

TRITICO RISTORANTE

ANTIPASTI

GARLIC BREAD \$8
Garlic buttered ciabatta bread

ARANCINI \$24
Trio of Italian rice balls filled with homemade Bolognese sauce, mushrooms or pumpkin

POLPO (GF available) \$27
Baby octopus cooked in olive, capers and tomato sauce served with garlic bread

POLENTA CHIPS (GF) \$18
Fried polenta served with rich Napolitana sauce

BRUSCETTA \$18
Garlic bread topped with chopped tomatoes and shaved parmesan, drizzle of basil oil

PROSCIUTTO FOCACCIA \$22
Focaccia topped with prosciutto, shaved parmesan & rocket

ANTIPASTI S: \$30 L: \$50
Angelo's selection of cured meats and other seasonal produce

MELANZANA Di PARMIGIANA \$23
Oven baked battered eggplant layered with mozzarella, fresh basil & rich Napolitana sauce served with garlic bread

INSALATE

INSALATA CAPRESE \$24
A classic Italian appetiser; layers of fresh mozzarella, fresh tomato & basil oil, served with garlic bread

INSALATA Di PERE e PARMESAN \$16
Mixed greens, pear & parmesan salad

INSALATA VERDE \$15
Mixed greens, fresh tomatoes, olives & Spanish onions

BAMBINI (FOR CHILDREN UNDER 12 YEARS OLD)

KIDS PENNE BOLOGNESE \$15
Penne pasta with homemade Bolognese sauce

KIDS COTOLETTA \$15
Italian style chicken tenderloin schnitzel served with chips

KIDS HAM & CHEESE PIZZA \$15
Kids ham & cheese pizza

PIZZA SMALL: \$15 MEDIUM: \$27 LARGE: \$50

HAM & CHEESE PIZZA
Ham and mozzarella

PIZZA MARGHERITA
Tomato sauce, mozzarella & basil oil

PIZZA NAPOLI
Olives, anchovies, tomatoes, mozzarella & basil oil

PIZZA MILANO
Salami and mozzarella

TRITTICO RISTORANTE

PIZZA SMALL: \$18 MEDIUM: \$30 LARGE: \$58

PIZZA CAPRESE

Fresh tomatoes & mozzarella with basil oil

PIZZA TONNO

Tomato sauce base, tuna, Spanish onions & capers

PIZZA CALABRESE

Salami, Italian sausage meat, olives, capsicum, nduja, mozzarella & basil oil

PIZZA Di PATATE

White base pizza with roasted potatoes, sausage, broccoli, rosemary & mozzarella

PIZZA CAPRICCIOSA

Salami, ham, mushrooms, olives, onions, capsicum & mozzarella

PIZZA Di POLLO

Chicken, pancetta, onions, capsicums & mozzarella

PIZZA ZUCCA

Tomato sauce, roasted pumpkin, roasted capsicum, baby spinach & mozzarella

PIZZA SMALL: \$20 MEDIUM: \$35 LARGE: \$65

PIZZA PROSCIUTTO

Prosciutto & mozzarella

PIZZA GAMBERI

Tomato sauce base, mozzarella cheese, prawns and rocket

PIZZA WURSTEL

White pizza, pancetta, Frankfurt sausages, red onions & mozzarella

MISTO CARNE

Salami, Italian sausage meat, ham, pancetta, chicken, oregano & mozzarella

PIZZA MARE

Tomato sauce base, mozzarella cheese and mixed seafood

ADD ON \$3 each

Cheese, olives, onion, capsicum, pumpkin, mushroom, spinach, anchovies

ADD ON \$5 each

Pancetta, salami, ham, prawn, hot dog, prosciutto, chicken, sausage meat

CALZONE ROMA \$30

Closed pizza with ham, salami, pancetta, sausage, olives, served with homemade Bolognese sauce

GLUTEN FREE PIZZA

Available in classic round 12 inch size

\$27.00

TRITTICO RISTORANTE

PRIMO PIATTI

LASAGNA BOLOGNESE **\$22**

Layers of pasta, homemade Bolognese sauce, mozzarella & parmesan cheese

PENNE AL POLLO **\$26**

Penne pasta with chicken, mushroom, pancetta & parmesan cheese in rose' sauce

RAVIOLI ITALIANI **\$29**

Spinach and ricotta ravioli with creamy roasted pumpkin and spinach

RISOTTO FUNGHI (GF) **\$23**

Creamy mushroom risotto; mixed mushrooms, parmesan & truffle paste

ORECCHIETTE CALABRESE **\$32**

Orechiette pasta with Italian sausage, panchetta, nduja, broccoli & cream

LINGUINI AL GRANCHIO **\$35**

Linguini with crab & prawns in a rich homemade chili-rose' sauce

PENNE BOLOGNESE **\$22**

Penne pasta with house-made Bolognese sauce & parmesan cheese

SPAGHETTI CARBONARA **\$24**

Spaghetti with free range eggs, pancetta, pecorino cheese & black pepper

RAVIOLI CACIO e PEPE **\$26**

Spinach & ricotta ravioli with eggplant, black pepper and pecorino cheese sauce

GNOCCHI DELLA CASA **\$24**

Potato gnocchi served with fresh tomato sauce, parmesan cheese & basil oil

SPAGHETTI PUTTANESCA **\$23**

Spaghetti with anchovies, fresh tomatoes, fresh basil, red onions, olives & capers

