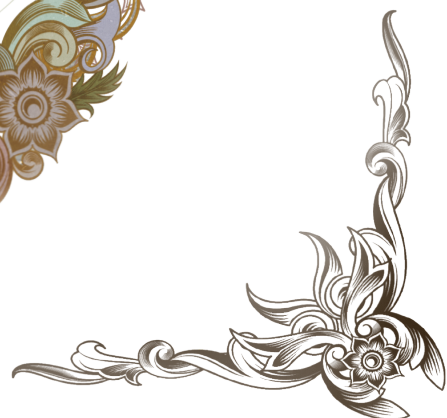
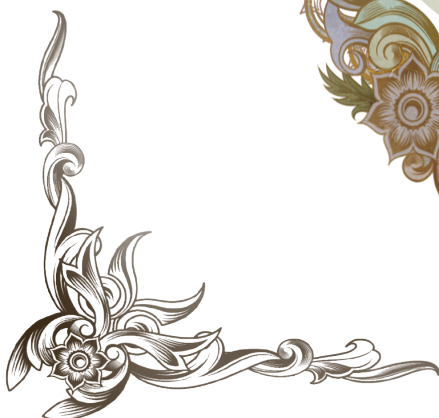


Trattoria

# Nonna Cina

Menu



## *Antipasti ~ Starters*

- |     |   |      |
|-----|---|------|
| 1.  | <i>Soule Misto</i><br>Sautéed clams, live blue mussels, garlic, chilli, Pinot Grigio wine   | \$40 |
| 2.  | <i>Dolpetti e Porcini</i><br>Baby octopus, porcini mushrooms, Prosecco wine reduction   | \$39 |
| 3.  | <i>Trippa di Nonna Lina</i><br>Slow cooked tripe marinated in Vermentino wine,<br>Italian herbs, tomato, topped with parmesan                                       | \$39 |
| 4.  | <i>Polpo alla Santostefanese</i><br>Wild-Caught Tyrrhenian Octopus, salad of organic cherry tomatoes,<br>celery & pine nuts, topped with mullet fish roe            | \$43 |
| 5.  | <i>Frittura di Calamari</i><br>Calamari in signature batter, served with homemade arrabbiata & tartar sauce   | \$42 |
| 6.  | <i>Parmigiana</i><br>Eggplant layers, mozzarella, homemade tomato sauce, topped with parmesan   | \$38 |
| 7.  | <i>Zuppetta Argentarina</i><br>Live blue mussels, prawns, light porcini cream, served with handmade bread   | \$39 |
| 8.  | <i>Zuppa del Giorno</i><br>Soup of the day (please refer to server)   | \$28 |
| 10. | <i>Carpaccio di Manzo con Porcini all'Essenza di Tartufo</i><br>Aged raw beef (thinly sliced), home-made truffle oil,<br>porcini mushroom dressing, shaved parmesan | \$43 |
| 11. | <i>Caprese</i><br>Fresh mozzarella, tomatoes, Italian basil, extra virgin olive oil   | \$30 |
| 12. | <i>Insalata Fresca</i><br>Salad of rocket, assorted greens, asparagus,<br>romaine tomatoes and shaved parmesan  | \$33 |
| 13. | <i>Insalata della Nonna</i><br>Salad of seasonal greens, cherry tomatoes, black olives,<br>fresh mozzarella, walnuts and avocado                                    | \$34 |
| 14. | <i>Bufala e Prosciutto di Parma</i><br>Fresh buffalo mozzarella, seasonal salad, Parma Ham (30 months)  | \$39 |

Prices subject to 10% service charge & prevailing taxes.

# Primi Piatti ~ Pasta

1. *Spaghetti Cartoccio (per due - for two)* \$90  
Spaghetti, seasonal seafood, capers, olives, tomato sauce - oven-baked (for 2 pax)
2. *Spaghetti alla Fantasia di Bottarga* \$40  
Spaghetti, fresh seasonal Italian fish roe, clams, prawns Vermentino wine
3. *Gnocchi Mare e Monti* \$45  
Handmade potato dumplings, porcini mushrooms, smoked pork jowl, prawns, tomato
4. *Tortelli del Valle* \$49  
Handmade square pasta pockets, seasonal Tyrrhenian seafood stuffing, delicate cream of white wine reduction, topped with Lina's seared scallops
5. *Pappardelle al Ragù Toscano* \$39  
Homemade pappardelle, beef, tomato, Tuscan style
6. *Lasagne Maremmana* \$39  
Lasagne sheets, beef, homemade besciamella, classic Tuscan style
7. *Pappardelle della Vigna* \$40  
Homemade pappardelle, Italian sausages, cream of gorgonzola
8. *Penna al Granchio* \$42  
Penne, fresh crab meat, cream of tomato
9. *Carbonara di Mare* \$40  
Spaghetti, mixed seafood, pancetta, delicate cream
10. *Ravioli all'Vellutata di Peperoni* \$39  
Ravioli, Italian aged cheese and pepper filling, delicate cream of capsicum
11. *Trofie al Pesto* \$39  
Homemade trofie, Uncle Ettore's Genovese pesto
12. *Risotto al Nero di Seppia* \$46  
Carnaroli, mixed seafood, squid ink
13. *Risotto Contadino* \$46  
Carnaroli, eggplant, porcini mushroom, wonderful cream of parmesan and truffle

\*\*Classic pastas and vegetarian options available, please request.  
Prices subject to 10% service charge & prevailing taxes.

