

TRATTORIA

SOTTOCASA



Follow us on **Instagram** and **Facebook**
for our up & coming offers!

www.sottocasachiswick.com.au

A 10% surcharge will incur on public holidays

— ANTIPASTI —

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| Crust pizza 🌿 | \$ 12.00 |
| Garlic, herbs or chilli choice | |
| Polenta chips (6pcs) 🌿 | \$ 14.00 |
| House made polenta chips served with gorgonzola sauce | |
| Polpette di melanzane (6pcs) 🌿 | \$ 16.00 |
| Fried eggplant balls topped with parmesan cheese | |
| Arancini Bolognese (5pcs) | \$ 16.00 |
| Crumbed and fried rice balls with Bolognese sauce, mozzarella and peas | |
| Bufala e pomodorini misti 🌿 | \$ 16.50 |
| Mixed seasonal tomatoes dressed with basil pesto and fresh buffalo mozzarella | |
| Involtini di melanzana (3pcs) | \$ 17.50 |
| Angel hair pasta, ricotta, prosciutto wrapped in crumbed eggplant with napoletana sauce | |
| Calamari fritti | \$ 19.50 |
| Lightly floured, fried calamari with home made aioli | |
| Fish carpaccio of the day (GF) | \$ 21.00 |
| Gamberi al sugo (GF) | \$ 22.00 |
| Sauteéd prawns, garlic, white wine, chilli, shallots, basil in a rich tomato sauce | |
| Cozze al sugo | \$ 24.00 |
| Spring Bay mussels with garlic, chilli in napoletana sauce. Served in a bread basket | |

— MAINS —

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| Saltimbocca alla Romana | \$ 26.00 |
| Shallow fried veal scaloppine with prosciutto and sage in white wine sauce garnished with broccoli cream | |
| Polletto all'arancia (GF) | \$ 27.00 |
| Oven baked spatchcock served with wilted spinach and orange butter sauce | |
| Barramundi al forno (GF) | \$ 27.00 |
| Oven roasted Barramundi fillet served with wilted spinach | |
| Involtini di pesce Spada | \$ 27.50 |
| Oven baked swordfish involtini filled with parmesan and garlic crumb, topped with tomato, caper and olive salad on a bed of rocket | |
| BBQ pork ribs | half rack \$ 30.00 |
| In house smoky bbq pork ribs served with fries | full rack \$ 55.00 |

— PASTE —

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| Pennette alla norma 🌿 | \$ 22.00 |
| Fried eggplant in napoletana sauce with fresh basil topped with salted ricotta | |
| Pennette all'amatriciana | \$ 24.00 |
| Amatriciana sauce made with imported Italian pancetta | |
| Gnocchi fatti in casa 🌿 - Pick your favorite sauce- | \$ 24.00 |
| Sorrentina: Tomato sauce, Italian fiordilatte mozzarella, basil and olive oil | |
| Formaggi e noci: Gorgonzola, pecorino, parmigiano, cream and roasted walnuts | |
| Pesto: Creamy home made pesto sauce with roasted pine nuts and parmesan cheese | |
| Tortellini boscaiola | \$ 24.50 |
| Beef tortellini with sautéed bacon and mushrooms in a cream sauce | |
| Pappardelle ragù | \$ 25.00 |
| Home made Pappardelle pasta with slowed cooked pork and veal ragù | |
| Spaghetti marinara | \$ 29.50 |
| Mix of fresh seafood cooked with garlic and basil served in a fresh tomato sauce | |
| Spaghetti ragù di calamari e gamberoni | \$ 32.00 |
| Slowed cooked calamari ragù, fresh tomato sauce, chilli and king prawns | |

— CONTORNI E INSALATE —

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| Patatine fritte 🌿 | \$ 8.00 |
| Fried chips | |
| Patate al forno 🌿 (GF) | \$ 10.00 |
| Oven roasted potatoes with garlic and rosemary | |
| Broccolini saltati 🌿 (GF) | \$ 10.00 |
| Sautéed broccolini with garlic, chilli and extravergin olive oil | |
| Funghi in padella 🌿 (GF) | \$ 10.00 |
| Sautéed mushrooms with white wine, garlic, parsley and olive oil | |
| Insalata di rucola 🌿 (GF) | \$ 14.50 |
| Rocket leaves, parmesan, walnuts and apple salad | |
| Insalata di radicchio 🌿 (GF) | \$ 14.50 |
| Radicchio, fennel and orange salad | |

— BAMBINI —

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| Pennette napoletana 🌿 | \$ 12.50 |
| Chicken nuggets and chips | \$ 12.50 |
| Cocktail fish and chips | \$ 13.50 |
| Mickey Mouse pizza 🌿 - Kids pizza with tomato base, mozzarella and two olives for eyes | \$ 12.50 |
| Minnie Mouse pizza - Kids pizza with tomato sauce, mozzarella, ham and pineapple | \$ 12.50 |

