18

Fior di latte mozzarella and fresh basil

PEPPERONI 23

Fior di latte mozzarella, pepperoni and bacon

AUSTRALIANA 24

Fior di latte mozzarella, cured leg ham and pineapple

VEGETARIANA 24

Fior di latte mozzarella, mushrooms, zucchini and red capsicum

FUOCO 26

Fior di latte mozzarella, salami, olives and nduja

POLLO 26

Fior di latte mozzarella, marinated chicken, roasted potatoes, red onion with BBQ sauce

SAN LUCA 26

Fior di latte mozzarella, home-made Italian sausage, nduja and red capsicum

SICILIANA 27

Fior di latte mozzarella, olives, anchovies and capers

SUPREMA 28

Fior di latte mozzarella, mushrooms, red onion, red capsicum, olives, salami and home-made Italian sausage

MARE A MONTI 29

Fior di latte mozzarella, mushrooms, home-made Italian sausage, prawns and chilli

CARNIVORA 26

Fior di latte mozzarella, home-made Italian sausage, salami and cured leg ham

ANDRIA 30

Burratta, prosciutto and parmesan cheese

Calzone

COLOSSEO 26

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

VATICANO 28

Fior di latte mozzarella, salami, ham

DOLCI

Dessert

Dolci / Dessert

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

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

Caramello salato zeppole. Warm donuts served with salted caramel / 13

Cannolo. Home-made Cannolo filled with sweet ricotta, pistachio and chocolate drop / 12

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

Semifreddo. Frozen mousse wrapped in pistachio, salted coco soil, passionfruit couli and candied orange / 15

Limoncello. Locally made limoncello sorbet / 12 with a shot of Limoncello / 18

Kids menu

Spaghetti meatballs. Spaghetti served with beef and pork meatballs in Napoletana sauce / 10

Cheese pizza / 10

Chicken nuggets and chips / 10

Fish and chips / 10