

Piercarlo's
TRATTORIA

Starters

Bread	5.00
<i>Toasted bread roll with garlic or herb spread.</i>	
Bruschetta	7.00
<i>Toasted bread with tomato, garlic, basil, and extra virgin olive oil.</i>	
Plain bread	3.00
<i>Italian style bread roll.</i>	

Salads

Mediterranean	14.90	Italian	12.90
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Entrees

Chilli prawns	16.50
<i>Pan fried prawns with chilli, mustard and cream.</i>	
Garlic prawns	16.50
<i>Pan fried prawns with garlic, white wine and tomato (chilli optional).</i>	
Bresaola	16.50
<i>Sliced cured beef eye fillet served with olive oil, Parmesan, and Balsamic vinegar.</i>	
Octopus alla griglia	17.50
<i>Barbequed octopus served with an olive oil and lemon dressing.</i>	
Mussel marinara.	18.50
<i>Black mussels cooked with white wine, garlic, and tomato (chilli optional).</i>	
Calamari	16.50
<i>Lightly floured squid, fried and served with tartare sauce.</i>	

Pasta

	Small	Large
Fettuccine boscaiola	15.50	18.50
<i>Fettuccine with bacon, shallots, mushrooms, garlic and cream.</i>		
Penne a matriciana	15.50	18.50
<i>Penne with a bacon, onion, basil and napoletana sauce (chilli optional).</i>		
Spaghetti seafood	18.50	22.90
<i>Spaghetti with seafood cooked in napoletana or cream sauce (chilli optional).</i>		
Risotto con gamberi	18.50	22.90
<i>Arborio rice braised with prawns, mushrooms, rosemary, garlic, and cream.</i>		
Lasagna	15.50	18.50
<i>Home made lasagna with Bolognese sauce, béchamel and cheese.</i>		
Ravioli	15.50	18.50
<i>Home made pasta filled with ricotta, spinach cooked in a creamy tomato sauce.</i>		

Main courses

<i>Barramundi</i>	26.50
<i>Grilled barramundi fillet with lemon and butter sauce.</i>	
<i>BBQ king prawns</i>	32.50
<i>Barbequed king prawns served with garlic and herb dressing.</i>	
<i>BBQ seafood</i>	38.90
<i>Barbequed king prawns, octopus, mussels, calamari, fish, and scampi served with rice.</i>	
<i>Lobster mornay</i>	Half 31.00 Whole 54.90
<i>Lobster with, béchamel, and Parmesan cheese served with rice.</i>	
<i>Filetto al pepe</i>	26.90
<i>Eye fillet cooked with green pepper, Worcestershire sauce, brandy and cream.</i>	
<i>Filetto terra mare</i>	32.90
<i>Eye fillet cooked with red wine, rosemary, mushrooms, prawns and tomato.</i>	
<i>Vitello valdostana</i>	20.50
<i>Veal cooked with ham, cheese, white wine, and tomato sauce.</i>	
<i>Vitello pizzaiola</i>	20.50
<i>Veal cooked with white wine, garlic, oregano and napoletana sauce.</i>	
<i>Vitello con funghi</i>	20.50
<i>Veal cooked with mushrooms, white wine, cream and a dash of brandy.</i>	
<i>Vitello Piercarlo</i>	24.90
<i>Veal scaloppini with prawns, asparagus, sherry and cream.</i>	
<i>Spatchcock</i>	26.90
<i>A de-boned, small chicken with white wine, garlic, rosemary and lemon.</i>	
<i>Pollo fantasia</i>	21.50
<i>Chicken breast with sun-dried, tomatoes, mustard, avocado and cream.</i>	
<i>Pollo cacciatore</i>	20.50
<i>Chicken breast cooked with tomato, onion, rosemary, garlic and olives.</i>	
<i>Pollo marengo</i>	20.50
<i>Chicken breast cooked with bacon, mushrooms, white wine and cream.</i>	

Children's meals (up to 12 yrs) \$14.50

<i>Fettuccine Boscaiola</i>
<i>Lasagna</i>
<i>Spaghetti Bolognese</i>
<i>Veal or chicken Milanese with chips</i>

Drinks

<i>Coke</i>	3.00
<i>Diet coke</i>	3.00
<i>Lemonade</i>	3.00
<i>Chinotto</i>	3.50
<i>Orange drink</i>	3.50
<i>Mineral water (sparkling) 500 ml</i>	5.50

Desserts

<i>Italian tiramisu</i>	10.50
<i>Creme caramel</i>	10.50
<i>Cannoli</i>	10.50
<i>Sticky date pudding</i>	10.50
<i>Mixed Italian gelato</i>	8.50

Coffee and tea

<i>Short or long black</i>	4.00
<i>Macchiato</i>	4.00
<i>Cappuccino</i>	4.50
<i>Flat white</i>	4.50
<i>Café Latte</i>	4.50
<i>Earl grey (Twinings)</i>	3.50
<i>English breakfast</i>	3.50
<i>Chamomile</i>	3.50

What is a Trattoria?

A trattoria is an Italian style of eating establishment, less formal than a ristorante. There are generally no printed menus, the service is casual, wine is sold by the decanter rather than the bottle, prices are low, and the emphasis is on a steady clientele rather than on haute cuisine. The food is modest but plentiful (mostly following regional and local recipes) and in some instances is even served family-style (i.e. at common tables).

Trattorie faithful to this stereotype have become fewer in the last 20 years and many have adopted some (or several) of the trappings of restaurants, with just one or two "concessions" to the old rustic and familiar style.

Optionally, trattoria food may be bought in containers for taking home. The word is cognate with the French word traiteur — meaning a catering business whose (almost) sole raison d'être is take-out food.

- From Wikipedia.org