

trenino.
TRATTORIA

ANTIPASTI *(Starters)*

OLIVE MIXTE (V, VG, GF) Marinated Olives, lemon, chili, thyme, rosemary, EVOO & garlic	\$12
PANE CALDE (V, VG) Warm Breads, caramelised balsamic and EVOO & salted butter	\$15
CAPELANTE AL BURRO ALLE ERBE (GFA) Baked Scallops, herb butter, pangrattato & lemon	\$28
ARANCINI AL FUNGI (V) Mushroom Rice Balls, mozzarella, sugo & basil	\$24
POLPETTE DI MANZI E MAIALE Beef & Pork Meatballs, Napoli, parmesan & basil	\$26
CALAMARI ALLA GRILIA (GF) Grilled Marinated Calamari, fennel, orange & bang bang sauce	\$28
CARPACCIO DI MANZO (GFA) Beef Carpaccio, pickled mushroom, rocket, parmesan shaving, truffle aioli, cocktail onions & croutons	\$26
CAPRESE (V, GF) Buffalo mozzarella, roma tomatoes, salsa verde & balsamic vinegar	\$18
ANTIPASTI BOARD (GFA) for two Selection of cheeses, cured meats, served with accompaniments	\$48

PASTA *(GF available, ask your server)*

PAPPARDELLE AL RAGU Slow cooked Beef and Pork, tomato, parmesan, & basil	\$38
FETTUCCINE GAMBERI AL OLIO Prawns, zucchini, red onion, cherry tomato, chili, & EVOO	\$36
RIGATONI AI PISELLI E MENTA (V) Pea and mint puree, sundried tomato, burrata, chili, pangrattato, & herbs	\$28
POLLO STROZZAPRETI Chicken Breast, EVOO, flat mushroom, cherry tomato, sugo & cream	\$30
SPAGHETTI ALLA CARBONARA Guanciale, pepper, egg yolk, & pecorino	\$34
RISOTTO FUNGI (V) Mushroom Risotto, parmesan, & parsley	\$32
GNOCCHI AL FORNO (V) Baked Gnocchi, Buffalo mozzarella, pumpkin, pine nut, & fried sage	\$34

SECOND **I** *(Mains)*

BRACIOLA DI MAIALE \$38

Pan-seared Pork chop, smoked cannellini beans, pomegranate salsa, saffron vinaigrette, & balsamic eschalots

PESCARE DENTICE \$37

Gold-banded Snapper, coconut lime emulsion, onion soubise, bok choy & fried enoki

MELANZANE (V, GF) \$29

Baked Eggplant, mozzarella, parmesan, basil, & sugo

PIZZA **A ROSSA**

GARLIC PIZZA (V) \$12

Crushed garlic, butter

MARGHERITA (V) \$24

San Marzano tomato, fior di latte, basil

PROSCIUTTO E FUNGHI \$28

Sundried tomato, prosciutto, mushroom, basil

DOLCE INFERNO \$30

San Marzano tomato, fior di latte, spicy salami, burrata

GAMBERI \$28

Prawns, grilled zucchini, buffalo mozzarella, garlic oil, basil

TRENINO \$29

San Marzano tomato, prawns, mushroom, spicy salami, prosciutto fior de latte

PIZZA **A BIANCA**

SALSICCIA \$29

Fior di latte, broccoli alla Napoletana, fennel and chilli pork, gorgonzola and truffle oil

FUNGI & SMOKED HAM \$28

Mushroom, smoked leg ham, rocket, burrata, parsley

VEGANA (V, VG) \$27

Pumpkin, grilled zucchini, smoked bell pepper, walnuts, cherry tomato, rocket, EVOO

FRUTTI DI MARE \$32

Prawn, scallops, calamari, cherry tomato, sundried tomato, basil

LAT (Sides)

PATATE AL GRASSO D'ANATRA - Duck Fat Potatoes, chives, herb truffle crème, & chili oil	\$16
INSALATA TRENINO - Trenino's Caesar style salad	\$15
VERDURE DI STAGIONE - Seasonal Greens with cured yolk	\$16
MAIS ALLA GRIGLIA - Grilled Corn with chili garlic butter, pecorino	\$14

BAMBINI (Kids Menu)

