

# MACCARONI TRATTORIA

Pasta • Pizza • Gnocchi Bar

## ANTIPASTI

- FOCACCIA YOURSELF** {V} 18  
3 Homemade Dips Sauces (*ask our friendly staff about current Dips*) and cherry Mozzarella that you can spread yourself on the toasted Focaccia bread
- BRUSCHETTA CAPONATA** {V\_VGA\_GFA} 16  
2 Slices of toasted bread, topped with grilled zucchini, eggplant and cherry tomatoes, seasoned with basil oil, salt and pepper
- ARANCINE** 15  
Traditional Sicilian Arancini (4) - *ask our friendly staff our current filling*
- CALAMARI FRITTI** 20  
Fried with Lemon & Pepper seasoning, on Rocket & Almond Flakes Salad, Aioli
- TAGLIERE ITALIANO (for 2 people)** 38  
Selection of Salumi and Cheeses, Olives, roasted Peppers, sun-dried Tomato. Served with toasted Focaccia bread
- GARLIC & CHEESE PIZZA** {V-VGA-GFA} 20  
Plain Pizza with homemade Garlic Butter, Mozzarella cheese, Oregano

## PASTA and RISOTTI

- FETTUCINE BOLOGNESE** 27  
Fresh Fettuccine cooked with slow-cooked beef Ragu in Napoli sauce. Served with Parmesan cheese, Parsley. {Spaghetti available}
- SQUID INK FETTUCINE WITH PRAWNS** 30  
Fresh black Squid ink Fettuccine with Prawns, Garlic, Cherry Tomatoes. Served with a touch of Napoli, Cream
- MACCARONI INCASCIATI (BAKED)** 26  
Baked Rigatoni with Tomato Sauce, Mozzarella, Eggplants and Meatballs. Served with a touch of Basil Pesto.  
**It's one of our signature dishes created 10 years ago**
- LASAGNE DELLA NONNA (BAKED)** 28  
Layers of fresh Pasta with Bolognese beef Ragu, Béchamel, Parmesan cheese  
**Traditional dish of Italian cuisine**
- SPAGHETTI CARBONARA** 28  
Spaghetti, Eggs, Pancetta, Pepper, Pecorino cheese  
**Cooked in the traditional way with no cream and rigorously with Spaghetti only**
- PENNE ARRABBIATA** {V} - {VGA} 24  
Penne (pasta) with crushed Tomatoes, Kalamata olives, fresh Chilli,
- PAPPARDELLE LAMB RAGU** 28  
Fresh Pappardelle cooked with slow-cooked Lamb Ragu in Napoli sauce. Served with Parmesan cheese, Parsley. {Fettuccine available}
- PAPPARDELLE FUNGHI E TARTUFO** {V} - {VGA} 28  
Fresh Pappardelle with Mushrooms, Truffle sauce, Parsley, touch of Cream  
**Mushrooms and Truffle Pappardelle is the most popular dish in our menu**
- RAVIOLI BUTTER & SAGE** {VA} 28  
Homemade Ravioli filled with Ricotta cheese, Butter, fresh Sage, crispy Prosciutto, caramelized Walnuts, Balsamic glaze, shaved Parmesan cheese
- RISOTTO MARINARA** 32  
Arborio rice with Calamari, Prawns, Mussels, cherry Tomato, Garlic, Parsley in a homemade Seafood sauce. {Spaghetti available}
- VEGGIE RISOTTO** {V} - {VGA} 28  
Capsicum, Zucchini, Kalamata Olives, Cherry Tomatoes, a touch of Napoli, Butter, Parmesan cheese

## GNOCCHI BAR

- GNOCCHI SORRENTINA** {V} - {VGA} 26  
Homemade Potato Gnocchi cooked with homemade Napoli sauce, Mozzarella cheese and touch of Basil Pesto
- GNOCCHI PANCETTA & ZUCCHINI** 28  
Homemade Potato Gnocchi cooked with crispy pancetta, Zucchini, Parmesan cheese and touch of Cream
- GNOCCHI PESTO** {V} 28  
Homemade Potato Gnocchi cooked with basil Pesto, Mascarpone cheese, Parmesan cheese, almond flakes and touch of cream
- GNOCCHI SUN-DRIED TOMATO & LEEK** {V} 28  
Homemade Potato Gnocchi cooked with sun-dried Tomato, Leek, Ricotta cheese and Parmesan cheese.

