

## SEAFOOD

All main courses served with salad

	E	M
<b>Gamberi Alla Trattoria</b> prawns cooked with olive oil, capers, garlic, oregano & tomato, served with rice	30.0	42.0
<b>Gamberi Fritti</b> (crumbed prawns)	28.0	38.0
<b>Salt &amp; Pepper Calamari</b>	25.0	33.0
<b>Mixed Grilled Seafood</b> prawns, sea perch, calamari and scallops		46.0
<b>Sea Perch - Grilled</b> with livornese sauce	29.0	33.0
<b>Fish of the Day</b> please ask your waiter for daily selection	POA	

## DESSERT

<b>Tartufo, Cassata, Coppa Gelato</b>	9.0
<b>Strawberries</b>	13.0
<b>Peach Melba</b>	11.0
<b>Brandy Snap Basket</b> with fresh cream, strawberries & gelato	17.0
<b>Tiramisu (Homemade)</b>	13.0
<b>Cream Caramel</b>	11.0
<b>Dessert Pizza</b> with strawberries marinated in grand marnier with cherry ripe and fresh mint. Serves 4 people.	25.0

## CHEESE

<b>Selection of Cheese</b>	18.0
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## COFFEE

<b>Black, Cappuccino, Hot Chocolate</b>	4.0
<b>Macchiato, Short Black</b>	3.5
<b>Caffé Latte</b>	4.0
<b>Jamaican</b>	12.0
<b>Irish</b>	12.0
<b>Roman</b>	12.0
<b>Affogato with liqueur</b>	16.0
<b>Affogato without liqueur</b>	8.0

## SOFT DRINKS PER GLASS

<b>Diet Coke, Coke, Bitter Lemon</b>	4.0
<b>Soda Water, Tonic Water</b>	4.0
<b>Lemonade, Ginger Ale, Squash, Fanta</b>	4.0
<b>Orange, Tomato, Pineapple, Apple Juice</b>	4.5
<b>Chinotto, Lemon Lime &amp; Bitters</b>	4.5
<b>Italian Mineral Water (½ litre)</b>	6.0
<b>Italian Mineral Water (1 litre)</b>	10.0

## PIZZA

9" SMALL    11" MEDIUM    12" LARGE

ANY EXTRA'S TO BE CHARGED ACCORDINGLY

	9"	11"	12"
	SMALL	MEDIUM	LARGE
<b>Pizza La Trattoria</b> tomato, cheese, smoked mussels, prawns, ham, anchovies & oregano	19.0	26.0	31.0
<b>Pizza Special</b> tomato, cheese, mushrooms, ham, capsicum & olives	17.0	23.0	29.0
<b>Chef Special</b> tomato, cheese, bacon, mushrooms, onion & herbs	17.0	23.0	29.0
<b>Pizza Ham</b> tomato, cheese & ham	15.0	22.0	28.0
<b>Pizza Napoletana</b> tomato, cheese, anchovies, garlic & herbs	15.0	22.0	28.0
<b>Pizza Margherita</b> fresh tomato, cheese & oregano	13.0	18.0	25.0
<b>Pizza Vegetarian</b> tomato, cheese, mushrooms, olives, capsicum & oregano	15.0	22.0	28.0
<b>Pizza Romana</b> fresh tomato, cheese & artichokes	15.0	22.0	28.0
<b>Pizza Tropical</b> tomato, cheese, ham & pineapple	15.0	22.0	28.0
<b>Pizza Messina</b> tomato, cheese, anchovies, capsicum & ham	17.0	23.0	29.0
<b>Pizza Americana</b> tomato, cheese & salami	15.0	22.0	28.0
<b>Pizza with the Lot</b> extras on request, prawns, egg or hot chilli – charged accordingly	18.0	25.0	30.0
<b>Pizza Marinara</b> fresh prawns, tomato, cheese, parsley, garlic & anchovies	18.0	25.0	30.0
<b>Calzone Rustico</b> served with bolognese sauce		23.0	
<b>Vegetarian Calzone</b> ricotta, spinach & parmesan cheese		23.0	

