

trenino.
TRATTORIA

ANTIPASTI (Starters)

GARLIC PIZZA (V) Crushed garlic, butter & parmesan	\$14
CHEESY, GARLIC & ROSEMARY PIZZA (V) Crushed garlic, butter, fior de latte, parmesan, & rosemary	\$15
OLIVE MIXTE (V, VG, GF) Marinated Olives, lemon, chili, thyme, rosemary, EVOO & garlic	\$12
STRACCIATELLA (V, GF) Confit Roma Tomatoes, pickled shallots, pine nuts, & pesto rocket	\$16
ARANCINI AI FUNGHI (V) Wild Mushroom Rice Balls, sugo, truffle cream & parmesan	\$18
CALAMARI ALLA GRIGLIA (GF) Grilled Marinated Calamari, rocket, fennel, lemon & garlic butter	\$19
PROSCIUTTO DI MELONE (GF) Infused Melon, caramelised aged balsamic, pine nuts, ricotta salata	\$18
ANTIPASTI DELLA CASA (GFA) piccola (2+)/ grande (4+) Selection of cheeses, cured meats, served with accompaniments	\$34 / \$46

PASTA (GF Spaghetti available, ask your server)

PAPPARDELLE AL RAGU Slow cooked Pork & Oxtail, san marzano, parmesan, & basil	\$32
SPAGHETTI ALLA CARBONARA Guanciale, pepper, egg yolk, & pecorino	\$29
FETTUCCHINE CON GAMBERI Prawns, zucchini, red onion, cherry tomato, chilli, & EVOO	\$30
GNOCCHI Sugo, mushroom, pecorino, burnt butter, & chilli oil	\$28
RIGATONI VERDI (V) Pea and mint puree, sundried tomato, pine nuts, burrata, & pangrattato	\$28
SPAGHETTI BIANCO Ham, Mushroom, sweet pea, pecorino, parsley, & cream	\$26
RISOTTO ROSSO (V) Charred tomato, basil, stracciatella, & balsamic glaze	\$29

SECONDI (Mains)

BRACIOLA DI MAIALE

\$34

Pan-seared Pork chop, caponata, charred broccolini, crispy sage, & aged balsamic jus

DENTICE SCOTTATO IN PADELLA

\$30

Pan seared Snapper, Calamari in umido, herb oil, saffron kiphler potato, Roasted tomato

MELANZANE (V, GF)

\$28

Baked Eggplant, mozzarella, parmesan, salsa verde, basil, & sugo

PIZZA ROSSA

MARGHERITA (v) san marzano tomato, fior di latte, EVOO & basil

\$18

add leg ham, or spicy salami, or prosciutto, or chicken

\$22

DIAVOLA - spicy salami, san marzano tomato, fior di latte & burrata

\$27

PROSCIUTTO - prosciutto, san marzano tomato, fior di latte, rocket
roasted pine nuts & pecorino

\$26

CAPRICCIOSA – leg ham, mushrooms, san marzano tomato, fior di latte,
artichokes, olives & oregano

\$28

GAMBERI – Grilled prawns, san marzano tomato, fior di latte, rocket, chilli,
cherry tomatoes, garlic oil & lemon

\$30

PIZZA BIANCA

QUATTRO FORMAGGI (v) – fior di latte, gornzola, taleggio, parmesan
& thyme

\$25

BIANCO FUNGI (v) – fior di latte, mushroom, garlic oil, pecorino & parsley

\$23

TARTUFO - mushroom, prosciutto, truffle oil, fior di latte & parsley

\$28

LATI (Sides)

PATATE AL GRASSO D'ANATRA - Duck Fat Potatoes, chives	\$12
ARAGULA INSALATA – cherry tomato, buffalo mozzarella, grape, pine nuts, & honey mustard vinaigrette	\$12
CAVOLO NERO SALTATO – Sauteed kale, parmesan, chilli, balsamic glaze, & confit garlic	\$11
PATATINE FRITTE ALLA PAPRIKA – Smoked paprika shoestring fries, rosemary Salt, & truffle aioli	\$10

BAMBINI (Kids Menu)

