

trenino.
TRATTORIA

ANTIPASTI (Starters)

GARLIC PIZZA (V)	\$14
House made pizza base, crushed garlic, butter	
OLIVE MIXTE (V, VG, GF)	\$12
Marinated Olives, lemon, chili, thyme, rosemary, EVOO & garlic	
FOCACCIA FATTA IN CASA (V)	\$14
Sea salt & Rosemary Focaccia, whipped sundried tomato butter	
STRACCIATELLA (V, GF)	\$16
Heirloom Tomato, nashi pear, rocket, chilli oil, fig glaze & soft herbs	
ARANCINI AL FUNGI (V)	\$18
Wild Mushroom Rice Balls, sugo, truffle cream & parmesan	
CALAMARI ALLA GRILIA (GF)	\$19
Grilled Marinated Calamari, rocket, fennel, lemon & garlic butter	
PROSCIUTTO DI MELONE (GF)	\$18
Infused Melon, caramelised aged balsamic, pine nuts, ricotta salata	
FILETO DI MIAALE	\$18
Charred Pork Tenderloin, arrabbiata sauce, basil, parmesan, & eschalots crisps	
ANTIPASTI BOARD (GFA) piccola (2+)/ grande (4+)	\$34 / \$46
Selection of cheeses, cured meats, served with accompaniments	

PASTA (GF Spaghetti available, ask your server)

PAPPARDELLE AL RAGU	\$32
Slow cooked Pork & Oxtail, san marzano, parmesan, & basil	
SPAGHETTI AMATRICIANA	\$29
Guanciale, chilli, sugo, basil & pecorino romano	
FETTUCCINE GAMBERI AL OLIO	\$30
Prawns, zucchini, red onion, cherry tomato, chilli, & EVOO	
GNOCCHI	\$28
Crispy guanciale, sugo, buffalo mozzarella, pecorino, & basil	
RIGATONI VERDI (V)	\$28
Pea and mint puree, sundried tomato, pine nuts, burrata, & pangrattato	
SPAGHETTI BIANCO	\$26
Ham, Mushroom, sweet pea, pecorino, parsley, & cream	
RISOTTO ROSSO (V)	\$29
Charred tomato, basil, stracciatella, & balsamic glaze	

SECOND **I** (Mains)

BRACIOLA DI MAIALE \$34

Pan-seared Pork chop, nduja-creamed corn, charred broccolini rabe, crispy sage, & aged balsamic jus

POLPA ALLA GRILIA \$32

Grilled Octopus, smoked paprika emulsion, potato mousseline, caper gremolata, fennel, & smoked almond

MELANZANE (V, GF) \$28

Baked Eggplant, mozzarella, parmesan, salsa verde, basil, & sugo

PIZZA **A** ROSSA

ADD ONE TO ANY PIZZA (prosciutto, spicy salami, ham) \$4.0

ADD ONE TO ANY PIZZA (burrata, buffalo mozzarella) \$3.5

MARGHERITA (V) \$18

San Marzano tomato, fior di latte, basil. percorino

DIAVOLA \$24

San Marzano tomato, fior di latte, spicy salami, burrata

MARE E MONTI \$26

Prawns, chorizo, onion, goats cheese, zucchini, rocket, mozzarella, garlic oil

CARNIVORA \$24

Smoked ham, Fennel pork, salami, fior di latte, confit garlic, & smoked bell pepper

PUTTANESCA \$23

White anchovies, San Marzano tomato, kalamata olives, capers, garlic, fior di latte, red onion, parmesan

PIZZA **A** BIANCA

PORCHETTA \$27

Roasted pork belly, provola, broccoli ala napoletana, parmesan, rocket, & basil

TARTUFO \$24

Mushroom, smoked leg ham, truffle oil, buffalo mozzarella, & parsley

VEGETARIANA (V, VG) \$25

Grilled zucchini, mushroom, caramelised onion, mozzarella, thyme, walnuts, & truffle oil

PATAE E ROSMARINO \$26

Potato, rosemary, olive oil, buffalo mozzarella, percorino, & confit garlic

LAT **I** (Sides)

PATATE AL GRASSO D'ANATRA - Duck Fat Potatoes, chives \$12

ARAGULA INSALATA – cherry tomato, mozzarella, grape, pine nuts, \$12

& honey mustard vinaigrette

CAVOLO NERO SALTATO – Sauteed kale, parmesan, chilli, balsamic glaze, & confit garlic \$11