## GOURMET PIZZA

<b>Andy's Marinara Fresh Seafood</b> the winner of "Best Gourmet Pizza" competition. (South Australia, Australia and then New York!)	25.0	35.0	45.0
<b>Milano</b> tomato, smoked ham, avocado, fetta cheese & oregano	18.0	27.0	32.0
<b>Sardinia</b> tomato, char-grilled eggplant, sundried tomato, artichoke, fetta cheese, spanish onion & fresh basil	18.0	27.0	32.0
<b>Mediterraneo</b> tomato, italian sausages, artichoke, char-grilled eggplant, sundried tomato & fresh ricotta	18.0	27.0	32.0

**ONE ACCOUNT PER TABLE  
GST INCLUDED IN ALL PRICES**



# La Trattoria

RESTAURANT

## ANTIPASTI

<b>Prawn Cocktail</b> fresh king prawns	<b>26.0</b>
<b>Antipasto</b> selection of Italian delicacies	<b>20.0</b>
<b>Smoked Salmon</b> slices of Tasmanian salmon	<b>26.0</b>
<b>Avocado Seafood</b> with avocado, mayonnaise & fresh prawns	<b>26.0</b>
<b>Prosciutto e Melone</b> rockmelon with cured ham	<b>25.0</b>

## OSTRICHE

	<b>E</b>	<b>M</b>
Oysters Natural	17.0	24.0
Oysters Kilpatrick	19.0	29.0
Oysters Mornay	19.0	29.0
Oysters Fiorentina	19.0	29.0
Mussels Darinti freshly cooked local mussels with olive oil, capers, olives, oregano & tomato	19.0	29.0

## SALADS

<b>Italian Garden Salad</b> dressed with olive oil & wine vinegar	<b>14.0</b>
<b>Roquefort Salad</b> - a selection of chefs ingredients, mixed with blue vein cheese	<b>18.0</b>
<b>Salad Alla Siciliana</b> mixed lettuce, Spanish onion, cucumber, tomato, olives, bocconcini cheese & extra virgin olive oil	<b>16.0</b>
<b>Caesar Salad</b> mixed lettuce, crispy bacon, croutons, anchovies, poached egg & shaved parmesan cheese	<b>20.0</b>
<b>with grilled chicken</b>	<b>30.0</b>

## ACCOMPANIMENTS

	<b>S</b>	<b>M</b>	<b>L</b>
<b>Pizza Bread</b> with garlic, oregano & virgin olive oil	<b>7.0</b>	<b>10.0</b>	<b>12.0</b>
<b>Bruschetta</b> with tomato, garlic, basil & virgin olive oil	<b>10.0</b>	<b>14.0</b>	<b>18.0</b>
<b>Bruschetta Monte Bianco</b> with tomato, basil, garlic, bocconcini cheese & virgin olive oil	<b>14.0</b>	<b>18.0</b>	<b>22.0</b>
<b>Garlic Bread</b>		<b>4.0</b>	

## MINESTRE

<b>Fresh Minestrone</b> home made	<b>14.0</b>
<b>Stracciatella</b> fresh chicken soup served with egg, parmesan cheese, ground pepper & parsley	<b>14.0</b>

