

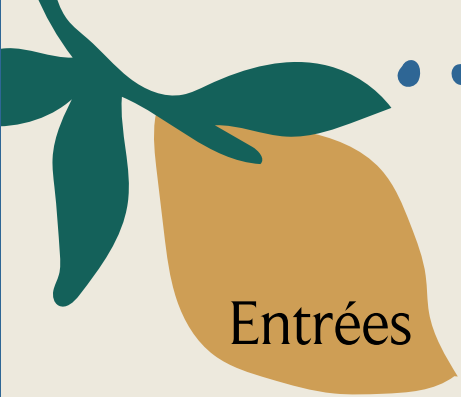
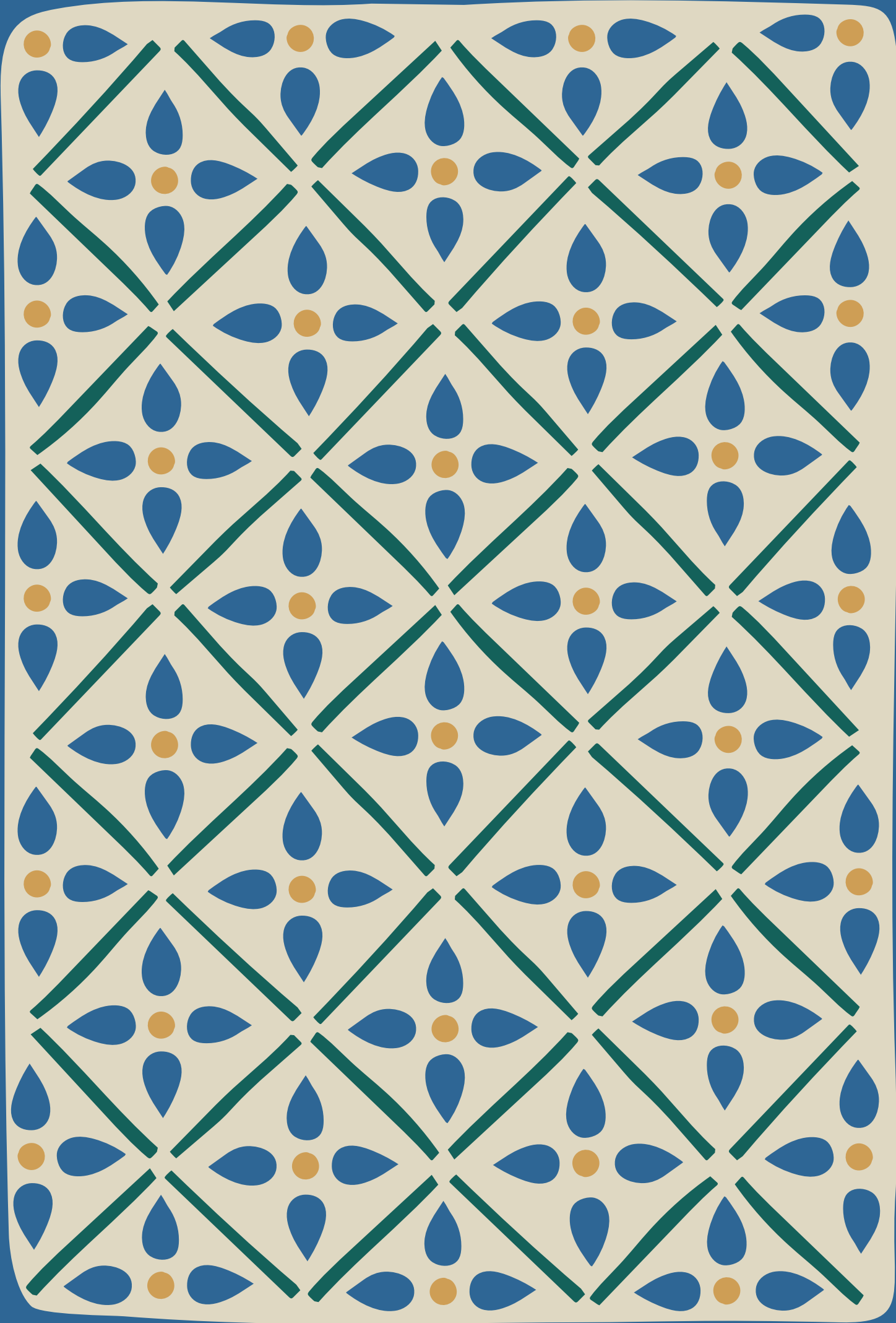


