

GRAPPINO TRATTORIA

Menu — Primi Piatti to Dolci

PRIMI PIATTI — ENTRÉES

Oven Baked Ciabatta Bread	\$12
<i>With wood fired garlic in olive oil OR butter OR virgin olive oil and aged balsamic.</i>	
Warm Olives	\$16
<i>Warm marinated Mediterranean olives with oven baked ciabatta bread.</i>	
Grappino's Bruschetta	\$18
<i>Marinated tomatoes, basil and sweet balsamic served on toasted ciabatta (3pcs)</i>	
Arancini	\$20
<i>Saffron and chorizo arancini with olive tapenade (4pcs)</i>	
Zuppa di Trattoria	\$12
<i>Porcini mushroom soup with champagne and white truffle oil, served with a slice of ciabatta bread.</i>	
Fritto di Calamari	\$25
<i>Calamari with Grappino's salsa & lemon.</i>	
Chiocciola "Snails"	\$25
<i>Six snails baked in garlic & parsley butter.</i>	
Gorgonzola Cheese Soufflé	\$25
<i>Baked with fresh spinach leaves & cream.</i>	
Gamberi — Prawns in Season — Garlic or Chilli	\$27
<i>Pan roasted in olive oil, flamed with brandy, and served with green beans.</i>	
Sand Crab Cannelloni — Entrée	\$29
<i>Oven baked ricotta and sand crab Cannelloni, served with a fine lobster sauce and fresh prawns.</i>	

PASTA

Grappino's Marinara	\$45
<i>Spaghetti prepared with fish, prawns, scallops, mussels and calamari, cooked in Napoli sauce, cream of lobster and fresh Mediterranean herbs.</i>	
Pappardelle All'Anatra	\$42
<i>Slow braised duck cooked with fresh herbs, eggplant and cherry tomatoes.</i>	
Gnocchi Gusto	\$37
<i>Traditional Bolognese sauce with brandy cream.</i>	
Bucatini All'Amatriciana	\$37
<i>Cooked in a spicy tomato and pepper sauce with Italian sausages, pancetta and pecorino cheese.</i>	
Traditional Beef Lasagna	\$37
<i>Layers of pasta baked with bolognese sauce, fresh herbs and parmigiano.</i>	
Spaghetti ai Funghi	\$37
<i>Our famous porcini mushroom, champagne and white truffle oil sauce with traditional spaghetti.</i>	
Spaghetti Bolognese	\$37
<i>Spaghetti cooked with our house bolognese sauce, fresh herbs and parmigiano.</i>	
Sand Crab Cannelloni — Main	\$43
<i>Oven baked ricotta and sand crab Cannelloni, served with a fine lobster sauce and fresh prawns.</i>	

Pappardelle Gusto	\$37
<i>Traditional Bolognese sauce with brandy cream</i>	
Rigatoni All'Amatriciana	\$37
<i>Cooked in a spicy tomato and pepper sauce with Italian sausages, pancetta and pecorino cheese</i>	
Gnocchi ai Funghi	\$37
<i>Our famous porcini mushroom, champagne and white truffle oil sauce</i>	
Gnocchi Bolognese	\$37
<i>With our house bolognese sauce, fresh herbs and parmigiano</i>	
Spinach & Ricotta Ravioli	\$37
<i>Served in our house-made funghi sauce and finished with truffle oil and parmigiano</i>	
Chicken Cotoletta	\$34
<i>Crumbed and served with house funghi sauce</i>	
Gnocchi with Grilled Tiger Prawns	\$37
<i>Served with a creamy lobster bisque sauce</i>	
Basil Pesto Spaghetti	\$37
<i>Served with creamy basil pesto sauce with parmesan, garlic, and fresh basil</i>	
Spaghetti & Meatballs	\$37
<i>Spaghetti served with beef meatballs in slow simmered napoli sauce</i>	

CARNE — MEAT

Bistecca "Black Angus Sirloin"	\$54
<i>Served with crushed leek and potato, Brussels sprouts, braised fennel and rosemary jus.</i>	
Maiale "Pork Cutlet"	\$48
<i>Pork rack filled with sage and garlic butter, wrapped with prosciutto, served with mash potato and braised beans.</i>	
Vitello — Veal Medallions	
<i>With fettuccine or your choice of one side dish.</i>	
Veal al Limone	\$48
<i>Fresh lemon, white wine, veal glaze and fresh herbs.</i>	
Veal Marsala	\$48
<i>Sicilian Marsala wine and fresh herbs.</i>	
Veal Funghi	\$48
<i>Porcini mushrooms, cooked with white wine & cream.</i>	
Veal Saltimbocca	\$48
<i>Veal prepared with fresh sage and prosciutto.</i>	

CONTORNI — SIDE DISHES

Caprese Salad	\$16
<i>Caprese Salad — with buffalo mozzarella.</i>	
Mediterranean Salad	\$16
<i>Mediterranean Salad with milk feta cheese & kalamata olives.</i>	
Potato Chips	\$16
<i>Potato chips with truffle oil</i>	
Carrots	\$16
<i>Roasted with fresh thyme and honey.</i>	
Seasonal Green Vegetables	\$16

Steamed seasonal green vegetables.

FORMAGGI MISTI — ITALIAN CHEESE

Taleggio

From the Taleggio Valley, this cheese is made from raw cow's milk and has a naturally pink rind with a soft, white, rich and flavorsome centre.

Gorgonzola Dolce Latte

The famous Italian blue cheese from the town of the same name. Dolce Latte is quite sweet and rich, with a softer texture and flavour than other Gorgonzola styles.

Fontina

A traditional farmhouse semi-soft cow's milk cheese with a delicate nuttiness and a hint of mild honey.

Fresh Goat Cheese

Served with virgin olive oil and cracked juniper berries.

DOLCI — SWEET TEMPTATIONS

Crespelle di Arancia — Orange Pancakes "La Dolce Vita"

\$18

Thin crepes flamed with mandarin liqueur served with vanilla bean ice cream, and Valencia orange slices, cooked in its own juice.

Tiramisù "Pick Me Up"

\$18

Layers of light sponge biscuits, soaked in fresh espresso, fine brandy, Tia Maria and fresh mascarpone.

Vanilla Bean Panna Cotta

\$18

Served with seasonal poached fruits.

Affogato Frangelico

\$22

Espresso coffee, vanilla bean ice cream and hazelnut liqueur.

Gelato & Sorbetto

\$18

Today's ice cream or sorbet

Dolce del Giorno

Today's dessert.