SPAGHETTI BOLOGNESE Rich, thick Bolognese sauce, spaghetti	\$16
PASTA AI TRE FORMAGGIO Three Cheese Pasta	\$14
BAMBINO CLASSICO PIZZA Ham & Cheese & Pineapple	\$16
MARGHERITA PIZZA San Marzano tomato, fior di latte, pecorino & basil	\$14 <i>Add Ham (\$4 extra)</i>
PATATINE FRITTE Shoestring Fries & aioli	\$10

DESSERT

TIRAMISU Biscotti, Coffee & Mascarpone with Cocoa	\$15
ITALIAN CINNAMON DOUGHNUTS with dulce de leche & nutella	\$15
GELATO & FRESH BERRIES (GF) Ask our staff about our selection	\$16
CHEESE PLATTER (GFA) Selection of cheeses, served with accompaniments	\$38

SWEET WINE

Spring Seed 'Sweet Pea' Moscato <i>McLaren Vale, South Australia</i>	\$38
d'Arenberg 'Nostalgia Rare' Tawny Port <i>Adelaide Hills, South Australia</i>	\$16.5 / POA

LIQUORI (Liquors)

Kahlua	\$12
Frangelico	\$14
Baileys	\$12

SPARKLING

NV 22 Degree Halo Prosecco Riverlands, South Australia	\$10.5 / \$49
NV Villa Sandi 'il Fresco' Prosecco <i>Veneto, Italy</i>	\$65
NV Lini 910 'Labrusca' Lambrusco Rosato <i>Emilia, Italy</i>	\$79
NV Ca del Bosco 'Cuvee Prestige' Brut <i>Franciacorta, Italy</i>	\$147

WHITE WINE

2023 d'Arenberg 'The Dry Dam' Riesling <i>McLaren Vale, South Australia</i>	\$56
2023 La Villa Pinot Grigio <i>Veneto, Italy</i>	\$12.5 / \$54
2022 Bortoluzzi Pinot Grigio <i>Friuli, Italy</i>	\$76
2023 Tenuta La Chiusa Vermentino Blend <i>Elba, Italy</i>	\$78
2023 Mr Mick Fiano <i>Clare Valley, South Australia</i>	\$9.5 / \$45
2023 Jericho Fiano <i>Adelaide Hills, South Australia</i>	\$59
2023 Tamellini Soave <i>Veneto, Italy</i>	\$16 / \$69
2023 Tin Cottage Sauvignon Blanc <i>Marlborough, New Zealand</i>	\$10.5 / \$49
2023 Astrolabe Sauvignon Blanc <i>Marlborough, New Zealand</i>	\$65
2023 Tyrrells Chardonnay <i>Hunter Valley, New South Wales</i>	\$13 / \$48
2023 LS Merchants Chardonnay <i>Margaret River, Western Australia</i>	\$85
2021 Jermann 'Dreams' Chardonnay <i>Friuli, Italy</i>	\$175

ROSE & CHILLED RED

2023 La Prova Anglianico Reose <i>Adelaide Hills, South Australia</i>	\$12.5 / \$56
2023 Noisy Ritual 'Funny Business' Chilled Red <i>Victoria</i>	\$14 / \$58
2023 Podere 414 'Flower Power' Rosato <i>Tuscany, Italy</i>	\$68

RED WINE

2023 Crittenden 'Geppetto' Pinot Noir <i>King Valley, Victoria</i>	\$12 / \$52
2023 Delamere 'Flyleaf' Pinot Noir <i>Tamar Valley, Tasmania</i>	\$78
2022 Marcarini 'Lasarin' Nebbiolo <i>Piedmont, Italy</i>	\$18 / \$85
2019 Soumah 'Hexham Vineyard' Nebbiolo <i>Yarra Valley, Victoria</i>	\$89
2019 Sehesio 'Castelletto' Barolo <i>Piedmont, Italy</i>	\$174
2019 Monte Antico Sangiovese Blend <i>Tuscany, Italy</i>	\$64
2023 Mr. Mick Sangiovese <i>Clare Valley, South Australia</i>	\$10.5 / \$42
2019 Fiorini Chianti Superiore <i>Tuscany, Italy</i>	\$68
2019 Morgante Nero d'Avola <i>Sicily, Italy</i>	\$84
2022 First Drop 'Mother's Milk' Shiraz <i>Barossa Valley, South Australia</i>	\$14 / \$58
2021 Howard Park 'Leston' Cabernet Sauvignon <i>Margaret River, Western Australia</i>	\$80
2020 Speri Valpolicella Ripasso Superiore <i>Veneto, Italy</i>	\$112
2021 Glaetzer 'Amon Ra' Shiraz <i>Barossa Valley, South Australia</i>	\$165

