

Piccolino, a culinary gem in the heart of Mount Waverley, invites you to indulge in an enchanting experience where contemporary Italian cuisine meets architectural marvel. Our restaurant boasts not only a diverse menu that seamlessly blends traditional flavors with modern twists but also an awe-inspiring ambiance characterized by stunning, award winning architecture and lightings. From the moment you step through our doors, you are transported into a world where each detail, both in design and on the plate, has been carefully curated to elevate your dining experience. Our innovative chefs, driven by a passion for culinary excellence, craft dishes that tantalize the palate, while our dedicated staff ensures impeccable service. Whether you're seeking a romantic dinner, a celebratory event, or simply an exploration of exquisite tastes, Piccolino promises a journey through the richness of Italian gastronomy in a setting that is as captivating as the cuisine itself. Thank you for choosing our restaurant, we appreciate your patronage and hope you enjoy your dining experience with us.

Head chef - **Sudaraka Perera**

# ENTREES

## OYSTERS

Natural \$4.5

Gin & tonic \$5

Chilli bacon jam \$5

## GAMBERI

Gazpacho, prawns, mint and celery \$24

## SCALLOPS

Scallops, pickled cucumber, prosciutto, parmesan and garlic emulsion \$24

## CALAMARI

Lemon pepper dusted calamari, rocket parmesan salad and a dark plum Mayo \$18

## ARANCINI (V)

Forest mushroom arancini, truffle aioli and pecorino romano \$18

## BRUSCHETTA (V)

Tomatoes, onion, basil, aceto balsamico di Modena, toasted bread and feta \$14

## GARLIC BREAD (V)

Home made Confit garlic and parmesan bread \$12

## ANTIPASTO BOARD FOR TWO

Salami, fiore di latte, smoked ham, feta pancetta, provolone,  
prosciutto, bread and pickles \$35

# PASTA

## GNOCCHI ZUCCA

Gnocchi, chicken, pumpkin, sage, pine nuts in a white wine crema \$30

## MANZO

Spaghetti, beef, onion, broccolini, chilli and tomato sugo \$35

## POLLO E PORCINI

Rigatoni, chicken, mushrooms, porcini and crema \$30

## MARINARA NERO

Array of seafood, squid ink spaghetti, tomato sugo and basil crumb \$39

## RISO PISELLI E GAMBERI

Pancetta, dill, lemon and pea risotto with grilled prawns \$38

## ARRABBIATA

Spaghetti, Pancetta, chilli, fire roasted capsicum and tomato sugo \$30

## LA VENEZIANA

Scallops, asparagus and cherry tomato risotto with a prosciutto pane gratto \$38

## CARCIOFO

Spaghetti, chicken, mint, prawns, EVO, chilli and artichokes \$36

## AUTUNNO (V)

Rigatoni, fire roasted capsicum, onion, cherry tomato,  
broccolini, tomato sugo and feta \$30

## GNOCCHI NAPOLI (V)

Tomato sugo, fiore di latte mozzarella and basil oil \$30

G/F PENNE WITH ANY SAUCE ADD \$6

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

# PIZZA

## MARGHERITA (V)

Pomodoro, fiore di latte mozzarella, basil \$28

## PROSCIUTTO SAN DANIELE

Pomodoro, fiore di latte mozzarella, prosciutto and shaved grana padano \$32

## DUE SALUMI

Smoked ham, calabrese Salami, rosemary, pomodoro, artichokes and caramelised onions \$32

## LA FIORENTINA (V)

Zucchini, potatoes, eggplant, caramelised onion, pomodoro and feta \$28

## PIZZA BIANCA

Confit garlic, buffola mozzarella, cherry tomato and pancetta \$29

## CAPRICCIOSA

Smoked ham, mushrooms, pomodoro, olives and anchovies \$28

## LAMB

Lamb, onion, pomodoro, fire roasted capsicum and feta \$34

## POLLO

Chicken, fire roasted capsicum, caramelised onion and provolone \$32

## SALMONE FUMIGATO

Smoked salmon, onion, capers, pomodoro and dill \$32

# MAINS

## PORTERHOUSE

Gippsland marble 4+ porterhouse, Italian potatoes, broccolini & chimichurri \$55

## PORK BELLY

Slow cooked pork belly served with a wombok, pomegranate molasses and spiced strawberry reduction \$42

## PESCE

Snapper, braised potatoes, fennel, mango and chilli salsa with a mole \$40

## POLLO

Chicken, cabbage, romesco, potato and asparagus \$42

## ANGNELLO

Lamb rump, celeriac, Swiss chard, jus, pickle radish and onion \$45

## INSALATA

Rocket, broccolini, asparagus, onion, walnut and pecorino \$20

# SIDES

**BROCCOLINI TOSSED IN SPICED HONEY MUSTARD REDUCTION \$12**

**ROSEMARY POTATOES \$12**

**ROCKET PARMESAN SALAD \$12**

# DOLCI

## TIRAMISÚ

Coffee, mascarpone and savoiardi \$16

## CHOCOLATE MOUSSE

Textures of chocolate \$16

## BURNT BASQUE CHEESECAKE

Coffee gelato, stracciatella crema and latte bruciata \$16

## PANNA COTTA

Coconut and lemongrass panna cotta, lemon gelato,  
passion fruit coulis, white chocolate soil \$16

## FRAGOLA

Strawberry curd tarts, white chocolate soil, rosé jel and strawberry coulis \$16

## GELATI

Ask our friendly team for today's selection \$14

# 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

SPAGHETTI NAPOLI (V)

HAWAIIAN PIZZA

MARGHERITA PIZZA (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. All eftpos transactions will have surcharge. Thank you for dining with us!

V = VEGETARIAN, G/F = GLUTEN FREE, VEGAN OPTIONS AVAILABLE  
**SUNDAY SURCHARGE 10% AND PUBLIC HOLIDAY SURCHARGE 15%**