## Secondi Piatti ~ Fish/Meat Mains

1. *Cacciucco* \$90  
Assorted seafood, thick tomato broth Tuscan style (slow-cooked).  
Served with homemade bread
2. *Filetto alla Livornese* \$62  
Seasonal fish fillet, olives, capers, cherry tomatoes, Livornese style.  
Served with grilled seasonal vegetables
3. *Grigliata di Mare* \$104  
Grilled seasonal seafood, signature Nonna Lina's marinade.  
Served with seasonal salad, seasonal vegetables and baked potatoes
4. *Costata Di Manzo* \$98  
Grilled aged premium grass-fed black Angus rib eye.  
Served with baked potatoes and seasonal vegetables
5. *Filetto alla Griglia* \$98  
Grilled aged premium grass-fed black Angus tenderloin.  
Served with baked potatoes and asparagus
6. *Pollo ai Peperoni* \$58  
Organic Italian half spring chicken, Italian herbs, capsicum.  
Served with a light cream
7. *Salsiccie e Fagioli all'Uccellina* \$58  
Italian sausages, cannellini and borrotti beans, sage, tomato, slow cooked. Mildly spiced
8. *Grigliata di Terra* \$102  
Mixed grill of tenderloin, lamb rack, Italian sausages,  
Barolo wine (36 hour marinade). Served with baked potatoes
9. *Costolette di Agnello della Nonna* \$80  
Grilled lamb rack, Tuscan wine and herbs marinade.  
Served with with baked potatoes and grilled seasonal vegetables
10. *Bistecca Fiorentina* \$24 / 100 gr  
Steak in Florentine style (\$23/100gm, min 1kg).  
Served with seasonal vegetables and baked potatoes



## Dolci ~ Dessert

1. *Tiramisú (Nonna Lina)* \$19  
Homemade tiramisu
2. *Panna Cotta* \$19  
Homemade Italian milk pudding, caramel sauce, seasonal fruit (contains alcohol)
3. *Bonet Argentarino* \$22  
Homemade Italian chocolate and rum pudding, drenched in signature caramel sauce (contains alcohol)
4. *Torta della Mamma* \$19  
Mamma's homemade cake of the day
5. *Sorbetto al Limone* \$15/ \$23  
Italian lemon sorbet - served without / with alcohol
6. *Tartufo* \$15/ \$20  
Italian chocolate ice-cream (contains nuts) – topped without / with coffee
7. *Affogato* \$18  
Italian vanilla gelato with espresso
8. *Formaggi Misti* \$44  
Selection of seasonal Italian cheeses

## Digestivi ~ Digestive Liquors

- |                      | Per pour |
|----------------------|----------|
| 1. <i>Limoncello</i> | \$15     |
| 2. <i>Sambuca</i>    | \$15     |
| 3. <i>Amaretto</i>   | \$15     |
| 4. <i>Grappa</i>     | \$15     |
| 5. <i>Amaro</i>      | \$15     |

Cakeage \$6 per pax.

Prices subject to 10% service charge & prevailing taxes.

# Bevande ~ Beverages

- |     |   |      |
|-----|---|------|
| 1.  | <i>Caffè</i>  | \$9  |
| 2.  | <i>Cappuccino</i>   | \$9  |
| 3.  | <i>Espresso</i>   | \$9  |
| 4.  | <i>Caffè e Latte</i>  | \$10 |
| 5.  | <i>Caffè Macchiato</i>  | \$10 |
| 6.  | <i>Tea Selection</i><br>Camomile/Fennel/Peppermint/Ginger Lemon/Black Tea/Earl Grey                 | \$10 |
| 7.  | <i>Succhi di Frutta</i><br>Imported fruit juices - Green Apple/ Peach/Pear                          | \$13 |
| 8.  | <i>Soft drink</i><br>Coca-cola/ Coke Light/ Tonic/Sprite  | \$10 |
| 9.  | <i>Acqua Minerale - Frizzante/ Naturale</i><br>San Pellegrino/Acqua Panna – Sparkling/Still (750ml) | \$11 |
| 10. | <i>San Pellegrino Sparkling Fruit Beverages</i><br>Arancia Rossa/Limonata/Chinotto(Citrus)          | \$12 |
| 11. | <i>Birra Artigianale Italiana</i>   | \$18 |
| 12. | <i>Nonno Orfeo's Negroni</i>  | \$26 |
| 13. | <i>Nonna Lina's Spritz</i>  | \$22 |
| 14. | <i>Mamma Patricia's High Ball</i><br>Premium Gin, Soda  | \$20 |
| 15. | <i>Babbo Franco's Gin Tonic</i><br>Gin, Tonic   | \$22 |
| 16. | <i>Zio Grada</i><br>Gin, Strega, White Wine   | \$24 |