

MACCARONI TRATTORIA

Pasta • Pizza • Gnocchi Bar

ANTIPASTI

BRUSCHETTA KALAMATA & CHEESE	{V_VGA}	16
2 Slices of toasted Bread, topped on a bed of Kalamata Olives sauce, Ricotta cheese, cherry Tomatoes, cherry Mozzarella, Basil, EVO		
BRUSCHETTA MORTADELLA & PISTACHIO		16
2 Slices of toasted Bread topped on a bed of Basil pesto, Sun-dried tomato, Ricotta cheese, Mortadella, crushed Pistachio		
ARANCINE		15
Traditional Sicilian Arancini (4) - ask our friendly staff our current filling		
EGGPLANT PARMIGIANA ROLLS		16
2 Eggplant rolls stuffed with Onion, Bread, Parmesan cheese, Mozzarella cheese, Basil served with Napoli sauce and toasted Bread		
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

FETTUCCINE BOLOGNESE		27
Fresh Fettuccine cooked with slow-cooked beef Ragu in Napoli sauce. Served with Parmesan cheese, Parsley. {Spaghetti available}		
SQUID INK FETTUCCINE 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, Capers, Onion, Garlic, Basil, Pecorino cheese		
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 MUSHROOMS	{V} - {VGA}	28
Homemade Potato Gnocchi cooked with Mushrooms, Parsley, Parmesan cheese and touch of Cream		
GNOCCHI 4 CHEESE	{V}	28
Homemade Potato Gnocchi cooked with Gorgonzola cheese, Pecorino cheese, Taleggio cheese, Parmesan cheese and touch of cream		

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

{V}=Vegetarian • VA=Vegetarian Available • VGA=Vegan Available

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

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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		38
Served with butter chat Potatoes and fresh baby green Beans (LEMON and SWEET RED WINE only)		
MUSHROOM		
Chicken breast, Butter, Flour, Mushroom		
LEMON		
Chicken breast, Butter, Flour, Lemon juice		
SWEET RED WINE		
Chicken breast, Butter, Flour, Marsala wine		

CONTORNI (SIDES)

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

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		
SFINCIONE SICILIANO	{V - VGA}	26
Tomato, Mozzarella cheese, Onion sauce, diced Pecorino cheese, Breadcrumbs, Oregano		
CALABRESE		26
Tomato, Mozzarella cheese, hot Salami, red Onion, Capers, Kalamata Olives, Oregano		
PORCINA	{V - VGA}	26
Mozzarella cheese, Truffle sauce, button & Porcini 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		
<i>Capers, Capsicum, Mushrooms, Olives, Red Onion, Rocket, Shaved Parmesan</i>		3
<i>Ham, Hot Salam, Mild Salami, Pecorino cheese, Shaved Parmesan</i>		4
<i>Gluten Free Pizza, Vegan Mozzarella cheese</i>		4
<i>Prosciutto, Pancetta, Gorgonzola cheese, Taleggio cheese</i>		5

