

PIZZA

Margherita (V) \$18.90

Tomato base, fior di latte and basil

Napoletana \$22.90

Tomato base, fior di latte, anchovies, olives and oregano

Pepperoni \$22.90

Tomato base, fior di latte and pepperoni

Hawaiana \$22.90

Tomato base, fior di latte, ham and pineapple

Vegetariana \$23.90 (V)

Tomato base, fior di latte, eggplant, capsicum, olives, onion and mushrooms

Meat deluxe \$23.90

Tomato base, fior di latte, ham, pepperoni, Italian sausage and bacon

Russel Lea \$23.90

Fior di latte, potatoes and Italian sausage

Diavola \$24.90

Tomato base, fior di latte, hot salami and olives

Capricciosa \$24.90

Tomato base, fior di latte, ham, mushrooms and olives

Quattro formaggi \$24.90 (V)

Fior di latte, gorgonzola, fontina and parmesan cheese

Abbotsford \$25.90

Tomato base, fior di latte, garlic and chilli prawns, zucchini and parsley

Drummoyne \$25.90

Tomato base, fior di latte, San Daniele prosciutto, rocket and shaved parmesan

Supreme \$25.90

Tomato base, fior di latte, ham, pepperoni, mushrooms, onion, olives, capsicum and pineapple

Calzone \$25.90

Folded pizza filled with fior di latte, eggplant, ham, basil and parmesan cheese

Piselli e salsiccia \$25.00

Cream of peas, fior di latte, Italian sausage and parmesan chese

Melanzane e nduja \$26.90

Tomato base, fior di latte, eggplant, nduja and stracciatella cheese

Mortadella \$26.90

Fior di latte, mortadella, stracciatella cheese and pistacchio nuts

*GF base available for an extra \$3.90

*Any other extras are \$3.90

* Extra seafood is \$5.90

Please note all gluten free products may have traces of gluten

TRATTORIA
SOTTOCASA



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www.sottocasachiswick.com.au

A 10% surcharge will incur on public holidays

ANTIPASTI

Pane & olive \$4.50 V
Homemade bread with olives

Crust pizza \$13.90 V
Your choice of garlic, herbs or chilli

Fresella al pomodoro \$18.90 V
Fresella topped with ripe tomatoes, basil, onion, garlic, Italian dressing and buffalo mozzarella

Arancini Bolognese (4pcs) \$16.90
Crumbed and fried rice balls with bolognese sauce, mozzarella cheese and peas

Involtini di melanzana (3pcs) \$22.90
Angel hair pasta, ricotta cheese, parma prosciutto aged 18 months wrapped in crumbed eggplant and served with napoletana sauce and parmesan cheese

Calamari fritti \$25.90
Lightly floured fried calamari with homemade aioli

Cozze al sugo \$27.90
Spring Bay mussels with garlic, chilli, white wine and basil in a napoletana sauce and served in a homemade breadbasket

Mortadella & burrata \$20.90
Thinly sliced mortadella with fresh burrata and topped with roasted pistachio nuts

Gamberi all' aglio \$27.90
Sautéed prawns with garlic, chilli, shallots, basil, white wine and napoletana sauce

Prosciutto and buffalo mozzarella \$25.90
Served with rockmelon

Fiori di zucca (3pcs) \$22.50
Zucchini flowers filled with ricotta cheese, parmesan, shallots and sundried tomatoes

Carpaccio \$29.90
Carpaccio of the day

PASTE

Gnocchi fatti in casa al pesto \$27.90 V
Creamy homemade pesto sauce with roasted pine nuts and parmesan cheese

Pappardelle ragu \$28.90
Homemade pappardelle in a slow cooked pork and veal ragu

Fettuccine boscaiola \$27.90
Homemade fettuccine served with sautéed bacon and mushrooms in a cream sauce

Bombolotti \$27.90 V
Served with fresh tomato sauce, basil and stracciatella cheese

Spaghetti marinara \$35.90
Homemade spaghetti served with chilli, garlic, basil, mussels, vongole, calamari and king prawns in a fresh tomato sauce

PASTE

Fettuccine prawns \$ 30.90
Homemade fettuccine with garlic, chilli, prawns and fresh tomato sauce

Lasagna \$25.90
Layers of fresh pasta with bolognese, bechamel sauce, mozzarella and parmesan

Risotto of the day \$32.90

Penne al granchio \$32.90
Served with crab meat in a light pink sauce

MAINS

Cotoletta alla Milanese \$ 41.90
Pan fried veal cutlet served with a rocket and parmesan salad

Spatchcock \$35.90
Marinated de-boned spatchcock served with wilted spinach

Barramundi \$33.90
Oven baked barramundi filet served with pumpkin cream and asparagus

Involtini di pesce spada \$31.90
Oven baked swordfish involtini filled with a parmesan and garlic crumb. Topped with a salsa made of tomatoes, capers and olives, on a bed of rocket.

CONTORNI AND SALAD

Patatine fritte \$9.90 V
Fried chips

Green beans \$11.90 V
Garlic sautéed

Rocket salad \$16.90 V
Rocket with pear and shaved parmesan cheese in a balsamic dressing

Radicchio salad \$16.90. V
Radicchio with orange and fennel in a balsamic dressing

BAMBINI

Penne napoletana \$14.90 V

Chicken nuggets and chips \$14.90

Mickey mouse pizza \$14.90
kids' pizza with a tomato base, mozzarella and two olives for eyes

Minnie mouse pizza \$14.90
kids' pizza with a tomato base, mozzarella, ham and pineapple

DOLCI

Tiramisu \$14.90

Italian Savoiardi biscuits soaked in coffee and layered with mascarpone cream

Millefoglie Sottocasa \$17.90

Italian custard with caramelized puff pastry, mixed berry coulis with fresh strawberries and chocolate sauce

Crepes \$15.90

Served with strawberry mascarpone, nutella and vanilla ice cream

Nutella pizza \$14.90

Pizza with nutella, strawberries and almond flakes

Crème Brulée \$10.90

Gelato \$5.50 per scoop

Please ask your waiter for the flavours of the day

Affogato \$16.90

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

L'ORA DEL CAFFE'

Espresso	\$4.90
Macchiato	\$4.90
Piccolo	\$4.90
Long black	\$4.90
Latte	\$5.90
Flat white	\$5.90
Cappuccino	\$5.90
Hot chocolate	\$5.90
Mocha	\$5.90
Extras: Double shot	\$2.90
Decaffeinate	\$2.90

L'ORA DEL THE'

English breakfast	\$5.90
Peppermint	\$5.90
Green	\$5.90
Lemon ginger	\$5.90

AMARI E LIQUORI

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