

TRATTORIA SOTTOCASA

Trattoria Sottocasa;
by talented head chef **Michael** and co-owner **Tony**.
Both have been in the business industry for over 35 years
with Michael working in high-end and high-volume venues,
and Tony a successful business owner in the Inner West.

Michael and Tony's team have brought
the concept of homemade Italian cooking to a classic menu
that offers customers
a vast selection of pasta, pizza and delicious desserts.

DINE IN MENU

Follow us on **Instagram** and **Facebook** for our up & coming offers!

www.sottocasachiswick.com.au

A 10% surcharge will incur on public holidays

■ ANTIPASTI ■

Crust pizza (V)	\$ 12.00
Garlic, herbs or chilli choice	
Pizza bruschetta (V)	\$ 18.00
Pizza with fresh tomato, basil, garlic and olive oil	
Bruschetta Tricolore (2pcs)	\$ 9.50
Spicy salami cream, fresh burrata and basil	
Arancini Bolognese (4pcs)	\$ 12.00
Crumbed and fried rice balls with mozzarella and Bolognese sauce	
Calamari fritti	\$ 18.50
Lightly floured, fried calamari with home made aioli	
Involtini di melanzana	\$ 16.50
Angel hair pasta, ricotta, prosciutto wrapped in crumbed eggplant with napoletana sauce	
Cozze al sugo	\$ 23.00
Spring Bay mussels with garlic, chilli in napoletana sauce. Served in a bread basket	
Beef carpaccio (GF)	\$ 19.00
Thinly sliced eye fillet with lemon&pepper dressing served with radicchio and parmesan	
Fish carpaccio of the day (GF)	\$ 21.00
Tagliere Sottocasa (for 2 ppl)	\$ 26.00
Antipasto plate with mortadella, prosciutto di Parma, burrata, fresh figs, mix of grilled vegetables and Italian grissini.	

■ PASTE ■

Penne alla Norma (V)	\$ 22.00
Fried eggplant in napoletana sauce with fresh basil topped with baked ricotta	
Gnocchi al pesto	\$ 24.00
Potato gnocchi served in a creamy pesto sauce with roasted pine nuts and parmesan cheese	
Fettuccine boscaiola	\$ 22.00
Sautéed bacon and mushrooms in a cream sauce	
Pappardelle ragù	\$ 24.00
Home made Pappardelle pasta with slowed cooked pork and veal ragù	
Pappardelle funghi (V)	\$ 26.00
Home made Pappardelle pasta served with mix mushrooms, burrata and pistachios in a champignon mushrooms and truffle cream	
Spaghetti Marinara	\$ 28.00
Mix of fresh seafood cooked with garlic and basil served in a fresh tomato sauce	
Spaghetto Nero	\$ 27.00
Homemade squid ink spaghetti with garlic, chilli, prawns and zucchini served in fresh tomato sauce	

*Gluten-free short pasta available additional \$ 3.00 per pasta. Please note all gluten-free products may have traces of gluten
Additions to menu items will incur a fee*

— MAINS —

Veal funghi	\$ 23.00
Veal scaloppine shallow fried with creamy mushrooms sauce	
Pollo parmigiana	\$ 23.00
Chicken schnitzel topped with eggplant, mozzarella and napoletana sauce	
Cotoletta di pollo	\$ 23.00
Chicken schnitzel served with chips	
Cotoletta milanese	\$ 25.00
Veal chop crumbed with lemon and herb infused bread crumb, shallow fried served with rocket and parmesan salad	
Barramundi al forno (GF)	\$ 25.00
Oven roasted Barramundi fillet served with wilted spinach	
Involtini di pesce Spada	\$ 26.00
Oven baked swordfish involtini filled with parmesan and garlic crumb, topped with tomato, caper and olive salad on a bed of rocket	

— CONTORNI E INSALATE —

Patatine fritte (V)	\$ 8.00
Fried chips	
Patate al forno (V) (GF)	\$ 10.00
Oven roasted potatoes with garlic and rosemary	
Broccolini saltati (V) (GF)	\$ 10.00
Sautèed broccolini with garlic, chilli and extravergin olive oil	
Verdure grigliate sott'olio (V) (GF)	\$ 10.00
Grilled and marinated mushrooms, eggplants and zucchini	
Insalata di rucola (V) (GF)	\$ 14.00
Rocket leaves, parmesan, walnuts and apple salad	
Insalata di radicchio (V) (GF)	\$ 14.00
Radicchio, fennel and orange salad	

PIZZE

Margherita (V)	\$ 19.00
Tomato base, fior di latte mozzarella and basil	
Napoletana	\$ 21.00
Tomato base, fior di latte mozzarella, anchovies, olives, basil and oregano	
Capricciosa	\$ 21.00
Tomato base, mozzarella, ham, mushrooms and olives	
Tropicale	\$ 21.00
Tomato base, mozzarella, ham and pineapple	
Vegetariana (V)	\$ 22.00
Tomato sauce, mozzarella, mushrooms, onion, capsicum and olives	
Meat Deluxe	\$ 22.00
Tomato sauce, mozzarella, ham, pepperoni, cabanossi and bacon	
Abbotsford	\$ 26.00
Tomato base, mozzarella, garlic and chilli prawns, marinated zucchini, Roma tomato and parsley	
Warremba	\$ 24.00
Tomato base, mozzarella, capsicum olives, sausage and rocket	
Russel Lea	\$ 23.00
Mozzarella, rosemary potatoes, sausage and garlic	
Drummoyne	\$ 25.00
Mozzarella, Roma tomatoes, San Daniele prosciutto, rocket and parmesan	
Supreme	\$ 25.00
Tomato base, mozzarella, ham, pepperoni, cabanossi, mushrooms, onion, olives, capsicum, pineapple	
BBQ Chicken	\$ 23.00
Tomato sauce, mozzarella, chicken, mushrooms, onion and bbq sauce	
Polletto	\$ 24.00
Pesto base, mozzarella, chicken, bacon, potatoes and Roma tomatoes	
Calzone	\$ 23.00
Tomato sauce, mozzarella, mild salami, ham and pasrmesan	
Vegan Calzone (VEGAN)	\$ 24.00
Cream of mushrooms and truffle, marinated zucchini, Roma tomatoes, olives and rocket	

BAMBINI

all the kids meals \$ 12.50

- Penne napoletana (V)**
- Chicken schnitzel and chips**
- Chicken nuggets and chips**
- Mickey Mouse Pizza (V)** - Kids pizza with tomato base, mozzarella and two olives for eyes
- Minnie Mouse Pizza** - Kids pizza with tomato sauce, mozzarella, ham and pineapple

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