

BY ITALIAN KITCHEN



# TRATTORIA

## BRUSCHETTAS

<p>Tomato &amp; Basil 10 olive oil</p>	<p>Prosciutto &amp; Burrata 14 sea salt, fig balsamic reduction</p>	<p>Roasted Mushroom 11 pesto, tuscan pecorino</p>
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## PIZZA

<p>Diavola 17 pepperoni cups, spiced honey, pomodoro</p>	<p>Margherita 15 tomato, basil, fior di latte</p>
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## ANTIPASTO

<p>Beef Carpaccio 16 mustard dressing, shaved tuscan pecorino, fried capers, baby arugula</p>	<p>Baked Meatballs 12 mozzarella, smoked caciocavallo, parmesan tomato sauce, fresh basil</p>
<p>Shrimp &amp; Calamari Fritto Misto 16 shishito peppers, calabrian chilli aioli</p>	<p>Mushroom Arancini 12 truffle aioli, arugula salad</p>
<p>Prosciutto di Parma 19 marinated vegetables, roasted tomatoes peperonata, forno bread</p>	<p>Sicilian Mussels 18 olives, capers, nduja sausage white wine, lemon</p>
<p>Garlic Prawns 15 white wine, butter, fresh herbs</p>	<p>Grilled Ahi Tuna 18 fresh puttanesca sauce, basil aioli, micro radishes</p>

## PASTA

<p>Tagliatelle Ghiottone 17 minced chicken, cream, brandy parmigiano reggiano</p>	<p>Bolognese 17 house made pasta, slow cooked beef ragu oregano, parmigiano reggiano</p>
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## DRINKS

<p>Spritzers 9 Aperol Spritz Hugo Spritz Lillet Spritz Limoncello Spritz</p>	<p>Birra 6 Stella (330ml) Peroni (330ml)</p>	 <p>\$1 Per Ounce House Wine by the glass   minimum 5oz</p>
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