

Benvenuto
Welcome to **Grappino**

trattoria on Paddington

All dishes are prepared daily onsite with fresh ingredients
(It's all about taste)

Primi Piatti - Entrees

Our own Trattoria Ciabatta Bread

Served with: wood fired garlic in virgin olive oil

\$6.00

Or first cold pressed extra virgin olive oil and aged balsamic

\$6.00

Grappino Bruschetteria

\$10.50

Rustic & crusty farm bread rubbed with garlic, olive oil, balsamic & tomato

Peposo Bruschetta

\$10.50

Slow cooked Hunter's veal stew on crusty farm bread.

Antipasti – minimum for two

Chef Alfredo's daily creation

per serve:

\$16.50

Prime seasonal shellfish mediterraneo & Italian larder delicatessen

Gamberi – prawns in season – garlic or chili

\$21.00

Six shelled prawns, pan roasted in olive oil & flamed

With aged brandy, served on iceberg lettuce

Zuppa di trattoria

Soup of the Day

Cannelloni Entree OR Main

Changes daily

Chiocciola

\$15.50

Six snails oven baked in fresh garlic parsley butter

Contorni - Side Dishes

Caprese Salad

\$7.50

Slices of roma tomatoes, fresh buffalo mozzarella, kalamata olives

Dressed with aged balsamic & virgin olive oil

Soprano Salad

\$7.50

Chilled lettuce mixed with a tasty cheese dressing, then garnished with hard boiled egg, crackling prosciutto & thin slices of farm bread roasted in olive oil.

Mediterranean Salad

\$6.50

Lettuce, tomato, green beans, milk feta cheese, kalamata olives

All dressed with Grappino's herb dressing

Today's vegetables

\$8.50

Please ask for today's selection

Grappino trattoria available for private functions & weddings

ALL DAY DINING

Pasta - Mains

Your choice of pasta Spaghetti, Pennette Rigate, Fettucine OR house made Gnocchi

Grappino's Marinara

\$32.50

Prepared with the best morsels the sea provides & cooked in Napoli sauce
Cream of lobster with Mediterranean herbs

Gusto

\$24.50

Cooked in traditional Bolognese prepared with prime lean beef,
then cooked with brandy, a touch of fresh light cream & crowned with parmigano

Pollo Al freddo

\$24.50

Organic chicken cooked in a light cream sauce with basil and sweet peas & spinach

Alla Puttanesca

\$24.50

Cooked with roma tomatoes, olives, capers, red peppers, garlic & chilli,
then topped with pan roasted Italian sausages

Alla Funghi

\$24.50

Seasonal mushrooms cooked with white wine & cream
topped with parmigano & truffle oil

Pesce Del Giorno - Today's Fish

Best catch of the day

Market Price

Carne - Meat

Vitello Scallopine

Veal Medallions served with seasonal vegetables

\$36.50

Scaloppine al Limone

- Sicilian lemon, white wine sauce with a hint of veal jus

Scaloppine Marsala

- Marsala wine & aged shiraz with fresh ground black pepper

Scaloppine Funghi

- Seasonal mushrooms cooked with white wine & cream

Vitello Saltimbocca

- Veal prepared with fresh sage & prosciutto

then pan fried to perfection & served in its own jus

Grappino Black Board

Seasonal Cucina of the Week – fresh & pure epicurean pleasure

Opening Hours Lunch: Tuesday - Friday All day
Dinner: Tuesday - Saturday 5 pm to late

Please advise us if you have any food allergies.

All prices include GST / 15% surcharge on public holidays / We supply only one account per table.

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