PATATINE FRITTE ALLA PAPRIKA – Smoked paprika shoestring fries, rosemary Salt, & truffle oil \$10

BAMBINI (*Kids Menu*)

SPAGHETTI BOLOGNESE \$16
Rich, thick Bolognese sauce, spaghetti

CHEESY PASTA \$14
Three Cheese Pasta

FORMAGGIO E HAM PIZZA \$16
Pizza Bianca, Ham & Cheese

MARGHERITA PIZZA \$14
San Marzano tomato, buffalo mozzarella *Add Ham (\$4 extra)*

PATATINE FRITTE
Shoestring Fries & aioli \$10

DESSERT

TIRAMISU \$16
Biscotti, Coffee & Mascarpone with Cocoa, yellow kiwi

ITALIAN CINNAMON DOUGHNUTS \$14
with dulce de leche & nutella

BASIL PANNA COTTA \$16
Berry coulis, & chocolate soil

GELATO & FRESH BERRIES (GF) \$16
Ask our staff about our selection

CHEESE PLATTER (GFA) \$38
Selection of cheeses, served with accompaniments

SWEET WINE

Spring Seed 'Sweet Pea' **Moscato** \$38
McLaren Vale, South Australia

d'Arenberg 'Nostalgia Rare' **Tawny Port** \$16.5 / POA
Adelaide Hills, South Australia

LIQUOR (*Liquors*)

Kahlua \$12

Frangelico \$14

Baileys \$12

SPARKLING

NV 22 Degree Halo **Prosecco** \$10.5 / \$49

Riverlands, South Australia

NV Villa Sandi 'il Fresco' **Prosecco** \$65
Veneto, Italy

NV Lini 910 'Labrusca' **Lambrusco Rosato** \$79
Emilia, Italy

NV Ca del Bosco 'Cuvee Prestige' Brut \$147
Franciacorta, Italy

WHITE WINE

2023 d'Arenberg 'The Dry Dam' **Riesling** \$56
McLaren Vale, South Australia

2023 La Villa **Pinot Grigio** \$12.5 / \$54
Veneto, Italy

2022 Bortoluzzi **Pinot Grigio** \$76
Friuli, Italy

2023 Tenuta La Chiusa **Vermentino Blend** \$78
Elba, Italy

2023 Mr Mick **Fiano** \$9.5 / \$45
Clare Valley, South Australia

2023 Jericho **Fiano** \$59
Adelaide Hills, South Australia

2023 Tamellini **Soave** \$16 / \$69
Veneto, Italy

2023 Tin Cottage **Sauvignon Blanc** \$10.5 / \$49
Marlborough, New Zealand

2023 Astrolabe **Sauvignon Blanc** \$65
Marlborough, New Zealand

2023 Tyrrells **Chardonnay** \$13 / \$48
Hunter Valley, New South Wales

2023 LS Merchants **Chardonnay** \$85
Margaret River, Western Australia

2021 Jermann 'Dreams' **Chardonnay** \$175
Friuli, Italy

ROSE & CHILLED RED

2023 La Prova Anglianico **Reose** \$12.5 / \$56
Adelaide Hills, South Australia

2023 Noisy Ritual 'Funny Business' **Chilled Red** \$14 / \$58
Victoria

2023 Podere 414 'Flower Power' Rosato <i>Tuscany, Italy</i>	\$68
---	------

RED WINE

2023 Crittenden 'Geppetto' Pinot Noir <i>King Valley, Victoria</i>	\$12 / \$52
--	-------------

2023 Delamere 'Flyleaf' Pinot Noir <i>Tamar Valley, Tasmania</i>	\$78
--	------

2022 Marcarini 'Lasarin' Nebbiolo <i>Piedmont, Italy</i>	\$18 / \$85
--	-------------

2019 Soumah 'Hexham Vineyard' Nebbiolo <i>Yarra Valley, Victoria</i>	\$89
--	------

2019 Sehesio 'Castelletto' Barolo <i>Piedmont, Italy</i>	\$174
--	-------

2019 Monte Antico Sangiovese Blend <i>Tuscany, Italy</i>	\$64
--	------

2023 Mr. Mick Sangiovese <i>Clare Valley, South Australia</i>	\$10.5 / \$42
---	---------------

2019 Fiorini Chianti Superiore <i>Tuscany, Italy</i>	\$68
--	------

2019 Morgante Nero d'Avola <i>Sicily, Italy</i>	\$84
---	------

2022 First Drop 'Mother's Milk' Shiraz <i>Barossa Valley, South Australia</i>	\$14 / \$58
---	-------------

2021 Howard Park 'Leston' Cabernet Sauvignon <i>Margaret River, Western Australia</i>	\$80
---	------

2020 Speri Valpolicella Ripasso Superiore <i>Veneto, Italy</i>	\$112
--	-------

2021 Glaetzer 'Amon Ra' Shiraz <i>Barossa Valley, South Australia</i>	\$165
---	-------

COCKTAILS (Sam's list)

