



Trattoria
ESTABLISHED 1880

Nonna
Cina

Menu



Antipasti ~ Starters

1. *Saute Misto* \$30
Sautéed clams and live blue mussels with garlic and chilli in white wine
2. *Polpetti e Porcini* \$33
Baby octopus and porcini mushrooms in prosecco reduction
3. *Trippa di Nonna Lina* \$36
Slow cooked tripe marinated in Vermentino wine, with Italian herbs and light tomato sauce, topped with parmesan
4. *Polpo alla Santostefanese* \$36
Wild-Caught Tyrrhenian Octopus salad with organic cherry tomatoes, celery & pine nuts topped with mullet fish roe
5. *Frittura di Calamari* \$36
Deep fried squid in light batter with homemade arrabbiate sauce
6. *Parmigiana* \$30
Layers of eggplant baked with mozzarella and homemade tomato sauce, topped with parmesan
7. *Zuppetta Argentarina* \$33
Stewed mussels and prawns in a creamy porcini sauce, served with focaccia
8. *Zuppa del Giorno* \$22
Soup of the day (please refer to server)
9. *Carpaccio di Manzo con Porcini all'Essenza di Tartufo* \$35
Fine slices of raw beef with truffle oil and porcini mushroom dressing
10. *Caprese* \$25
Fresh mozzarella, tomatoes, Italian basil, extra virgin olive oil
11. *Insalata Fresca* \$24
Rocket with assorted greens, asparagus, romaine tomatoes and shaved parmesan
12. *Insalata della Nonna* \$25
Seasonal greens, cherry tomatoes, black olives, fresh mozzarella, walnuts and avocado
13. *Bufala e Prosciutto di Parma* \$31
Fresh buffalo mozzarella served with Parma Ham

Primi Piatti - Pasta



1. *Spaghetti Cartoccio (per due - for two)* \$72
Spaghetti with seasonal seafood, capers and olives in tomato sauce, oven-baked to seal in flavours (for 2 pax)
2. *Spaghetti alla Fantasia di Bottarga* \$33
Spaghetti with fresh seasonal Italian fish roe, enhanced with clams and prawns in white wine
3. *Gnocchi Mare e Monti* \$40
Handmade potato dumplings, porcini mushrooms, smoked pork jowl and prawns in light tomato sauce
4. *Tortelli del Valle* \$42
Handmade square pasta pockets filled with seasonal Tyrrhenian seafood in creamy-white wine reduction, topped with fresh raw sea urchin
5. *Pappardelle al Ragù Toscano* \$33
Homemade pappardelle with special Tuscan beef and tomato sauce
6. *Lasagna Maremmana* \$33
Classic Tuscan lasagne with beef in homemade besciamella sauce
7. *Pappardelle della Vigna* \$35
Homemade pappardelle with Italian sausages in creamy gorgonzola sauce
8. *Penna al Granchio* \$34
Penne with fresh crab meat in light creamy tomato sauce
9. *Carbonara di Mare* \$33
Spaghetti with mixed seafood and bacon in special creamy sauce
10. *Ravioli all'Vellutata di Peperoni* \$35
Ravioli filled with Italian aged cheese and pepper, in light capsicum cream
11. *Trofie al Pesto* \$32
Homemade trofie with Uncle Ettore's Genovese pesto
12. *Risotto al Nero di Seppia* \$36
Italian rice with mixed seafood in squid ink
13. *Risotto Contadino* \$36
Italian rice with eggplant and porcini mushroom in parmesan-truffle cream

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

Secondi Piatti ~ Fish/Meat Mains



1. *Cacciucco* \$62
Assorted seafood slow-cooked in thick homemade tomato broth Tuscan style, served with homemade bread
2. *Filetto alla Livornese* \$42
Seasonal fish fillet in Livornese style with olives, capers and cherry tomatoes, served with grilled vegetables
3. *Grigliata di Mare* \$52
Grilled seasonal seafood in Nonna Lina's marinade, served with seasonal salad
4. *Costata Di Manzo* \$60
Grilled grass fed Angus rib eye, with baked potatoes and seasonal vegetables
5. *Filetto alla Griglia* \$62
Grilled premium tenderloin, with baked potatoes and asparagus
6. *Polla ai Peperoni* \$38
Fresh tender chicken breast with Italian herbs and capsicum, served in cream sauce
7. *Salsiccie e Fagioli all'Uccellina* \$40
Slow cooked Italian sausages with canellini and borotti beans, in a light sage and tomato sauce, mildly spiced
8. *Grigliata di Terra* \$66
Mix grill (tenderloin, lamb rack, Italian sausages) marinated in Barolo wine over 36 hours, with baked potatoes
9. *Costolette di Agnello della Nonna* \$54
Grilled lamb rack marinated in Tuscan wine and herbs, with baked potatoes and grilled vegetables
10. *Bistecca Fiorentina* \$20 / 100g
Steak, grilled in Florentine style. (min. 1kg)

Dolci ~ Dessert



1. *Tiramisù (Nonna Lina)* \$16
Homemade tiramisu
2. *Panna Cotta* \$14
Homemade Italian milk pudding with caramel sauce
3. *Bonet Argentarino* \$19
Traditional homemade Italian chocolate and rum pudding with homemade caramel sauce (contains alcohol)
4. *Torta della Mamma* \$16
Mamma's homemade cake of the day
5. *Sorbetto al Limone* \$15 / 18
Italian lemon sorbet - served without/with alcohol
6. *Tartufo* \$12 / 15
Italian chocolate ice-cream (contains nuts) - topped without/with alcohol
7. *Formaggi Misti* \$28
Selection of seasonal Italian cheeses

Digestivi ~ Digestive Liquors



- Per pour
1. *Limoncello* \$15
 2. *Sambuca* \$15
 3. *Amaretto* \$15
 4. *Grappa* \$15
 5. *Amaro* \$15

Bevande ~ Beverages

1. *Caffè* \$8
2. *Cappuccino* \$9
3. *Espresso* \$8
4. *Caffè e Latte* \$9
5. *Caffè Macchiato* \$9
6. *Tè* \$10
Tea
7. *Tisana Biologica* \$12
Organic herbal tea - Camomile/ Fennel/ Peppermint/ Ginger Lemon
8. *Succhi di Frutta* \$12
Imported fruit juices - Green Apple/ Peach
9. *Soft drink* \$9
Coca-cola/ Coke Light/ Tonic
10. *Acqua Minerale - Frizzante* \$10
San Pellegrino - Sparkling (750ml)
11. *Acqua Minerale - Naturale* \$10
Acqua Panna - Still(750ml)
12. *San Pellegrino Sparkling Fruit Beverages* \$12
Arancia Rossa/ Limonata/ Chinotto
13. *Birra Artigianale Italiana - Italian Craft Beer* \$16
Otus IPA/Otus Pils
14. *Nonna Orfeo's Negroni* \$20
15. *Nonna Lina's Spritz* \$20