SPAGHETTI MARE **\$35**

Spaghetti with mixed seafood & fresh tomatoes and hint of chili

%10 DISCOUNT APPLIES TO ALL TAKEAWAY ORDERS

08 8381 3446

SHOP 3, HACKHAM PLAZA 154 MAIN SOUTH ROAD,

HACKHAM 5163

TO BOOK, PLEASE GO ON

WWW.TRITTICORISTORANTE.COM

TUESDAY - SUNDAY

BREAKFAST 8 AM - 11.30 AM

LUNCH 12 PM - 3 PM

DINNER 5 PM - 9 PM

SURCHARGE OF 10% APPLIES ON PUBLIC HOLIDAYS

TRITTIKO RISTORANTE

SECONDI PIATTI

INVOLTINO Di POLLO **\$36**
Mozzarella cheese and spinach stuffed chicken breast, topped with mushroom, sundried tomato sauce served with mashed potato

SALTIMBOCCA **\$35**
Tender veal fillet with mashed potato, roasted pumpkin & broccoli with a choice of prosciutto & provolone cheese sauce OR mushroom sauce

COTOLETTA **\$32**
Italian veal schnitzel served grated parmesan with chips and pear & parmesan salad

Parmigiano \$37

PORCHETTA ROMANA **\$42**
Slow roasted pork belly rolled in Italian herbs & fennel served with mashed potato, polenta chips and broccoli, topped with a balsamic glaze

POLPETTE **\$23**
Pork & veal meatballs in a rich Napolitana sauce, served with bread

CALAMARI e GAMBERI (GF) **\$35**
Pan-fried prawns & calamari served with pear & parmesan salad

GRIGLIATA Di PESCE MISTO (GF) **\$52**
Grilled mixed seafood served with pear & parmesan salad

DOLCI

TIRAMISU **\$15**
Layers of espresso soaked savoiardi biscuits & mascarpone

CANNOLI **\$8**
Italian tube shape pastry filled with pistachio, or choc & vanilla cream

AFFOGATO **\$15 | \$18**
Vanilla gelato served with a shot of espresso & the option of Amaretto, Frangelico, Kahlua or Baileys

PANNACOTTA **\$15**
Classic vanilla Pannacotta served with strawberry sauce, Nutella or Baileys

BIGNE **\$8**
Italian éclair filled with vanilla or hazelnut cream filling

GELATI **\$8**
Chocolate, coffee, hazelnut, pistachio, strawberry, mint, vanilla, cookies cream, salted caramel or lemon sorbet

TRITTIKO RISTORANTE

CAFFE

Espresso	\$4
Long Black	\$4.50
Macchiato / Piccolo	\$4.50
Flat White / Latte / Cappuccino / Hot Chocolate / Chai Latte (Small / Large)	\$5 \$6
Mocha / Dirty Chai Latte (Small / Large)	\$5.50 \$6.50
Iced Latte / Iced Chocolate	\$6
Tea	\$4.50
Extra shot	\$1
Extra syrup / alternative milk	\$.50

NON-ALCOHOLIC

Coke, Coke No Sugar, Sprite, Fanta	\$5
Chinotto, Aranciata Rossa, Limonata	\$5
Sparkling Water (Small / Large)	\$5 \$8
Still Water (Small / Large)	\$5 \$7
Ginger Beer	\$5
Lemon, Lime & Bitters	\$6
Lipton Iced Tea (Peach / Lemon)	\$6
Noah's Fresh Juices	\$6

BEER & CIDER

Corona	\$10
Peroni Red	\$10
Somersby Cider (Apple / Pear)	\$10
Coopers Pale Ale	\$10
Cascade Light	\$10

APERITIVO

Aperol Spritz	\$15
Limoncello Spritz	\$15
Campari & Gin	\$15
Gin & Tonic	\$15
Espresso Martini	\$15

TRITTIKO RISTORANTE

WINES

SPARKLING

Zonin Asti	\$10 \$25
Shaw Family Vintners, Pinot Noir Chardonnay	\$10 \$50
Vigna Bottin DOC Prosecco	\$12 \$50

WHITE

Vigna Bottin Versecco	- \$50
Vigna Bottin Rosato	\$12 \$45
Shaw Family Vintners, Steeple Jack Moscato	\$10 \$40
Shaw Family Vintners, 'Cordelia' Sauvignon Blanc	\$12 \$45
Shaw Family Vintners, 'True Colours' Riesling	\$12 \$45
Shaw Family Vintners, 'The Josephine' Pinot Gris	\$12 \$45
Vigna Bottin Fiano	\$12 \$45
House white	\$8 -

RED

Shaw Family Vintners, 'Monster Pitch' Cabernet Sauvignon	\$15 \$50
Vigna Bottin Sangiovese	\$15 \$50
Vigna Bottin Compare's Shiraz	\$15 \$50
Vigna Bottin Barbera	- \$60
House red	\$8 -

LIQUORE

Vecchio Amaro Del Capo	\$10
Montenegro Amaro	\$10
Cockburn's Fine Tawny Port	\$10
Limoncello	\$10
Grappa	\$10
Sambucca	\$10