COCKTAILS *(Sam's list)*

MARGARITA \$22
Tequila, Triple Sec & Lime Juice

ESPRESSO MARTINI \$20
EJ Espresso shot, Coffee Liqueur & Vodka (Handmade Roasted Hazelnut syrup or Vanilla Bean)

DARK LONG ISLAND ICED TEA \$22
Vodka, Rum, Gin, Tequila, Triple Sec, Lemon Juice & Coke over ice

JUNGLE BIRD \$20
Rum, Campari, Pineapple Juice & Lime Juice over ice

APEROL SPRITZ \$18
Aperol, Prosecco, Bitters & Soda over ice

HUGO SPRITZ \$20
Elderflower Liqueur, Prosecco, Mint & Soda over ice

DARK & STORMY \$20
Dark Rum, Ginger Beer & Lime over ice

NEGRONI \$18
Campari, Gin & Sweet Vermouth over ice

LYCHEE MOJITO \$22
White Rum, Lychees, Lime Juice, Sugar Syrup, & Mint over ice

GIN BASIL SMASH \$18
Gin, Basil, & Lemon Juice over ice

MANHATTAN \$18
Rye Whiskey, Red Vermouth & Bitters

WHISKEY SOUR \$18
Scotch / Bourbon, Egg White & Lemon Juice

IL ALCOOL *(Spirits)*

BASIC SPIRITS \$12

SHELF SPIRITS \$14

TOP SHELF SPIRITS from \$18

BEVANDE ANALCOLICHE *(non-alcoholic beverages)*

BIBITA ANALCOLICA - Coke, Coke Zero, Lemonade, Soda, Ginger Ale \$5.5

LIMONE LIME E BITTER – Lemon Lime & Bitters \$6.5

LIME FRESCO E SODA – Fresh Lime & Soda \$6.5

BIRRA ALLO ZENZERO – Bundaberg Ginger Beer \$7.5

ACQUA FRIZZANTE – Unlimited Sparkling Water \$4

SUCCO (Juice)

SUCCO DI MELA – Apple Juice

\$6.5

SUCCO D'ARANCIA – Orange Juice

SUCCO DI ANANAS – Pineapple Juice

BIRRA ALLA SPINA (Beer on tap)

AETHER - Cazinoi Italian Pilsner 4.2%

\$8 / \$14

True to style, light in colour with a clean, soft body and finishes with a crisp bite. Balanced perfectly between a firm malty backbone and a moderate hop profile.

AETHER - All Australian Pale Ale 4.5%

\$8 / \$14

Light-golden haze and is a tropical, juicy delight - dangerously sessionable. Vegan friendly & all natural - free of preservatives & additives.

AETHER – Black XPA 5.2%

\$8 / \$14

Intensely hop-forward with aromas of citrus, pear, melon, and passionfruit, the juiciness is perfectly wrapped together with chocolatey biscuit flavours from the malt.

FLAT LIZARD – Red Ale 5.6%

\$8 / \$14

Rich caramel and toasty notes, along with a refreshing citrusy aroma, and a smooth, not overly bitter, finish. The Ale has a deep amber hue and is easy drinking.

AETHER - Ginger Beer'd Ginger Beer 4.3%

\$8 / \$14

Gluten free, all natural, vegan, low sugar, preservative & additive-free. Brewed traditionally using REAL ginger

FLAT LIZARD – Japanese Lager 4.6%

\$8 / \$14

Filtered for a clean and crisp mouth feel. This is brewed at a secret craft brewery and bar tucked away in a cul-de-sac in Stafford.

