

Trattoria San Gennaro

by Mr Bond

“La Trattoria” is originally a place serving wine and simple food. The menus tend to be short, with the emphasis on local specialities of Italy and neighbouring Mediterranean land. House made environment, very casual, less formal than restaurant.

Buon Appetito.

STARTERS

SPECIAL ANTIPASTO CHEF OF THE DAY

Small \$27

Medium \$34

Large \$40

Chef Selection

GARLIC BREAD & DIP 8

Homemade garlic herbs bread with dip of the day

ITALIAN WARM OLIVES 7

Mix of Mediterranean olives with grissini bread

PANZANELLA E BURRATA 16

Crusty bread, red onion, tomato, celery, cucumber, olives & burrata creamy cheese

MOZZARELLA IN CARROZZA 13

Deep fried smoked buffalo mozzarella with herb mayo

INSALATA DI MARE 19

Lightly poached seafood salad of prawns, scallops, pipies, mussells, octopus, potatoes, celery & crispy iceberg lettuce

CALAMARI FRITTI 17

Deep fried calamari with chives mayo & cos salad

SALAMI MISTI 23

Chef's selection of Italian cured meat

BANGERS & MASH 17

Roasted pork sausage & mash potatoes

MAIN PLATES

SPECIAL PASTAS OF THE DAY \$ Market

GNOCCHI AL FORNO 24

Oven-baked potato gnocchi with Napoli sauce & buffalo mozzarella.

LINGUINI GENOVESE BIANCA 28

Linguini with pork & beef white wine ragú & breadcrumbs

SALMON FILLET 31

Pan roasted salmon with honey carrots & beans purée

STRACCETTI DI VITELLO 30

Deep fried herb crumbed veal strips served with Italian cianfotta of vegetable stew

SIDES

SPECIAL SALADS OF THE DAY 14

CAPRESE 16

Buffalo mozzarella, Heirloom tomatoes & aged balsamic

RUCOLA GRANA 12

Rocket, pear, Grana Padano cheese with olive oil dressing

PATATINE CHIPS 10

Sweet potato chips with rosemary & anchovy mayonnaise



DESSERTS

DESSERT OF THE DAY 14

TIRAMISU 14

Mascarpone, creamy chocolate, homemade savoiardo biscuit

TORTA DELLA NONNA 12

A traditional Italian cake with creamy custard filling topped with pine nuts & lined with a sweet pastry

BISCOTTI DELLA CASA 10

Homemade selections of biscuits

We serve Niccolo coffee - 100% Arabica, roasted in Melbourne;
and Tea Drop Tea and local milk farm.