

TRITTICO RISTORANTE

TUESDAY - SUNDAY

BREAKFAST 8AM - 11.30AM

LUNCH 12PM - 3PM

DINNER 5PM - 9PM (KITCHEN CLOSE 8.30 PM)

08 8381 3446

**SHOP 1-3, HACKHAM PLAZA, 154 MAIN SOUTH ROAD,
HACKHAM 5163**

10% OFF ALL TAKEAWAY ORDERS

TO BOOK, PLEASE VISIT WWW.TRITTICORISTORANTE.COM

CLOSED ON PUBLIC HOLIDAYS UNLESS ADVISED OTHERWISE

SURCHARGE OF 10% APPLIES ON PUBLIC HOLIDAYS

1.15% SURCHARGE APPLIES TO CARD PAYMENTS

PRICES ARE SUBJECT TO CHANGE AND THE ITEMS ARE SUBJECT TO AVAILABILITY

REVISED - JULY 2026

ANTIPASTI

GARLIC BREAD \$12

Garlic and herb buttered ciabatta bread

ARANCINI \$25

Trio (homemade Bolognese sauce, mushrooms or pumpkin) of crumbed Italian rice balls

POLPO (GF available) \$30

Baby octopus cooked in olive, capers and tomato sauce served with garlic bread. (A)

POLENTA CHIPS (GF) \$20

Fried polenta (cornmeal) sticks served with rich Napolitana sauce

BRUSCHETTA \$20

Toasted sourdough slices topped with chopped tomatoes and shaved parmesan, drizzle of basil oil and balsamic glaze

PROSCIUTTO FOCACCIA \$26

House-baked crispy focaccia topped with sliced prosciutto, shaved parmesan & rocket

INVOLTINI Di MELANZANA (V) \$28

Oven cooked battered eggplant, mozzarella and parmesan rolls, in a rich Napolitana sauce; served with garlic bread

PIATTO Di ANTIPASTI \$20 per person

Chef Angelo's selection of arancino, cured meats and other seasonal produce
(minimum 2 people)

TRITTIKO RISTORANTE

PRIMO PIATTI

LASAGNA BOLOGNESE \$24

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

PENNE AL POLLO \$30

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

SPAGHETTI CARBONARA \$26

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

GNOCCHI DELLA CASA \$28

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

LINGUINI AL GRANCHIO \$38

Linguini with crab meat & prawns in a rich homemade rose' sauce (M)

SPAGHETTI MARE \$39

Spaghetti with mixed seafood and fresh tomato sauce (M)

INSALATE

INSALATA CAPRESE \$27

A classic Italian appetiser; fresh mozzarella and tomato topped with basil oil and balsamic glaze, served with garlic bread

BAMBINI (CHILDREN UNDER 12 YRS OLD)

KIDS PENNE BOLOGNESE \$16

Penne pasta with homemade Bolognese sauce

KIDS HAM & CHEESE PIZZA \$16

Kids ham & cheese pizza

PENNE BOLOGNESE \$23

Penne pasta with house-made Bolognese sauce & parmesan cheese

RAVIOLI ITALIANI \$32

Spinach and ricotta ravioli with creamy roasted pumpkin, spinach and Danish feta

SPAGHETTI PUTTANESCA \$26

Spaghetti with anchovies, fresh tomatoes, red onions, olives & capers (I)

RISOTTO FUNGHI (GF) \$28

Creamy mushroom risotto; mixed mushrooms, parmesan & truffle paste

ORECCHIETTE CALABRESE \$35

Orechiette pasta with Italian sausage meat, panchetta, nduja (Calabrian chili paste), broccoli & cream

INSALATA Di PERE e PARMESAN \$18

Mixed green leaves, pear & parmesan salad with olive oil and balsamic dressing

INSALATA VERDE \$18

Mixed green leaves, fresh tomatoes, olives & Spanish onions with olive oil and balsamic vinegar dressing

KIDS COTOLETTA \$16

Italian style chicken tenderloin schnitzel served with chips

TRITTIKO RISTORANTE

SECONDI PIATTI

INVOLTINO Di POLLO **\$40**
Provolone cheese and zucchini stuffed chicken breast, topped with mushroom, sundried tomato sauce served with mashed potato

