



**maccaronitrattoria**

[www.maccaronitrattoria.com](http://www.maccaronitrattoria.com)



## ANTIPASTI (ENTRÉE)

### BRUSCHETTA 10

Toasted bread, diced tomatoes, red onion, capers, pesto (2 slice)- **V-VGA**

### CAPRESE 13

Fiordilatte, tomatoes, extra virgin oil, basil - **V**

### TRIO of ARANCINI 13

A selection of Traditional Arancini (Bolognese, Spinach, Truffles & Mushrooms)  
Served on a bed of Napoli, Pesto and Aioli sauce.)

### ZUPPA di COZZE 14

Traditional Italian Mussels Soup served with Garlic, Tomato sauce and Parsley

### BURRATA & PROSCIUTTO 14

Soft Burrata cheese served on a bed of Rocket Salad with Italian Prosciutto,  
Virgin Olive Oil and Balsamic glaze.

### TAGLIERE ITALIANO 18

Prosciutto, salami, mortadella, olives, roasted peppers,  
sun-dried tomato, trio of cheese, toasted focaccia bread

## CONTORNI (SIDES)

### VEGETABLES 10

Cauliflower and Broccoli, choice of Boiled or Pan Fried with Garlic

### GARLIC BREAD (3 Slices) 6

#### BREAD 2

#### CHIPS 5

### GLUTEN FREE BREAD 4

### HOUSE SALAD 10

Mix green salad, cucumber, tomato, red onion, Kalamata olives,  
marinated capsicums, balsamic dressing

## SOUPS

### SOUP of the DAY 15

**SORRY...NO CHANGES ON OUR MENU**

**15% Surcharge applies on Public Holiday –  
ZOMATO GOLD is not applicable on Public Holiday**

## **PASTA & RISOTTI**

### **GNOCCHI SORRENTINA 20**

Homemade potato gnocchi, Napoli sauce, fiordilatte, basil – **V-GFA-VGA**

### **PACCHERI SWORDFISH 24**

Paccheri pasta with Swordfish, Eggplants, Garlic and Mint.  
Served in a Fresh Chopped Tomato sauce.

### **SQUID INK FETTUCINE 26**

Fresh Black squid ink Fettuccine with Prawns, Crab and Prawns Meat, Garlic, Parsley and Cherry Tomatoes. Served with a touch of Napoli.

### **SPAGHETTI CARBONARA 20**

Made in a traditional way. Spaghetti, Eggs, Pancetta and Parsley

### **MACCARONI INCASCIATI 22**

Napoli sauce, beef meatballs, eggplants, mozzarella cheese  
and touch of Pesto  
*Baked au gratin*

### **PENNE ARRABBIATA 20**

Traditional dish from Calabria. Penne with fresh chopped tomato sauce, Chilly, Olives, Capers and Red Onion and Pecorino Cheese – **GFA – H – VGA**

### **FETTUCINE LAMB RAGU' 24**

Homemade Fettuccine with slow cooked Lamb Ragù' in a red tomato sauce  
cooked with a traditional mirepoix of Carrots, Celery and Onion

### **PAPPARDELLE FUNGHI E TARTUFO 24**

Fresh Pappardelle, Mushrooms, Truffle Sauce and parsley - **V**

### **RISOTTO ai PORCINI 25**

Traditional Italian Arborio rice with a Mix of Mushrooms and Porcini, Garlic, Onion and Butter – **V- VGA**

### **RISOTTO MARINARA 27**

Arborio rice with Calamari, prawns, mussels, clams, cherry tomato, garlic,  
parsley in a Homemade Seafood sauce - **GF**

**Spaghetti Available**

Penne and Gnocchi Gluten Free + \$4

### **KIDS OPTIONS AVAILABLE UPON REQUEST /ONLY FOR BAMBINI**

**V** = Vegetarian    **VA** = Vegetarian Option Available    **VGA** = Vegan Option Available  
**GF** = Gluten Free    **GFA** = Gluten Free Option Available    **H** = Spicy

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## SECONDI (MAINS)

### **CALAMARI LEMON PEPPER 28**

*Fried Calamari served with house salad and chips - **GFA***

### **GUAZZETTO DI PESCE 29**

*Italian style barramundi and seafood casserole, garlic, tomato, parsley.  
Served with Bread – **GF***

### **SCALOPPINE AL LIMONE 27**

*Chicken Scaloppine in a lemon sauce, served with Mushrooms, Porcini and  
Roasted potatoes. Served with a slice of Bread.*



*This is our Vegan selection and we use only plant-base ingredients, Soy Protein  
and fresh Vegetables. Don't be fool...there is no Chicken!!*

### **FORREST ORECCHIETTE 23**

*Orecchiette with Traditional Bolognese Ragù', Mushrooms and parmesan - **GFA***

### **VEGAN LOVER RISOTTO 22**

*A fresh mix vegetables of the day, Olives, Mushrooms and a touch of Napoli*

### **RISOTTO CHICKEN & MUSHROOMS 23**

*Arborio rice with Mushrooms, Parsley and a touch of Garlic oil - **GFA***

### **SPAGHETTI BEETROOT 20**

*Linguine with a Beetroot creamy sauce, Cherry Tomatoes and Onion*

### **SCALOPPINE 28**

*Scaloppine served with Potatoes, Mushrooms, Cherry tomatoes and Parsley*

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## PIZZA

### MARGHERITA 16

Tomato sauce, mozzarella, oregano - **V**

### ROMANA 18

Tomato sauce, mozzarella, ham, oregano

### FACCIA DI VECCHIA 18

Tomato sauce, mozzarella, red onion, pecorino cheese,  
bread crumbs, sliced tomato, oregano - **V**

### FUNGHI, CARCIOFI E RICOTTA 20

Tomato sauce, mozzarella, mushrooms, artichokes, ricotta cheese - **V**

### CAPRICCIOSA 20

Tomato sauce, mozzarella, ham, mushrooms, black olives, oregano

### NORMA 19

Tomato sauce, mozzarella, eggplants,  
shaved salted ricotta cheese, Oregano - **V**

### PEPERONI E BACON 23

Tomato sauce, mozzarella, red capsicum (Peperoni in Italian), bacon  
and fresh rocket - **NO SALAMI IN THIS PIZZA**

### CALABRESE 22

Tomato sauce, mozzarella, hot salami,  
red onion, capers, black olives, oregano - **H**

### QUATTRO FORMAGGI 22

Tomato sauce, mozzarella, gorgonzola cheese,  
parmigiano, pecorino, oregano - **V**

### RUCOLA E CRUDO 23

Tomato sauce, mozzarella, prosciutto,  
fresh rocket and shaved parmigiano cheese

### MARINARA 25

Tomato sauce, mozzarella, calamari, prawns, mussels and parsley

## AGGIUNTE (ADDONS)

Mushrooms, Capsicum, Olives, Red onion, Capers,  
Cherry tomato, Sliced tomatoes, Artichokes, Anchovies **2**

Bacon, Ham, Hot salami,  
Sliced parmesan, Blue cheese, Ricotta, Scamorza **3**

Prosciutto **4**

ALL PIZZA ARE ALSO AVAILABLE IN GLUTEN FREE **4**

*Pizza are 11" and sliced into 8. Alterations are welcome but no half/half*

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