

ENTREES

OYSTERS

Natural \$4.5 ea

Gin & Tonic \$5 ea

Chilli bacon jam \$5 ea

ARANCINI (V)

wild mushroom arancini served with truffle confit garlic aioli \$18

BRUSCHETTA (V)

Tomatoes, onion, basil, aceto balsamico served with toasted bread and crumbled feta \$12

GARLIC BREAD (V)

Home made confit garlic and parmesan bread \$10

SCALLOPS

Scallops, asparagus, hazelnuts, on a parmesan & mustard reduction \$24

GAMBERI

Prawns, grilled pineapple, carrot pureé and dusted rice crisps \$24

CALAMARI

Lemon pepper calamari served with rocket Parmesan salad and a dark plum mayonnaise \$18

ANTIPASTO BOARD FOR TWO

Salami, prosciutto, smoked ham, bocconcini, fetta, provolone, bread, pickles, olives \$32

PASTA

RISO LOMBARDO

Chicken, sopressa and peas in a creamy risotto \$30

RISO ALLA GENOVESE

Prawns, calamari, scallops, cherry tomato, Napoli and white wine tossed in risotto \$38

GNOCCHI PRIMAVERA (V)

Home made gnocchi tossed with olives, fennel, cherry tomatoes, asparagus, EVO and carrot pureé \$28

PENNE AL POLLO E PORCINI

Pasta tossed with chicken, mushroom, porcini and cream \$30

MARINARA NERO

Array of seafood tossed in squid ink pasta and napoli with a basil crumb \$38

PENNE CALABRESE

Salami, onion, mushrooms, olives and chilli, tossed in napoli topped with feta \$30

SPAGHETTI AI CARCHOFI

Chicken, prawns, artichokes, mint, chilli and EVO tossed in spaghetti \$35

PENNE AUTUNNO (V)

Capsicum, onion, cherry tomatoes, broccolini, garlic with a dash of napoli and topped with feta \$28

G/F PENNE WITH ANY SAUCE ADD \$6

V = VEGETARIAN, G/F = GLUTEN FREE, VEGAN OPTIONS AVAILABLE

PIZZA

MARGHERITA (V)

Napoli, fiore di latte mozzarella and basil \$28

PROSCIUTTO SAN DANIELE

Napoli, mozzarella di buffola, prosciutto, rocket, shaved parmesan \$32

DUE SALUMI

Smoked ham, calabrese salami, rosemary, napoli, artichokes
and caramelised onions \$27

PIZZA PATATE (V)

Confit garlic, caramelised onions, grilled eggplant,
roasted potatoes and provolone \$26

PESCATORE

Napoli, garlic, scallops, calamari, prawns, onion and cherry tomatoes \$34

CAPRICCIOSA

Napoli, smoked ham, mushrooms, olives and anchovies optional \$26

LAMB

Napoli, spinach, roasted capsicums, marinated lamb, onion and crumbled feta \$34

POLLO

Roast chicken, mushrooms, rocket, caramelised onions,
mozzarella and provolone \$32

G/F BASE ADD \$6, VEGAN CHEESE ADD \$6

V = VEGETARIAN, G/F = GLUTEN FREE, VEGAN OPTIONS AVAILABLE

MAINS

FILLETO

Eye fillet cooked to your liking served with bone marrow mash, asparagus, dutch carrots and port wine jus \$56

SMOKED PORK

Hickory smoked pork loin served with mash, cauliflower, apple wine reduction and a cranberry compote \$40

LAMB COTOLETTA

Grilled lamb, roasted potatoes, pickled fennel, pumpkin pureé, mint and red wine reduction \$45

SALMON

Tasmanian salmon, charred seasonal greens, potatoes, dutch carrots with a lemon sumac and chilli burr blanc \$40

INSALATA DI INVERNO

Rocket, pumpkin, carrots, feta, onion, almonds, tomatoes tossed with a red wine vinaigrette \$20

SIDES

GRILLED ASPARAGUS WITH TOASTED ALMONDS \$10

ROSEMARY POTATOES \$11

ROCKET AND PARMESAN SALAD \$10

DESSERTS

STICKY DATE

Served with vanilla bean ice cream and caramel sauce \$14

TIRAMISÙ

Mascarpone, savoiardi and chocolate with coffee glaze \$14

CHOCOLATE MOUSSE

Textures of chocolate \$14

GELATI

Ask our friendly team for today's selection \$12

DIGESTIFS

LIMONCELLO \$11

AMARETTO \$11

SAMBUCA \$11

COFFEES

Coffee of your choice | Cup \$4.5 | Mug \$5.5

Iced Coffee/Chocolate \$8

Variety of Teas \$5

Chai Tea \$7

Extra Shot +\$1 | Alternative Milk - Almond, Soy +\$1

KIDS MENU

Under 12 years

PENNE NAPOLI

KIDS HAWAIIAN

KIDS MARGHERITA (V)

CHICKEN AND CHIPS

All served with complimentary ice cream or fruit juice \$17

Please notify your waiter of any allergens. While Piccolino will endeavor to accommodate requests for special meals for customers who have food allergies or intolerances, we cannot guarantee completely allergy-free meals. This is due to the potential of trace allergens in the working environment and supplied ingredients. No split bills or alterations during peak periods. Public holiday surcharge applies — 10% All our staff are paid accordingly. All eftpos transactions will have surcharge.

Thank you for dining with us!