STONE & WOOD – Pacific Ale 4.4%

\$8 / \$14

Jam packed full of fresh tropical fruit aromas & Flavours

FLAT LIZARD – Pale Ale 4.8%

\$8 / \$14

A balance of pale malted barley and tropical hop aromas

PERONI NASTRO AZZURO 5% or 3.5%

\$10

Italiana 330ml

HEINEKEN ZERO 0%

\$10

Pure Malt Lager 330ml

HEINEKEN 5%

\$10

Pure Malt Lager 330ml



GARLIC PIZZA (v) - crushed garlic, butter & parmesan \$14

CHEESY, GARLIC & ROSEMARY PIZZA (v) \$15
crushed garlic, butter, fior di latte, parmesan & rosemary

PIZZA BAMBINO

KIDS MARGHERITA (v) - san marzano tomato, fior di latte, pecorino, & basil \$14

KIDS CLASSICO - ham, cheese & pineapple \$16

PIZZA ROSSA

MARGHERITA (v) - san marzano tomato, fior di latte, EVOO & basil \$18

add leg ham, or spicy salami, or prosciutto, or chicken \$22

DIAVOLA - spicy salami, san marzano tomato, fior di latte & burrata \$27

PROSCIUTTO - prosciutto, san marzano tomato, fior di latte, rocket roasted pine nuts & pecorino \$26

CAPRICCIOSA - leg ham, mushrooms, san marzano tomato, fior di latte, artichokes, olives & oregano \$28

GAMBERI - Grilled prawns, san marzano tomato, fior di latte, rocket, chilli, cherry tomatoes, garlic oil & lemon \$30

PIZZA BIANCA

QUATTRO FORMAGGI (v) - fior di latte, gornzola, taleggio, parmesan & thyme \$25

BIANCO FUNGI (v) - fior di latte, mushroom, garlic oil, pecorino & parsley \$23

TARTUFO - mushroom, prosciutto, truffle oil, fior di latte & parsley \$28

DESSERT

TIRAMISU - Biscotti, Coffee & Mascarpone, Cocoa, Yellow Kiwi \$15

ITALIAN DOUGHNUTS - Dulce de Leche, Hazelnut Spread, Cinnamon \$15

SPARKLING

NV 22 Degree Halo Prosecco - Riverlands, SA

By the Glass / Bottle

\$10.5 / \$49

WHITE WINE

2023 La Villa Pinot Grigio - *Veneto, Italy*

\$12.5 / \$54

2023 Mr Mick Fiano - *Clare Valley, SA*

\$9.5 / \$45

2023 Tamellini Soave - *Veneto, Italy*

\$16 / \$69

2023 Tin Cottage Sauvignon Blanc - *Marlborough, NZ*

\$10.5 / \$49

2023 Tyrrells Chardonnay - *Hunter Valley, NSW*

\$13 / \$48

ROSE & CHILLED RED

2023 La Prova Anglianico Reose - *Adelaide Hills, SA*

\$12.5 / \$56

2023 Noisy Ritual 'Funny Business' Chilled Red - *Victoria*

\$14 / \$58

RED WINE

2023 Crittenden 'Geppetto' Pinot Noir - *King Valley, Victoria*

\$12 / \$52

2022 Marcarini 'Lasarin' Nebbiolo - *Piedmont, Italy*

\$18 / \$85

2023 Mr. Mick Sangiovese - *Clare Valley, SA*

\$10.5 / \$42

2022 First Drop 'Mother's Milk' Shiraz - *Barossa Valley, SA*

\$14 / \$58

Please ask one of our friendly wait staff for our full wine list

LUNCH DRINK SPECIALS

BIRRA ALLA SPINA

Beer on Tap (Schooner)

\$10

Cazinoi Italian Pilsner (4.2%) - Aether Brewing

Japanese Lager (4.6%) - Flat Lizard Brewing

Pacific Ale (4.4%) - Stone & Wood

Pale Ale (4.8%) - Flat Lizard Brewing

All Australian Pale Ale (4.5%) - Aether Brewing

Black XPA (5.2%) - Aether Brewing

Red Ale (5.6%) - Flat Lizard Brewing

Ginger Beer'd Ginger Beer (4.3%) - Aether Brewing

WHITE & RED WINE

By the Glass (150ml)

\$10

2023 Parawa Est Sauvignon Blanc - *(organic) Fleurieu Peninsula, SA*

2017 Parawa Est Cabernet - *(organic) Fleurieu Peninsula, SA*

LUNCH OPENING HOURS : Thursday, Friday, & Saturday : 12pm to 3pm : Bookings: 0466 382 666