

# Menu



KINDLY NOTIFY YOUR WAITSTAFF OF ANY SPECIAL DIETARY REQUIREMENTS  
FULLY LICENSED & BYO WINE \$10 PER BOTTLE



Con Noi Italian Trattoria



connoitrattoria

Please notify our waitstaff of any dietary requirements  
Fully licensed & BYO wine \$10 per bottle  
15% surcharge on Public Holidays

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# PIZZA

## MARGHERITA

Homemade pizza sauce with Mozzarella and Basil

**23.90**

## CAPRICCIOSA

Homemade pizza sauce, Mozzarella with Ham, Olives, Artichokes and Mushrooms

**25.90**

## SALAMI

Homemade pizza sauce with Spicy Salami, Olives and Anchovies

**27.90**

## ORTOLANA

Fior di Latte, seasonal grilled vegetables and pizza sauce

**25.90**

## PATATA

Fior Di Latte, Caramelized onion, Chorizo and Potatoes

**25.90**

## CHORIZO E GAMBERI

Homemade pizza sauce, Fior Di Latte, Chorizo, Baby Scallops, Baby Prawns and Clams

**29.90**

## PROSCIUTTO

Homemade pizza sauce, Fior Di Latte, Rocket, Prosciutto, Grana topped with Balsamic

Glaze

**28.90**

## PESTO

Housemade Pesto, Fior Di Latte, Prosciutto, Confit Cherry Tomatoes

**28.90**

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# ANTIPASTI

## CON NOI

Hand made Arancini, Croquette and Polenta chips served with Aioli

**\$19.90**

## FRITTO

Fried Calamari, potato wrapped prawns, served with Aioli

**\$19.90**

## BRUSCHETTA

Daily selection of Bruschetta

**\$16.90**

## CALAMARI

Grilled Calamari with Confit tomatoes, capers, olives, crusty bread

**\$23.90**

## POLPETTE

3 Italian Beef meatballs, Napoli sauce, crusty bread

**\$16.90**

## GAMBERI

Sautéed garlic chili prawns with crusty bread

**\$24.90**

## MELANZANE

Grilled Ricotta stuffed eggplant served with Napoli sauce

**\$21.90**

## ITALIA

Selection of cured meats and cheeses

2 people **\$39.90** | 4 people **\$70.90**

## GARLIC BREAD (V) (GFO)

**12.90**

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(V) VEGETARIAN    (GF) GLUTEN-FREE    (GF) GLUTEN-FREE OPTTION

**SPAGHETTI COZZE E VONGOLE ..... \$35.90**

Spaghetti pasta with Port Arlington mussels, Manila clams  
homemade pesto

**LINGUINE PESCATORA/MARINARA.....\$39.90**

Linguine with a selection of fresh shellfish in a Napoli sauce

**LINGUINE A GAMBERI..... \$38.90**

Hand made Linguine with a medley of prawns served with a  
reduction of seafood bisque and Cherry tomatoes

**SPAGHETTI GRANCHIO E GAMBERI ..... \$39.90**

Hand made spaghetti with Frazer Island crab, prawns served with  
butter white wine reduction, lobster bisque

**GNOCCHI ALL AGNELLO ..... \$34.90**

Home made Gnocchi with a 'Forever cooked' lamb Ragu

**PAPPARDELLE ANATRA ..... \$36.90**

Hand made Pappardelle with Duck Ragu and mushroom

**AGNOLOTTI FUNGHI ..... \$29.90**

Hand made Ricotta Spinach Agnolotti with mushroom creamy  
sauce, truffle paste and mascarpone

**AGNOLOTTI NORMA..... \$28.90**

Hand made Ricotta Spinach Ravioli served with Eggplant,  
Napoli sauce topped with Mozzarella and Ricotta cheese

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# • SIDES •

<b>CAPRESE SALAD</b> .....	<b>23.90</b>
Buffalo Mozzarella, Cherry tomato over homemade Pesto topped with aged Balsamic vinegar	
 <b>ROCKET, APPLE, PARMESAN &amp; WALNUTS</b> .....	 <b>16.90</b>
 <b>CHARGRILLED BROCCOLINI</b> .....	 <b>15.90</b>
With toasted almond	
 <b>GREEN LEAF SALAD</b> .....	 <b>13.90</b>
 <b>CHIPS</b> .....	 <b>11.50</b>

<b>VANILLA PANNA COTTA</b>	<b>15.90</b>
Topped with Blueberry & Raspberry compote, Pistachio & Almond flakes	
 <b>CHOCOLATE BROWNIE</b>	 <b>16.90</b>
Vanilla ice cream & Raspberry compote	
 <b>ORANGE CRÈME BRULÉE</b>	 <b>16.90</b>
Topped with Pistachios	
 <b>TIRAMISU</b>	 <b>17.90</b>
 <b>AFFOGATO</b>	 <b>14.90</b>
Add Frangelico for \$6	
 <b>AFFOGATO WITH FRANGELICO</b>	 <b>16</b>

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# SECONDI

## **BEEF CHEEKS**

Braised beef cheeks served over mashed potatoes, spinach demi-glaze sauce

**\$45.90**

## **FILLETTO**

250g Eye Fillett with mashed potatoes and chargrilled broccolini  
served with mushroom truffle sauce

**\$53.90**

## **SCALOPPINE**

Pan seared tender veal Scaloppine with Sage creamy mushrooms sauce,  
potato cakes, chargrilled broccolini

**\$43.90**

## **AGNELLO**

3 Rosemary Lamb cutlet served over mashed peas, bread  
and cheese croquette

**\$47.90**

## **ANATRA**

2 Double cooked duck leg with pumpkin mash and broccolini, homemade  
orange duck glaze

**\$49.90**

## **PORK BELLY**

Double cooked Pork belly served with sweet potatoes, chargrilled broccolini

**\$42.90**

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