

L'ANTIPASTINO, CONTORNI e INSALATE

Small antipasti dishes, sides & salads...

Great to share with family & friends!

OLIVES Sicilian green, ligurian, kalamata, marinated in house with bread \$8 (V)

FOCCACIA oil, garlic, herbs and sea salt R 7.8 L 10.8 F 14.7
Add mozzarella cheese for a little extra (V)

PANE ALL'AGLIO homemade garlic bread (5 pieces) \$6 (V)

BRUSCHETTA tomato, red onion & basil on toasted garlic bread (2 pieces) \$9 (V)

MAMMA ROSA ARRANCINI with tomato sugo
(3 per serve) \$12 (V)

CALAMARI ALLA GRIGLIA pan seared calamari strips with chili, garlic, lemon, butter, peas & herbs with an olive tapenade, rocket & fennel garnish ent \$13 main \$26 (GF)

INSALATA CAPRESE buffalo mozzarella & sliced ripe tomato & fresh basil leaves \$16 (GF/V)

INSALATA DI RUCOLA rocket, walnuts, parmigiano, pear, balsamic reduction, olive oil & sea salt \$15 (GF/V)

INSALATA MISTA mixed leaves, cherry tomato, olives & red onion with a balsamic vinaigrette \$6.5 (GF/V)

PATATINE FRITTE shoestring chips with rosemary salt \$6.5

VERDURA seasonal green vegetables with garlic, parmigiano & extra virgin olive oil 7 (GF/V)

SECONDI PIATTI: main course

COTOLETTA 250g herbed crumbed chicken breast grilled & served with spinach, pine nut, cherry tomato & mozzarella salad \$25

CALAMARI FRITTI calamari pieces fried & served with an orange, fennel, dill & rocket salad garnished with lemon & homemade aioli \$27

PESCE DEL GIORNO Fish of the day, refer to special board

SALTIMBOCCA 'Jump in the mouth' veal with prosciutto, sage & finished in a white wine butter reduction, served with potato mash & broccolini \$32

BISTECCA Beef sourced locally, refer to daily specials board

PER I BAMBINI: for the kids 10 years & under... All \$11

Rigatoni Bolognese

Kids Gnocchi Pomodoro

Baby herb cotoletta with chips

Calamari fritti with chips & aioli

Our Regular pizzas are perfect for kids too!

PIZZE: happiness is a Pino's Pizza!

● R – REGULAR ● L – LARGE ● F – FAMILY ●

TRATTORIA SPECIAL R. 9 L. 15 F. 18

mozzarella, tomato & basil (V)

NAPOLETANA R. 9.5 L 15.5 F. 18.5

mozzarella, tomato, olives, anchovies & basil

MEAT LOVERS R. 11 L. 16.5 F. 20.5

mozzarella, tomato, ham, bacon, calabrese salami & BBQ sauce

AUSSIE SPECIAL R. 10.5 L. 16 F.20

mozzarella, tomato, bacon & egg

THE LOT R. 11 L. 16.5 F. 20.5

mozzarella, tomato, ham, calabrese salami, mushrooms, onions, peppers, pineapple, olives & anchovies

CAPRICCIOSA R.10.5 L.16 F.20

mozzarella, tomato, ham, mushrooms, olives & anchovies

VEGETARIAN R. 10.5 L. 16 F. 20

mozzarella, tomato, mushrooms, onions, peppers, pineapple, olives & capers (V)

TROPICAL R. 10.5 L. 16 F. 20

mozzarella, tomato, ham & pineapple

CALABRESE R. 10.5 L.16 F. 20

mozzarella, tomato, calabrese salami & peppers

PATATA R.10.5 L.16 F.20

mozzarella, onion, potato, rosemary salt & garlic (V)

RUCOLA R 9.5 L.15.5 F. 18.5

mozzarella, tomato, rocket, olive oil & vincotto (V)

●● **ATTENZIONE! OLIVES MAY CONTAIN PIPS** ●●

EXTRAS CHARGED ACCORDINGLY

● HALF/HALF ONLY ON LARGE & FAMILY ●

PIZZE SPECIALE: pizza with a little bit more!

FUNGHI L. 16.5 F. 20.5

mozzarella, taleggio cheese, mushroom, garlic (V)

QUATTRO FORMAGGI L. 16.5 F. 20.5

mozzarella, taleggio, gorgonzola, parmigiano (V)

MARINARA L. 18 F. 23

mozzarella, tomato, prawns, calamari, parsley, garlic & olives

PROSCIUTTO L.16.5 F.20.5

mozzarella, tomato & sliced prosciutto

SORRY, NO HALF/HALF ON THESE SPECIAL PIZZAS

GLUTEN FREE BASES AVAILABLE:

LARGE SIZE ONLY ADDITIONAL \$4

PASTA: life is a combination of magic and pasta

CANNELLONI fresh pasta rolled with spinach & ricotta, oven baked \$19 (V)

LASAGNE layers of fresh pasta, parmigiano, bechmel & Bolognese, oven baked \$19

RIGATONI POMODORO tomato sugo with fresh grated parmigiano & basil \$17 (V)

GNOCCHI FATTI IN CASA handmade potato gnocchi in red onion, pumpkin, basil & cream sauce \$20 (V)

RIGATONI BOLOGNESE our traditional pork & beef tomato sugo \$19

SPAGHETTI ALLA PESCATORE prawns, calamari, fresh fish garlic, chili, butter & tomato sugo \$28

SPAGHETTI PAESANI calabrese salami, kalamata olives, onions, mushrooms, chili, tomato sugo \$22

FETTUCINE CARBONARA smokey bacon, egg, parmigiano, cream, parsley & cracked pepper \$19

DOLCI: desserts made in house & with love!

CROSTATA AI CIOCOLATO Chocolate tart pastry filled with callebaut chocolate, salted caramel, roasted hazelnuts \$12

TIRA MI SU 'Pick me up!' Our Classic original recipe hasn't changed in 25 years! \$12

PANNACOTTA vanilla bean, fresh berries & orange syrup \$12 (GF)

MERINGA slow baked meringue with lemon curd, cream and cinnamon \$11 (GF)

CANNOLI with ricotta & nutella filling 4.5 each

BISCOTTI honey & walnut or Amaretto 1.5 each... A perfect match with our coffee!

GELATO please ask your waiter for today's flavours
Three flavours \$7.5

●● **MI SCUSI, NO SPLIT BILLS** ●●

10% surcharge on Public Holidays

GF- Gluten Free V- Vegetarian

We aim to best describe our ingredients on our menu, however if you have dietary or allergy requirements kindly inform your wait staff.

Share the Love...#xopinos

MANGIA!