MARGARITA Tequila, Triple Sec & Lime Juice	\$22
--	------

ESPRESSO MARTINI EJ Espresso shot, Coffee Liqueur & Vodka (Handmade Roasted Hazelnut syrup or Vanilla Bean)	\$20
---	------

DARK LONG ISLAND ICED TEA	\$22
Vodka, Rum, Gin, Tequila, Triple Sec, Lemon Juice & Coke over ice	
JUNGLE BIRD	\$20
Rum, Campari, Pineapple Juice & Lime Juice over ice	
APEROL SPRITZ	\$18
Aperol, Prosecco, Bitters & Soda over ice	
HUGO SPRITZ	\$20
Elderflower Liqueur, Prosecco, Mint & Soda over ice	
DARK & STORMY	\$20
Dark Rum, Ginger Beer & Lime over ice	
NEGRONI	\$18
Campari, Gin & Sweet Vermouth over ice	
LYCHEE MOJITO	\$22
White Rum, Lychees, Lime Juice, Sugar Syrup, & Mint over ice	
GIN BASIL SMASH	\$18
Gin, Basil, & Lemon Juice over ice	
MANHATTAN	\$18
Rye Whiskey, Red Vermouth & Bitters	
WHISKEY SOUR	\$18
Scotch / Bourbon, Egg White & Lemon Juice	
IL ALCOOL <i>(Spirits)</i>	
BASIC SPIRITS	\$12
SHELF SPIRITS	\$14
TOP SHELF SPIRITS	from \$18
BEVANDE ANALCOLICHE <i>(non-alcoholic beverages)</i>	
BIBITA ANALCOLICA - Coke, Coke Zero, Lemonade, Soda, Ginger Ale	\$5.5
LIMONE LIME E BITTER – Lemon Lime & Bitters	\$6.5
LIME FRESCO E SODA – Fresh Lime & Soda	\$6.5
BIRRA ALLO ZENZERO – Bundaberg Ginger Beer	\$7.5
ACQUA FRIZZANTE – Unlimited Sparkling Water	\$4
SUCCO <i>(Juice)</i>	
SUCCO DI MELA – Apple Juice	\$6.5
SUCCO D'ARANCIA – Orange Juice	
SUCCO DI ANANAS – Pineapple Juice	
BIRRA ALLA SPINA <i>(Beer on tap)</i>	
AETHER - Cazinoi Italian Pilsner 4.2%	\$8 / \$14

True to style, light in colour with a clean, soft body and finishes with a crisp bite. Balanced perfectly between a firm malty backbone and a moderate hop profile.

AETHER - All Australian Pale Ale 4.5%

\$8 / \$14

Light-golden haze and is a tropical, juicy delight - dangerously sessionable. Vegan friendly & all natural - free of preservatives & additives.

AETHER – Black XPA 5.2%

\$8 / \$14

Intensely hop-forward with aromas of citrus, pear, melon, and passionfruit, the juiciness is perfectly wrapped together with chocolatey biscuit flavours from the malt.

FLAT LIZARD – Red Ale 5.6%

\$8 / \$14

Rich caramel and toasty notes, along with a refreshing citrusy aroma, and a smooth, not overly bitter, finish. The Ale has a deep amber hue and is easy drinking.

AETHER - Ginger Beer'd Ginger Beer 4.3%

\$8 / \$14

Gluten free, all natural, vegan, low sugar, preservative & additive-free. Brewed traditionally using REAL ginger

FLAT LIZARD – Japanese Lager 4.6%

\$8 / \$14

Filtered for a clean and crisp mouth feel. This is brewed at a secret craft brewery and bar tucked away in a cul-de-sac in Stafford.

STONE & WOOD – Pacific Ale 4.4%

\$8 / \$14

Jam packed full of fresh tropical fruit aromas & Flavours

FLAT LIZARD – Pale Ale 4.8%

\$8 / \$14

A balance of pale malted barley and tropical hop aromas

PERONI NASTRO AZZURO 5% or 3.5%

\$10

Bottled Beer