# *Tutti*

TRATTORIA



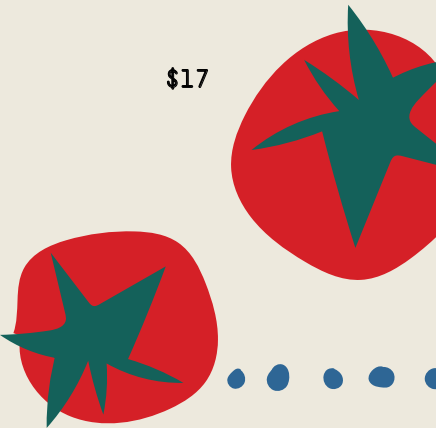
## *Menu*



## Entrées

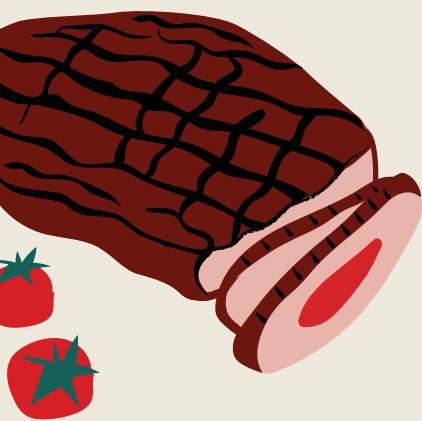
*our entrees are designed for sharing just like at home*

<b>ARANCINI</b> Crumbed rice balls filled with sugo and mozzarella with vodka dipping sauce.	\$17
<b>BURRATA</b> Cheese served with fried peppers, basil oil and house-made focaccia.	\$21
<b>POLENTA CHIPS</b> Creamy and cheesy, hand cut and fried, served with black garlic aioli.	\$18
<b>AUSTRALIAN KING PRAWNS</b> U6 size prawns (2) marinated in chilli, herbs and garlic, chargrilled and finished with a burnt lemon garlic butter.	\$26
<b>LOBSTER ROLL</b> Housed in a golden milk bun, stuffed with chopped lobster, kewpie mayo, sliced celery hearts, topped with watercress.	\$24
<b>PICKLED OCTOPUS</b> Southern Italy favourite, octopus pickled in-house, served with potato salad, dressed with extra virgin olive oil, lemon, herbs and garlic.	\$21
<b>KING FISH CEVICHE</b> Thinly sliced sashimi grade, topped with blood orange, fennel, chilli, extra virgin olive oil and red wine vinaigrette.	\$26
<b>BEEF TARTARE</b> Diced fillet mignon steak mix with capers, shallots, Worcestershire sauce, parsley, dill, pickles, Dijon mustard, side of salted chips.	\$26
<b>CAPOLCOLLO</b> Sliced thinly, served with black truffle buffalo milk cheese, Australian honey and house-made focaccia.	\$24
<b>MORTADELLA</b> Sliced thinly with crushed pistachio, a piece of traditional fresh ricotta and house-made focaccia.	\$24
<b>SYDNEY ROCK OSYTERS</b> Freshly shucked with a side of a Mignonette sauce and lemon.	\$25/6 \$45/12
<b>PIPI E PATATI</b> Peppers and potatoes slowly cooked together until peppers are sweet and potatoes are soft to touch. <i>Add sausage mince \$5</i>	\$17
<b>POLPETTE</b> House-made beef meatball, cooked in sugo and served with focaccia.	\$17