Gluten-free short pasta available additional \$ 3.50 per pasta.
Please note all gluten-free products may have traces of gluten

PIZZE

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| Margherita  | \$ 19.00 |
| Tomato base, fior di latte mozzarella and basil | |
| Margherita Regina  | \$ 22.00 |
| Tomato base, fresh buffalo mozzarella, fresh rainbow tomatoes, basil and olive oil | |
| Napoletana | \$ 22.00 |
| Tomato base, fior di latte mozzarella, anchovies, olives, basil and oregano | |
| Capricciosa | \$ 23.00 |
| Tomato base, mozzarella, ham, mushrooms and olives | |
| Vegetariana  | \$ 23.00 |
| Tomato sauce, mozzarella, eggplant, zucchini, capsicum | |
| Meat deluxe | \$ 23.00 |
| Tomato sauce, mozzarella, ham, pepperoni, Italian sausages and bacon | |
| Russel Lea | \$ 24.00 |
| Mozzarella, rosemary, potatoes, Italian sausages and garlic | |
| Quattro formaggi  | \$ 24.00 |
| Fior di latte, gorgonzola, pecorino and parmesan cheese | |
| Mezza luna Vegan  | \$ 24.00 |
| Half folded pizza with cream of broccoli, olives, orange zest, walnuts. Half mushrooms cream, zucchini, fresh rainbow tomatoes and rocket | |
| Funghetto | \$ 24.00 |
| Tomato base, mozzarella, mix mushrooms, hot salami and pecorino | |
| Calzone | \$ 24.50 |
| Folded pizza filled with tomato sauce, fior di latte, ricotta, ham, mushrooms, basil and parmiggiano | |
| Siciliana  | \$ 24.50 |
| Tomato base, eggplant, fresh ricotta, pesto, fresh basil and pinuts | |
| Bella e piccante | \$ 24.50 |
| Tomato base, mozzarella, 'nduja Calabrese, eggplant and fresh basil | |
| Dolce e dorata | \$ 25.50 |
| Fior di latte, gorgonzola, walnuts, San Daniele prosciutto and honey | |
| Abbotsford | \$ 25.50 |
| Tomato base, mozzarella, garlic and chilli prawns, marinated zucchini, Roma tomato and parsley | |
| Drummoyne | \$ 26.00 |
| Tomato base, mozzarella, San Daniele prosciutto, rocket, fresh rainbow tomatoes and parmesan | |
| Calabrisella | \$ 26.00 |
| Tomato base, hot salami, 'nduja Calabrese, fresh bufala and parsley | |
| Supreme | \$ 26.00 |
| Tomato base, mozzarella, ham, pepperoni, mushrooms, onion, olives, capsicum and pineapple | |

Gluten-free pizza base available additional \$ 3.50 per pizza.
Please note all gluten-free products may have traces of gluten

DOLCI

Strawberries in Cointreau (GF)

\$ 8.00

Fresh strawberries marinated with sugar and cointreau liquer

Cannoli (2pcs)

\$ 10.00

Italian cannoli filled with ricotta, almonds, choc chips and cinnamon

Pistachio Tiramisù

\$ 14.50

Italian Savoiard biscuits soaked in coffee layered with pistachio mascarpone cream

Affogato

\$ 15.50

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

Millefoglie Sottocasa

\$ 16.50

Limoncello custard cream with deconstructed caramelized puff pastry, strawberry coulis, chocolate sauce and blueberries

Nutella pizza

\$ 18.00

Pizza with nutella, almonds and strawberry

Gelato

\$4.50 per scoop

Please ask your waiter for the flavors of the day

L'ORA DEL CAFFÉ

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| Espresso | \$ 3.50 |
| Macchiato | \$ 4.00 |
| Piccolo | \$ 4.00 |
| Long Black | \$ 4.00 |
| Latte | \$ 4.50 |
| Flat white | \$ 4.50 |
| Cappuccino | \$ 4.50 |
| Hot Chocolate | \$ 4.00 |
| Mocha | \$ 5.00 |

extras: Double shot + 1.00
Decaffeinate + 1.00

L'ORA DEL THÈ

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| English Breakfast | \$ 5.50 |
| Peppermint | \$ 5.50 |
| Green | \$ 5.50 |
| Lemon Ginger | \$ 5.50 |

AMARI E LIQUORI

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| Baileys | \$ 7.00 |
| Sambuca | \$ 7.00 |
| Averna | \$ 8.00 |
| Montenegro | \$ 8.00 |
| Port | \$ 8.00 |
| Grappa | \$ 9.00 |