

## PIZZE

### *Pizza fantasia dello chef \$26.00*

Chefs choice of pizza at the moment of order please advise for topping he can avoid for you

### PIZZE ROSSE (with a tomato base)

#### *Margherita \$19.00 (V)*

Fior di latte mozzarella & basil

#### *Napoletana \$20.00*

Fior di latte mozzarella, anchovies & olives

#### *Capricciosa \$21.00*

Fior di latte mozzarella, double smoked ham, mushrooms & olives

#### *Salamino \$21.00*

Fior di latte mozzarella, mild salami, capsicum, olives & chilli

#### *Vegetarian \$22.00 (V)*

Fior di latte mozzarella, mushroom, onion, capsicum, cherry tomato and olives

#### *Tropicale \$21.00*

Fior di latte mozzarella, double smoked ham & pineapple

#### *Meat deluxe \$22.00*

Fior di latte mozzarella, double smoked ham, pepperoni, cabanossi & bacon

#### *Suprema \$24.50*

Fior di latte mozzarella, double smoked ham, pepperoni, cabanossi, mushrooms, onion, olives, capsicum & pineapple

### Gourmet pizza

#### *Chiswick \$23.00 (V)*

Fior di latte mozzarella, fried eggplant and grated baked ricotta

#### *Abbotsford \$26.00*

Fior di latte mozzarella, garlic and chilli prawns, cherry tomatoe and basil

#### *Warremba \$24.00*

Fior di latte mozzarella, Italian sausage, olives, capsicum and fresh rocket

### PIZZA BIANCHE (WHITE BASE)

#### *Five dock \$21.00 (V)*

Fior di latte mozzarella and roasted garlic and rosemary potato

#### *Russell lea \$23.00*

Fior di latte mozzarella, roasted garlic and rosemary potato and Italian sausage

#### *Drummoyne \$25.00*

Fior di latte mozzarella, cherry tomato, san danielle prosciutto fresh rocket and parmesan shaving

#### *Rodd point \$22.00 (V)*

Fior di latte mozzarella, roasted pumpkin, cherry tomato, and ausparagus

#### *Sottocasa \$25.00*

Fior di latte mozzarella, stracchino cheese, san danielle prosciutto and truffe paste

- (V) vegetarian option
- Vegan cheese option for vegetarian pizza available \$3.0 per pizza
- Gluten free pizza base available additional \$3.5 per pizza

Please note all gluten free product may be contaminated with gluten

Additions too menu items will incur a fee

A 10% surcharge will incur on public holidays

# TRATTORIA SOTTOCASA

Web: [sottocasachiswick.com.au](http://sottocasachiswick.com.au)

TAKEAWAY MENU

PH: 9731 7444



3B / 45 Blackwall Point Road, Chiswick 2046

## ANTIPASTI

*Garlic Crust* \$12.00

*Bruschetta pizza* \$18.00

*Arancini* \$5.00 each

Home made rice pyramid with beef Bolognese & mozzarella

*Calamari Fritti* \$18.50

Fresh calamari lightly dusted with flour, fried & served with aioli sauce

*Gamberi All' Aglio* \$18.50

Fresh prawns cooked with chilli, garlic, shallots & olive oil served with pane di casa

*Involtini di Melanzana* \$16.50

Angel hair pasta, ricotta, prosciutto wrapped in lightly crumbed eggplant in a Napolitana sauce ( 3 per serve)

## PASTA

*Penne Napoletana* \$18.50 (V)

Slow cooked Italian tomato sauce with fresh basil

*Fusilli Alla Norma* \$21.00 (V)

Napolitana sauce with fried eggplant & baked ricotta

*Fettuccine Boscaiola* \$21.00

Sautéed middle bacon and button mushroom served in a cream and basil sauce

*Fettuccine Gamberi* \$24.00

Prawn cutlets sautéed with garlic and basil finished with white wine and fresh cherry tomato

*Gnocchi Pesto* \$23.00 (V)

Cream sauce with basil pesto, shaved parmesan roasted pine nuts

*Spaghetti Bolognese* \$21.00

Slow cooked pork and veal Bolognese sauce

*Spaghetti Marinara* \$27.50

Mix of fresh seafood cooked with garlic and basil served in a light tomato sauce

*Pappardelle Ragù* \$23.00

Slowed cooked pork & veal ragu

*Penne Salsiccia* \$23.00

Italian pork and veal sausages, button mushrooms cooked in a pink sauce

*Lasagna* \$22.00

Layers of fresh pasta with bolognese, béchamel sauce & mozzarella

*Gnocchi Sorrentina* \$23.00 (V)

Homemade potato dumpling cooked in napolitana sauce and melted fresh fior di latte cheese

*Risotto*

Risotto of the day check the specials board

## SECONDI

*Vitello Pizzaiola* \$27.00

Veal with capers, olives, oregano in a white wine napolitana sauce served with fresh seasonal veggies

*Vitello ai Funghi* \$27.00

Veal with white wine, mushroom & dash of cream served with fresh seasonal veggies

*Pollo Parmigiana* \$27.00

Chicken schnitzel topped with eggplant, mozzarella & Napolitana sauce served with fresh seasonal veggies

*Pesce spada alla griglia* \$29.00

Grilled fresh swordfish served with house tomato salsa and fennel and raddichio salad

*Cotoletta* \$25.00

Chicken Schnitzel crumbed chicken filets served with chips & rocket and parmesan salad

## CONTORNI

*Insalata Mista* \$10.00

Mixed leaf, cucumber, tomatoes, olives, Spanish onion with balsamic dressing

*Insalata di Rucola* \$12.00

Rocked salad with shaved parmesan & balsamic dressing

*Insalata Radicchio & Finocchio* \$12.00

Radicchio & fennel salad

*Patatine Fritte* \$8.00

Chips

*Verdure al vapore* \$10.00

Steamed fresh seasonal veggies

## BAMBINI

All kids meals \$12.50

*Penne Napolitana*

*Spaghetti Bolognese*

*Chicken Snitzel & Chips*

*Chicken Nuggets & Chips*

*Mickey mouse pizza*

*Kids margherita pizza with olives for eyes*

*Minnie mouse pizza*

*Kid pizza with chips and wurstel*

## DOLCI

*Nutella Pizza* \$18.00

*Tiramisu* \$13.50

Italian biscuits soaked in coffee layered with mascarpone & cream

*Ricotta & Pear Cheesecake* \$13.50

served with chocolate sauce