Panini

NY STEAK SANDWICH 18.5
English mustard, rocket, homemade onion & chilli jam

MEATBALLS 19.5
Napoli sauce, mozzarella & basil

PORCHETTA 18.5
Sliced pork belly, onion jam, 4 cheeses & lettuce

GRILLED CHICKEN 18.5
Smashed avo, cheese & feta

CHICKEN SCHNITZEL 18.5
Fresh lettuce, fresh tomatoes, cheese & aioli

(VEGETARIAN) **SMASHED AVO** 17.5
Spinach, wild mushrooms & feta

(VEGETARIAN) **EGGPLANT PARMIGIANA** 17.5
Napoli sauce & rocket

(VEGETARIAN) **GRILLED HALLOUMI** 17.5
Braised capsicum, hummus & fresh tomatoes

Burger

PULLED PORK 20.5
Pulled pork shoulder, ham, tomato, cheese, lettuce & spicy pineapple relish

PULLED BRISKET 20.5
Spicy onion jam, English mustard, tomato, lettuce & cheese

PULLED LAMB 20.5
Pulled lamb leg, chilli, spinach, tomato & tzatziki

Menu

CON NOI
ITALIAN
TRATTORIA

KINDLY NOTIFY YOUR WAITSTAFF OF ANY SPECIAL DIETARY REQUIREMENTS
FULLY LICENSED & BYO WINE $9 PER BOTTLE

Con Noi Italian Trattoria

connoitrattoria

Starter

GARLIC BREAD	11.5
FRIED CALAMARI served w aioli	15.5
(VEG) ARANCINI (3)	13.5

Pasta

LASAGNA	23.5
Homemade beef lasagna	
(VEG) AGNOLOTTI NAPOLI & RICOTTA	23.5
Handmade ricotta and spinach stuffed agnolotti pasta	
ANGEL SPAGHETTI	21.5
Choice of bolognese or carbonara sauce	
SQUID INK SPAGHETTI	25.5
Calamari, baby prawns, mussels, chilli & dash napoli sauce	
(VEG) ORECCHIETTE	21.5
Broccolini, zucchini & peas in a creamy pesto sauce w pistachios	
POTATO GNOCCHI	25.5
W bolognese sauce	
LINGUINE CALABRESE	24
Handmade linguine w salami, prosciutto, capsicum, black olives & capers in napoli sauce	
LEMON FLAVOURED SPAGHETTONI	25.5
Baby prawns, baby scallops, chorizo & calamari in creamy sauce	
AGNOLOTTI CHICKEN MUSHROOM	25.5
Chicken, truffle paste, creamy mushroom sauce topped w truffle oil	
RISOTTO OF THE DAY	23.5/30.5

Mains

CHICKEN PARMIGIANA w chips & salad	26.5
FISH n CHIPS w salad	25.5
FISH OF THE DAY	MP

Salads

ADD: Grilled chicken (6), smoked salmon (7), fried calamari (7)

CAESAR SALAD	18.5
Lettuce, cheese, bacon, egg & dressing	
FARRO	20.5
Ancient grains, Israel cous cous, buckwheat, homemade pesto, spelt, grilled mixed veggies & feta	
CALAMARI SALAD	24.5
Rocket, walnuts, parmesan & fried calamari	
GREEN GODDESS	19.5
Hummus, smashed avocado, buckwheat , walnuts, broccolini, cucumber, green beans, asparagus & tzatziki	
PORCHETTA SALAD	24.5
Rocket, apple, walnuts, parmesan & warm sliced pork belly	
SICILIAN LAMB	25.5
Chickpeas, warm cous cous, cherry tomatoes, cucumber, onion, sultanas, almond flakes & pomegranate glaze	
BUDDHA BOWL	22.5
Broccolini, spinach, diced pumpkin, chickpeas, avo, quinoa & hummus dressing	
PANZANELLA CAPRESE	24.5
Crusty ciabatta, cherry tomatoes, tomatoes, red onion, basil topped w buffalo mozzarella	