

PER LA SERA

+ evening +

ANTIPASTI

- + **White Bait Salad:** Served with house made aioli \$13.00
- + **Polenta Chips (V):** Served with sea salt + house made aioli \$13.00
- + **Mussels (GF):** cooked in a tomato + herb broth, served with bread \$13.00
- + **Polpettini:** Meatballs of lamb mince, ricotta, lemon zest, fennel + herbs, served in a tomato sugo on creamy polenta \$13.00
- + **Arancini di Casa:** Risotto balls stuffed with savoury filling, coated with breadcrumbs + fried. Please ask the waiter for this week's special \$13.00
- + **Ploughmans Plate:** Terrine, hard cheese, boiled egg, relish + bread \$17.00
- + **Antipasti: (serves 2)** Selection of cured meats, marinated vegetables, olives, breads, pickles + arancini balls \$20.00
- + **Zuppa del Giorno:** Soup of the day served with crusty bread. Please ask the waiter for this week's special \$14.00
- + **Cauliflower Fritters (V) (GF):** Served with a side salad \$14.00

(V) - Vegetarian

(GF) - Gluten Free

BENVENUTI

+ welcome +

Simple, honest food; the finest local and Italian style wines; lively conversation; family, friends and impeccable service. Deanna and staff welcome you to Catinalla's Caffè + Wine Bar.

All food is prepared using the freshest ingredients sourced from our own market garden and local growers. We are happy to share this experience with you...

Buon appetito!

eat.drink@catinallas.com.au

58 Franklin Street, Traralgon

03 5176 0005

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PRIMI

- + **Pasta Carbonara (GF):** Pan-fried pancetta, onions, eggs, parmesan cheese + garlic combined to create a silky smooth sauce \$20.00
- + **Pasta Napoletana (V) (GF):** Traditional slow-cooked tomato based sauce with mozzarella, basil + olives \$19.00
- + **Pasta Bolognese (GF):** Authentic slow-cooked veal + pork mince sugo \$20.00
- + **Pasta Frutti di Mare (GF):** Oil based seafood sauce with chives, parsley, spring onion, basil, chilli, baby octopus, mussels, scallops, prawns + fish \$23.00
- + **Pasta Catinalla Special (GF):** Chilli, anchovies, basil, spring onions, parsley, olives, capers, cherry tomatoes, croutons, oil + lemon \$22.00
- + **Pasta Pesto (V) (GF):** House made pesto + parmesan \$19.00
- + **Pasta Arabiatta (GF):** Tomato sugo, house made chilli paste + parmesan \$19.00

Select your pasta to complement your sauce:

- + Papardelle (hand made on premises)
- + Gnocchi (hand made on premises)
- + Spaghetti
- + Penne

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SECONDI

- + **Mussels (GF):** cooked in a tomato + herb broth, served with bread \$22.00
- + **Pesce di Casa:** Fish of the day. Please ask the waiter for this week's special \$26.00
- + **Pollo alla Cacciatore (GF):** Chicken maryland, slow cooked in red wine, olives, sugo, bay leaf + rosemary served on creamy polenta \$25.00
- + **Risotto di Casa (GF):** Risotto made traditionally with white wine + stock. Please ask the waiter for this week's special \$20.00
- + **Parmigiana di Melanzane (V) (GF):** Char-grilled eggplant layered with sugo, mozeralla, basil + parmesan \$21.00
- + **Polpette (GF):** Meatballs of lamb mince, ricotta, lemon zest, fennel + herbs, served in a tomato sugo on creamy polenta \$25.00

INSALATA

- + **Panzanella (V) (GF):** Lettuce, croutons, roasted tomatoes, basil, mozeralla + balsamic dressing \$10.00
- + **Caprese (V) (GF):** Sliced tomato, mozeralla + basil with tarago olive oil dressing \$10.00
- + **Green Salad (V) (GF):** Lettuce, tomato, olives, spanish onion + parmesan with a light vinagarette (per person) \$ 3.00
- + **Ceasar:** Traditional salad of cos lettuce dressed with parmesan cheese, lemon juice, olive oil, egg, worcestershire sauce, garlic + black pepper + served with a coddled egg \$14.00

DOLCI

- + **Tiramisu (V):** Traditional 'pick me up'. Layers of biscuit dipped in coffee + liquer, creamy marscapone + topped with chocolate \$15.00
- + **Panna Cotta (V):** means 'cooked cream'. Flavour changes weekly. Please ask the waiter for this week's special \$15.00
- + **Cannoli (V):** means 'little tube'. House made cannoli filled with a ricotta marscapone + chocolate twist \$15.00
- + **Frutta Fresca:** Seasonal fresh fruit served with a yoghurt parfait \$15.00

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