SALTIMBOCCA **\$40**
Pan seared veal fillets served with mashed potato, roasted pumpkin & broccoli with a choice of prosciutto & provolone cheese sauce OR mushroom sauce

COTOLETTA **\$36**
Italian crumbed veal fillets served topped with grated parmesan served with chips and pear & parmesan salad

Parmigiano \$40

PORCHETTA ROMANA **\$48**
Slow roasted fennel and paprika spiced pork belly, topped with a balsamic glaze, served with mashed potato, polenta chips and broccoli,

POLPETTE **\$27**
Pork & veal meatballs in a rich Napolitana sauce, served with garlic bread

CALAMARI e GAMBERI (GF) **\$40**
Pan-fried prawns (in shells) & calamari served with pear & parmesan salad (A)

GRIGLIATA Di PESCE MISTO (GF) **\$58**
Grilled mixed seafood served with pear & parmesan salad (A)

(A) - Australian Seafood, (I) - Imported Seafood, (M) - Mixed Origin Seafood

DOLCI

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

CANNOLI **\$10**
Italian tube shape pastry filled with pistachio, or choc & vanilla cream

AFFOGATO **\$12 | \$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 or Nutella

BIGNE **\$10**
Italian éclair filled with vanilla or hazelnut cream filling

GELATI **\$10**
Chocolate, hazelnut, pistachio, strawberry, vanilla, cookies cream, salted caramel or lemon sorbet

TRITTICO RISTORANTE

PIZZA SMALL: \$18 MEDIUM: \$30 LARGE: \$60

HAM & CHEESE PIZZA

Ham and mozzarella basil oil

PIZZA NAPOLI

Olives, anchovies, tomatoes, mozzarella & basil oil (I)

PIZZA MARGHERITA

Tomato sauce, mozzarella & basil oil

PIZZA MILANO

Salami, mozzarella and basil oil

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

PIZZA CAPRESE

Fresh mozzarella, fresh tomatoes and basil oil, topped with balsamic glaze

PIZZA TONNO

Tuna, Spanish onions & capers (I)

PIZZA Di PATATE

White base pizza; with sliced potatoes, italian spicy sausage meat, broccoli, rosemary & mozzarella

PIZZA Di POLLO

Chicken, panchetta, onions, capsicum, mozzarella and basil oil

PIZZA ZUCCA

Roasted pumpkin, roasted capsicum, baby spinach, mozzarella and basil oil

PIZZA SMALL: \$25 MEDIUM: \$40 LARGE: \$70

PIZZA PROSCIUTTO

Prosciutto, mozzarella and basil oil

PIZZA CALABRESE

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

PIZZA GAMBERI

Tomato sauce base, mozzarella cheese, prawns and rocket (I)

PIZZA WURSTEL

White base pizza, pancetta, Frankfurt sausages, red onions, mozzarella and basil oil

PIZZA CAPRICCIOSA

Salami, ham, mushrooms, olives, onions, capsicum, mozzarella and basil oil

PIZZA MISTO CARNE

Salami, Italian sausage meat, ham, pancetta, chicken, oregano, mozzarella and basil oil

PIZZA MARE

Tomato sauce base, mozzarella cheese, mixed seafood and basil oil (M)

CALZONE ROMA \$35

Folded over pizza with ham, salami, pancetta, frankfurt sausage, olives, served with homemade Bolognese sauce and parmesan cheese

GLUTEN FREE PIZZA Available in classic round 12 inch size \$29.00

(A) - Australian Seafood, (I) - Imported Seafood, (M) - Mixed Origin Seafood

ADD ON, **\$3** : Cheese, olives, onion, capsicum, pumpkin, mushroom, spinach, anchovies - additional charges apply on large pizzas

ADD ON, **\$5** : Pancetta, salami, ham, Frankfurt sausage, chicken, sausage meat - additional charges apply on large pizzas

ADD ON, **\$8** : Prawns, prosciutto - additional charges apply on large pizzas -