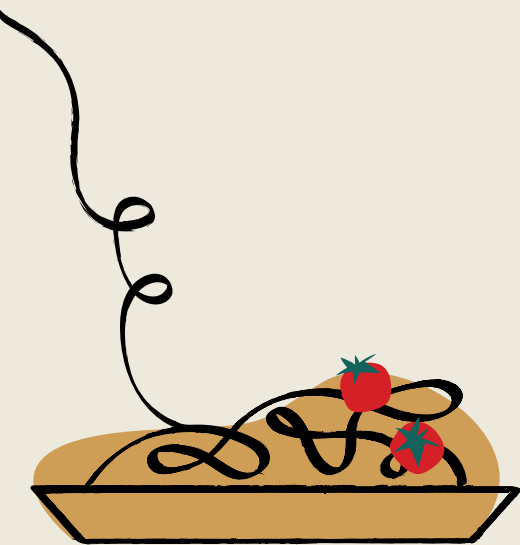




## Meat



## Pastas



<b>ROMSEY RANGE 300G</b> Grain fed angus scotch fillet.	<b>\$53</b>
<b>BLACK MARKET 250G</b> Aged pure angus grain fed porterhouse.	<b>\$48</b>
<b>ANGUS TOMAHAWK 1.2KG</b> Rib eye steak (to share) cooked medium to rare.	<b>\$140</b>
<i>All steaks come with a side of Paris mashed potatoes. Sauce: Red wine jus, Herb garlic butter, Creamy mushroom. \$6</i>	
<b>AUSTRALIAN LAMB CUTLETS</b> 4 marinated and chargrilled, served with side of Nonna's salad and chimichurri.	<b>\$39</b>
<b>CHICKEN PARMIGIANO</b> Crumbed fried, topped with Mutti tomato and mozzarella, side of French fries.	<b>\$27</b>
<b>PORK BELLY NONNA'S WAY</b> Thin Berkshire belly sliced and marinated in rosemary, garlic, seasoned, BBQ chargrilled, served with pipì e patate.	<b>\$34</b>

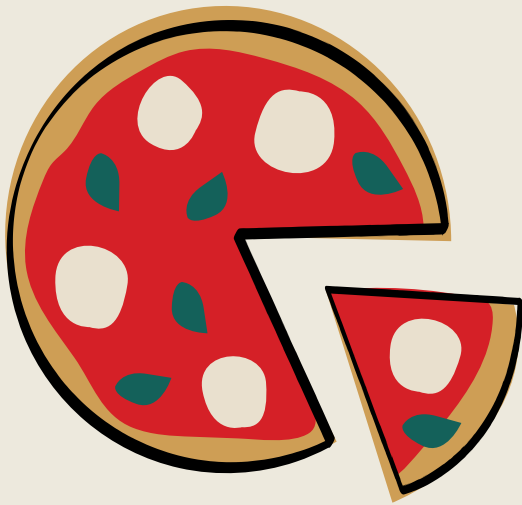
<b>CARBONARA</b> Spaghetti, egg yolks, black pepper, guanciale, pecorino, Romano Reggio parmigiano.	<b>\$28</b>
<b>MUSHROOM TRUFFLE</b> Rigatoni pasta, wild mushrooms, herbs, cream, white wine, black truffle oil.	<b>\$28</b>
<b>VONGOLE</b> Spaghetti, garlic, chilli, extra virgin olive oil, vino, Hobsons Bay clams, fresh parsley.	<b>\$33</b>
<b>SEAFOOD</b> Rigatoni, Hobson Bay clams, mussels, Australian king prawns, South Australian calamari, rockling, poached in white wine and Mutti tomatoes.	<b>\$38</b>
<b>BOLOGNESE</b> Gnocchi, house-made, light and fluffy, cooked in our traditional meat sauce, topped with grated parmigiano cheese.	<b>\$28</b>
<b>VODKA</b> Fusilli pasta tossed in our signature sauce, with a touch of chilli, topped with whipped ricotta and toasted parmesan crumbs.	<b>\$28</b>