## PASTA

<b>Ravioli, Tortellini &amp; Gnocchi \$3.0 extra</b>	<b>E</b>	<b>M</b>
Lasagne	16.0	21.0
Cannelloni	16.0	21.0
Bolognese Sauce (pasta of your choice)	16.0	21.0
Napoli Sauce (pasta of your choice)	16.0	21.0
Alla Panna Sauce (pasta of your choice) ham & cream, mushrooms optional	16.0	21.0
<b>Risotto Al Porcini</b> imported Italian mushrooms served with rice & fresh parmesan cheese	23.0	28.0
<b>Spirali Alla Contadina</b> spiral pasta with zucchini, capsicum, mushrooms, broccoli, onion & tomato	20.0	25.0
<b>Penne Al Gamberi, Rucola &amp; Tomato</b> short pasta with fresh large prawns, rocket leaves & tomato	28.0	35.0
<b>Spinach Gnocchi with Sundried Tomato &amp; Marscapone Cheese</b> gnocchi cooked with garlic, sliced bacon, sundried tomato, basil, black pepper, parmesan cheese and virgin olive oil	26.0	32.0
<b>Spaghetti Cozze</b> mussels cooked with garlic, black olives, capers, anchovies (optional) and tomato	25.0	30.0
<b>Fettuccine Primavera</b> chicken pieces, onion, capsicum, mushrooms, cream & tomato	23.0	28.0
<b>Fettuccine Campagnola</b> chicken pieces, avocado, pesto, cream & tomato	23.0	28.0
<b>Fettuccine Russa</b> smoked salmon, chives, caviar, cream, vodka & tomato	25.0	30.0
<b>Spaghetti Marinara</b> scallops, fresh large prawns, calamari, mussels & tomato	28.0	36.0
<b>Spaghetti Puttanesca</b> tomato, olives, anchovies (optional) & capers	20.0	25.0
<b>Spaghetti Amatriciana</b> bacon, garlic, anchovies (optional), hot chillies & tomato	23.0	28.0
<b>Spirali Con Salsicce</b> mushrooms, onion & fresh Italian sausage with fresh tomato sauce	23.0	28.0
<b>Penne Rustica</b> broccoli, hot chilli, tomato, olive oil, parmesan cheese, rocket leaves & Spanish onion	22.0	26.0

**BYO WINE - ONLY WITH MANAGER APPROVAL.  
PLEASE ADVISE STAFF OF ANY DIETARY  
REQUIREMENTS PRIOR TO ORDERING  
ONE ACCOUNT PER TABLE. GST INCLUDED IN ALL PRICES.  
DINERS CLUB & AMERICAN EXPRESS WILL RECEIVE A  
3% SURCHARGE. EFTPOS TRANSACTION \$20 MINIMUM.  
(Takeaway containers \$1.00 each)**

## MEAT DISHES

<i>All served with vegetables or salad</i>	
<b>Porterhouse Steak</b>	<b>37.0</b>
<b>Fillet Steak grain fed M.S.A.</b>	<b>39.0</b>
<b>Steak Diana fillet steak grain fed</b>	<b>43.0</b>
<b>Pepper Steak fillet steak grain fed</b>	<b>43.0</b>
<b>Mushroom Sauce</b>	<b>8.0</b>

## SCALOPPINE

<i>All served with vegetables or salad</i>	
<b>Scaloppina Cacciatora</b> veal blended in white wine with fresh mushroom, capsicums, onion, capers, olives & tomato	<b>32.0</b>
<b>Scaloppina Fiorentina</b> veal cooked with garlic blended with white wine & tomato, topped with chopped spinach & cheese	<b>32.0</b>
<b>Scaloppina Alla Pescatore</b> pan fried veal blended with white wine, tomato, fresh seafood, avocado and cream	<b>38.0</b>
<b>Scaloppina Parmigiana</b> schnitzel topped with mozzarella, ham, cheese & Napoletana sauce	<b>30.0</b>
<b>Scaloppina Napoletana</b> veal cooked with white wine, virgin olive oil, eggplant, bocconcini, basil & a special mild Napoletana sauce	<b>32.0</b>

**all scaloppine dishes are made with  
the best quality veal backstraps**

## POULTRY

<i>All served with vegetables or salad</i>	
<b>Pollo Romano</b> pan fried chicken blended with white wine & cream, topped with asparagus & mozzarella	<b>30.0</b>
<b>Pollo Al Gambero</b> 2 rolled chicken fillets with prawns & mozzarella, pan fried & finished in a light tomato base, wine & cream	<b>36.0</b>
<b>Pollo Alla Griglia (Warm Chicken Salad)</b> breast of chicken with virgin olive oil, balsamic vinegar & spices, served on a bed of garden salad	<b>30.0</b>
<b>Pollo Avocado</b> chicken breast with avocado, cashew nuts & a wine & cream sauce	<b>30.0</b>

FUNCTIONS

**WE CATER FOR ALL OCCASIONS!**

LUNCHEONS • DINNERS • FAREWELLS • BUSINESS  
PRESENTATIONS • AND OTHER PRIVATE FUNCTIONS

20-30 PEOPLE

FUNCTIONS