## KIDS OPTIONS

- SPECIAL MENU FOR KIDS - Choose between Penne or Spaghetti.** 14  
*Let us know if you wish your kids to be served first*
- BOLOGNESE** - Beef Ragu, Tomato sauce, Parmesan cheese
- PESTO** - Homemade Basil Pesto and a touch of Parmesan cheese
- BUTTER AND CREAM** - Butter, Cream, touch of Parmesan cheese
- NAPOLI** - Classic Napoli sauce and Parmesan cheese

## SECONDI – MAINS

- LAMB CALABRESE (BAKED) - HOT** 🌶️🌶️ 38  
Baked Lamb (*Leg & Shoulder chop*), Garlic, Onion, crushed Tomatoes, spices, Chilli served with toasted bread  
**It's one of our signature dishes created 10 years ago**
- BARRAMUNDI CAULIFLOWER AND TUSCAN KALE** 38  
Grilled butter Barramundi on Kale and Cauliflower sauce, served with baked Cauliflowers, Tuscan Kale salad
- CHICKEN SCALOPPINE (Mushrooms or Lemon)** 38  
Served with butter chat Potatoes and fresh baby green Beans
- MUSHROOM** – Chicken breast, Butter, Flour, Mushroom
- LEMON** - Chicken breast, Butter, Flour, Lemon juice

## CONTORNI (SIDES)

- VEGETABLES** {V} 15  
Cauliflower and Broccoli, choice of Boiled or Pan Fried with Garlic
- GARLIC BREAD** {V\_VGA\_GFA} 8  
3 slices
- PLAIN BREAD** {V - GFA} 4  
2 slices
- HOUSE SALAD** {V} 15  
Mixed Salad, Red Onion, Kalamata Olives, Cucumber, cherry Tomatoes
- Roasted Capsicum, Extra Virgin Oil Balsamic glaze
- POTATOES FRIES** {V} 12  
Served with Aioli sauce

## PIZZA

*All our Pizza are one size only – 12 inches – and Gluten Free available  
No Half-Half Pizza and No Pineapple on our Pizza. Sorry!*

- FACCIA DI VECCHIA** {V - VGA} 26  
Tomato, Mozzarella cheese, sliced tomato, red Onion, Pecorino cheese, Breadcrumbs, Oregano
- ORTOLANA** {V - VGA} 26  
Tomato, Mozzarella cheese, trio of Capsicum, Zucchini, Eggplants
- CAPRICCIOSA** 26  
Tomato, Mozzarella cheese, Ham, Mushrooms, Kalamata Olives, Ricotta cheese, Oregano
- CALABRESE** 26  
Tomato, Mozzarella cheese, hot Salami, red Onion, Capers, Kalamata Olives, Oregano
- TARTUFATA** {V - VGA} 26  
Mozzarella cheese, Truffle sauce, button Mushrooms, Parsley
- QUATTRO FORMAGGI** {V} 28  
Tomato, Mozzarella cheese, Gorgonzola cheese, Parmesan cheese, Pecorino cheese, Oregano
- RUCOLA & CRUDO** 30  
Tomato, Mozzarella cheese, Prosciutto San Daniele, fresh Rocket, Ricotta cheese, shaved Parmesan cheese
- MARINARA (SEAFOOD)** 30  
Tomato, Mozzarella cheese, Calamari, Prawns, Mussels, Parsley
- Add**
- Capers, Capsicum, Mushrooms, Olives, Red Onion, Rocket,* 3
- Ham, Hot Salam, Mild Salami, Pecorino cheese, Shaved Parmesan* 4
- Gluten Free Pizza, Vegan Mozzarella cheese* 4
- Prosciutto, Pancetta, Gorgonzola cheese, Taleggio cheese* 5

**V=Vegetarian • VA=Vegetarian Available • VGA=Vegan Available**

Gluten Free Pasta - Options: Spaghetti, Gnocchi or Penne **Add 4**

**10% Surcharge on Saturday and Sunday**

**15% Surcharge on Public Holidays**

**SORRY, NO SPLIT BILLS**

**PLEASE BE UNDERSTANDING OF OUR POLICY**

**NO CHANGES TO OUR DISHES PLEASE**

**UNLESS ALLERGIES OR DIETARY REQUIREMENTS**