## Seafood



## New York Style Pizza

*our pizza is 15-inch in size,  
not 12-inch napolitana style*



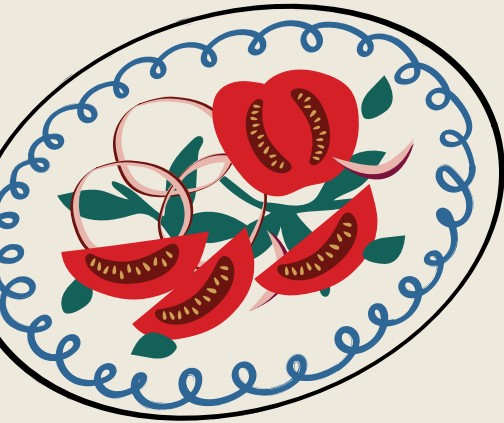
## Signature Square Pizza Pies

SERVES 2 TO 4 PEOPLE

<b>AUSTRALIAN LINE CAUGHT BARRAMUNDI</b> Grilled, served with salsa verde and French fries.	<b>\$38</b>
<b>SOUTH AUSTRALIAN ROCK LOBSTER</b> Half or full, marinated and chargrilled, served with a herb and garlic clarified butter sauce.	<b>MP</b>
<b>MOULES MARINIÈRES</b> French style mussels in a white wine, shallots, cream broth and house-made focaccia.	<b>\$36</b>
<b>AUSTRALIAN CALAMARI</b> Coated in semolina, flash fried, served with French fries and a lemon herb kewpie aioli.	<b>\$34</b>
<b>VEGETARIAN</b> Zucchini, eggplant, bell pepper, fior de latte, mozzarella, sugo.	<b>\$28</b>
<b>VODKA</b> Tomato, vodka sauce, mozzarella, parmigiano, pickled chilli, basil pesto.	<b>\$30</b>
<b>SAUSAGE</b> Red onion, bell peppers, sausage mince, fior de latte, sugo.	<b>\$30</b>
<b>PRAWN</b> Red onion, Australian king prawns, lemon, olive oil, parsley.	<b>\$35</b>
<b>PEPPERONI</b> Sugo, mozzarella, pepperoni, hot honey.	<b>\$28</b>
<b>POTATO</b> With smoked bacon, red onion, rosemary, fior de latte.	<b>\$28</b>
<b>MUSHROOM TRUFFLE</b> Swiss brown porcini mushrooms, smoked scamorza cheese, truffle oil, parmigiano.	<b>\$28</b>
<b>SALAMI</b> Hot salami, sugo, goats' cheese, rocket, fior de latte.	<b>\$28</b>
<b>CAPRICCIOSA</b> Leg ham, olives, fior de latte, mozzarella, artichokes, mushrooms.	<b>\$28</b>
<b>MARGHERITA</b> Mutti sugo, fior de latte, mozzarella, fresh basil. <i>Add burrata \$10</i>	<b>\$27</b>
<b>MARGHERITA</b> Tomato, mozzarella, basil, pecorino cheese, Stracciatella.	<b>\$45</b>
<b>VODKA</b> Mozzarella, vodka sauce, parmigiano, pickled chilli, basil pesto.	<b>\$45</b>

