

TRATTORIA

SOTTOCASA



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www.sottocasachiswick.com.au

A 10% surcharge will incur on public holidays

— ANTIPASTI —

Pane & Olive (v) Homemade bread with olive	\$3.90
Crust Pizza (v) Choice of garlic, herbs or chilli	\$11.90
Traditional bruschetta (v) Topped with ripe tomatoes, basil, onion, garlic and Italian dressing	\$12.90
Arancini Bolognese (4 pcs) Crumbed and fried rice balls with Bolognese sauce, mozzarella cheese and peas	\$14.90
Involtini di melanzana (3 pcs) Angel hair pasta, ricotta cheese, Parma prosciutto aged 18 months wrapped in crumbed eggplant served with napoletana sauce and parmesan	\$19.90
Calamari fritti Lightly floured, fried calamari with home made aioli	\$22.90
Cozze al sugo Spring Bay mussels with garlic, chilli, white wine and basil in a napoletana sauce and served in a homemade bread basket	\$24.90
Polpette al sugo (4pcs) Traditional Italian meatballs made with veal mince served in napoletana sauce	\$24.90
Gamberi all' aglio Sauteed prawns, garlic, chilli, shallots, basil and white wine sauce	\$24.90
Buffalo mozzarella Served with seasonal tomatoes and pesto	\$17.90
Carpaccio Carpaccio of the week	\$26.90

PASTE

Gnocchi fatti in casa mari e monti	\$24.90
Homemade gnocchi served with mushrooms and prawns in a pink sauce	
Pappardelle ragu	\$25.90
Homemade pappardelle served with slow cooked pork and veal ragu	
Fettuccine boscaiola	\$24.90
Homemade fettuccine served with sauteed bacon and mushrooms in a cream sauce	
Penne napoletana	\$21.90
Served in a slow cooked tomato and basil sauce	
Spaghetti marinara	\$31.90
Homemade spaghetti served with chilli, garlic, basil, mussels, vongole, calamari and king prawns in a fresh tomato sauce	
Ravioli Nonna Rosa	\$26.90
Homemade ricotta & spinach ravioli served in a pink sauce and sundried tomatoes	
Lasagna	\$22.90
Layers of fresh pasta with Bolognese, bechamel sauce, mozzarella and parmesan	
Risotto	\$29.90
Italian rice with swordfish and spinach	

*GF pasta available for extra \$3.90

Please note all gluten-free products may have traces of gluten

— MAINS —

Veal ai funghi	\$30.90
Veal scaloppine served with mushrooms, white wine and a dash of cream	
Spatchcock	\$33.90
De-boned spatchcock marinated with lemon and mixed herbs and wilted spinach	
Steak Diane	\$35.90
300g of beef eye fillet served with Diane sauce	
Barramundi	\$29.90
Baked with white wine sauce, cherry tomatoes, olives, onion and basil served with scapece zucchini	
Involtini di pesce spada	\$27.90
Oven baked swordfish involtini with a parmesan and garlic crumb, topped with a tomato, capers and olive salad on a bed of rocket	

— CONTORNI ED INSALATE —

Patatine fritte (v)	\$7.90
Fried chips	
Patate al forno (v) (GF)	\$9.90
Oven roasted potatoes with garlic and rosemary	
Insalata mista (v) (GF)	\$14.90
Mixed leaves, cucumber, cherry tomatoes, olives and Spanish onion in a balsamic dressing	
Broccolini & carote (v) (GF)	\$9.90
Butter sauteed	

BAMBINI

Penne Napoletana	\$12.90
Chicken nuggets and chips	\$12.90
Cocktail fish and chips	\$13.90
Mickey Mousse pizza kids pizza with tomato base, mozzarella and two olives for eyes	\$12.90
Minnie Mouse pizza kids pizza with tomato sauce, mozzarella, ham and pineapple	\$12.90

PIZZE

Margherita (v) Tomato base, fior di latte and basil	\$18.90
Margherita Regina (v) Tomato base, fresh buffalo mozzarella, fresh tomato, basil and olive oil	\$22.90
Napoletana Tomato base, fior di latte, anchovies, olives and oregano	\$22.90
Pepperoni Tomato base, fior di latte and pepperoni	\$22.90
Hawaiana Tomato base, fior di latte, ham and pineapple	\$22.90
Vegetariana Tomato base, fior di latte, eggplant, capsicum, artichoke and mushrooms	\$23.90
Meat deluxe Tomato base, fior di latte, ham, pepperoni, Italian sausage and bacon	\$23.90
Russel Lea Fior di latte, potatoes and Italian sausage	\$23.90
Capricciosa Tomato base, fior di latte, ham, mushrooms and olives	\$24.90
Quattro formaggi (v) Fior di latte, gorgonzola, fontina and parmesan cheese	\$24.90
Piccante Tomato base, fior di latte, hot salami and artichoke	\$24.90
Abbotsford Tomato base, fior di latte, garlic and chilli prawns, zucchini and parsley	\$25.90
Drummoyne Tomato base, fior di latte, San Daniele prosciutto, rocket and shaved parmesan	\$25.90
Supreme Tomato base, fior di latte, ham, pepperoni, mushrooms, onion, olives, capsicum and pineapple	\$25.90
Calzone Folded pizza filled with tomato sauce, fior di latte, eggplant, hot salami, basil and parmesan	\$25.90

*Vegan cheese available for extra \$3.90

*GF base available for extra \$3.90

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DOLCI

Tiramisù **\$13.90**

Italian Savoiardi biscuits soaked in coffee layered with mascarpone cream

Millefoglie sottocasa **\$16.90**

Limoncello custard cream with caramelized puff pastry strawberry coulis, choco sauce and mix berries

Sticky date pudding **\$11.90**

Served with butterscotch sauce and vanilla ice cream

Nutella Pizza **\$14.90**

Pizza with Nutella, almond flakes and strawberries

Crème Brûlée **\$9.00**

Vanilla custard served with a thin hard crust of burnt sugar

Gelato **\$4.90 per scoop**

Please ask your waiter for the flavours of the day

Affogato **\$15.90**

Two scoops of vanilla gelato served with a shot of espresso and Frangelico

L'ORA DEL CAFFE'

Espresso	\$3.90
Macchiato	\$3.90
Piccolo	\$3.90
Long black	\$3.90
Latte	\$4.90
Flat white	\$4.90
Cappuccino	\$4.90
Hot chocolate	\$4.90
Mocha	\$4.90
Extras: Double shot	\$1.90
Decaffeinate	\$1.90

L'ORA DEL THE'

English breakfast	\$6.90
Peppermint	\$6.90
Green	\$6.90
Lemon ginger	\$6.90

AMARIE LIQUORI

Baileys	\$7.90
Sambuca	\$7.90
Amaro del capo	\$7.90
Averna	\$8.90
Montenegro	\$8.90
Port	\$8.90
Grappa	\$9.90