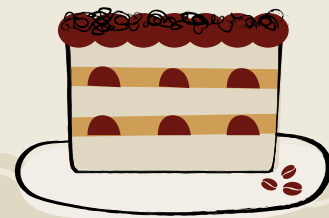


## Sides



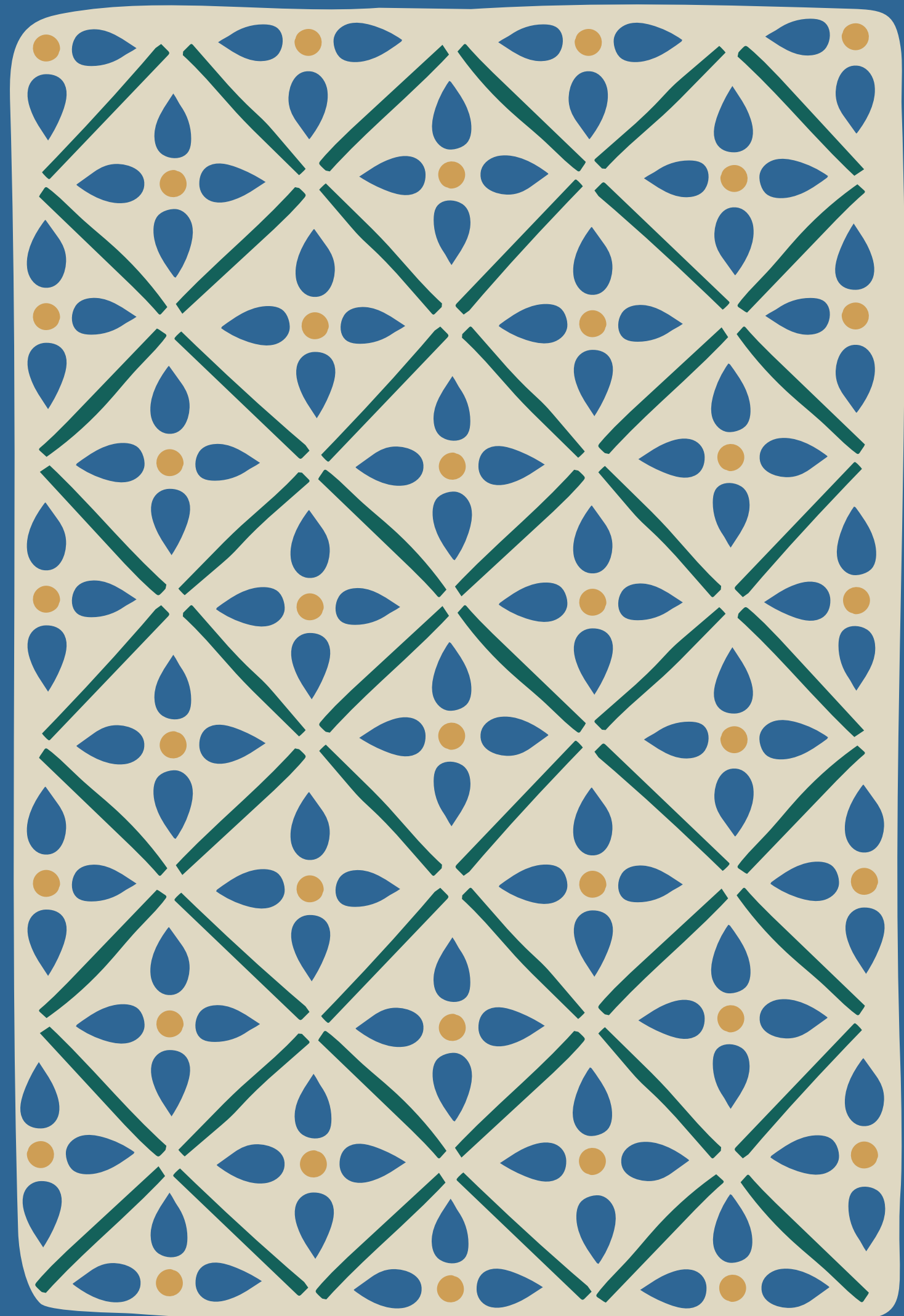
<b>ICEBERG LETTUCE</b> With red onion, extra virgin olive oil and wine vinaigrette.	<b>\$10.9</b>
<b>ROMA TOMATOES</b> With fresh basil and red onion. <i>Add buffalo \$10</i>	<b>\$11.9</b>
<b>FRENCH FRIES</b> With sea salt and aioli.	<b>\$11</b>
<b>VADURA</b> Seasonal boiled greens with olive oil, lemon, garlic, chilli.	<b>\$13.9</b>
<b>FOCACCIA</b> House-made with sea salt and rosemary.	<b>\$9</b>

Something sweet  
To end your meal



## Desserts

<b>TIRAMISU</b> Savoiardi biscuits dipped in espresso coffee, layered with whipped mascarpone, egg yolks and sugar, topped with cocoa powder.	<b>\$17</b>
<b>NEAPOLITAN ICE CREAM SLICE</b> Vanilla, chocolate and strawberry gelato, topped with whipped cream and crushed pistachio	<b>\$17</b>
<b>LEMON MERINGUE TART</b> Tangy lemon curd filling encased in our buttery shortcrust pastry, topped with Italian meringue.	<b>\$17</b>
<b>PROFITEROLE</b> Choux pastry ball filled with vanilla bean gelato, served with a jug of warm Nutella.	<b>\$17</b>



*Buon  
appetito!*