SPAGHETTI BOLOGNESE	\$16
Rich, thick Bolognese sauce, spaghetti	
CHEESY PASTA	\$14
Three Cheese Pasta	
FORMAGGIO E HAM PIZZA	\$18
Pizza Bianca, Ham & Cheese	
MARGHERITA PIZZA	\$14
San Marzano tomato, buffalo mozzarella	Add Ham (\$5 extra)
PATATINE FRITTE	
Shoestring Fries & aioli	\$12

DESSERT

TIRAMISU	\$24
Biscotti, Coffee & Mascarpone with Cocoa	
APPLE GRANITA (GF)	\$22
with vanilla cardamom crème & Italian meringue	
GELATO & FRESH BERRIES (GF)	\$26
Ask our staff about our selection	
CHEESE PLATTER (GFA)	\$38
Selection of cheeses, served with accompaniments	
TRENINOS WHITE CHOCOLATE TART	\$28
White Chocolate mousse with fresh strawberries	

SWEET WINE

Spring Seed 'Sweet Pea' Moscato	\$38
McLaren Vale, South Australia	
d'Arenberg 'Nostalgia Rare' Tawny Port	\$16.5 / POA
Adelaide Hills, South Australia	

LIQUORI (Liquors)

KAHLUA	\$12
FRANGELICO	\$14
BAILEYS	\$12

SPARKLING

NV 22 Degree Halo Prosecco Riverlands, South Australia	\$10.5 / \$49
NV Villa Sandi 'il Fresco' Prosecco Veneto, Italy	\$65
NV Lini 910 'Labrusca' Lambrusco Rosato Emilia, Italy	\$79
NV Ca del Bosco 'Cuvee Prestige' Brut Franciacorta, Italy	\$147

WHITE WINE

2023 d'Arenberg 'The Dry Dam' Riesling McLaren Vale, South Australia	\$56
2023 La Villa Pinot Grigio Veneto, Italy	\$12.5 / \$54
2022 Bortoluzzi Pinot Grigio Friuli, Italy	\$76
2023 Tenuta La Chiusa Vermentino Blend Elba, Italy	\$78
2023 Mr Mick Fiano Clare Valley, South Australia	\$9.5 / \$45
2023 Jericho Fiano Adelaide Hills, South Australia	\$59
2023 Tamellini Soave Veneto, Italy	\$16 / \$69
2023 Tin Cottage Sauvignon Blanc Marlborough, New Zealand	\$10.5 / \$49
2023 Astrolabe Sauvignon Blanc Marlborough, New Zealand	\$65
2023 Tyrrells Chardonnay Hunter Valley, New South Wales	\$13 / \$48
2023 LS Merchants Chardonnay Margaret River, Western Australia	\$85
2021 Jermann 'Dreams' Chardonnay Friuli, Italy	\$175

ROSE & CHILLED RED

2023 La Prova Anglianico Reose <i>Adelaide Hills, South Australia</i>	\$12.5 / \$56
2023 Noisy Ritual 'Funny Business' Chilled Red <i>Victoria</i>	\$14 / \$58
2023 Podere 414 'Flower Power' Rosato <i>Tuscany, Italy</i>	\$68

RED WINE

2023 Crittenden 'Geppetto' Pinot Noir <i>King Valley, Victoria</i>	\$12 / \$52
2023 Delamere 'Flyleaf' Pinot Noir <i>Tamar Valley, Tasmania</i>	\$78
2022 Marcarini 'Lasarin' Nebbiolo <i>Piedmont, Italy</i>	\$18 / \$85
2019 Soumah 'Hexham Vineyard' Nebbiolo <i>Yarra Valley, Victoria</i>	\$89
2019 Sehesio 'Castelletto' Barolo <i>Piedmont, Italy</i>	\$174
2019 Monte Antico Sangiovese Blend <i>Tuscany, Italy</i>	\$64
2023 Mr. Mick Sangiovese <i>Clare Valley, South Australia</i>	\$10.5 / \$42
2019 Fiorini Chianti Superiore <i>Tuscany, Italy</i>	\$68
2019 Morgante Nero d'Avola <i>Sicily, Italy</i>	\$84
2022 First Drop 'Mother's Milk' Shiraz <i>Barossa Valley, South Australia</i>	\$14 / \$58
2021 Howard Park 'Leston' Cabernet Sauvignon <i>Margaret River, Western Australia</i>	\$80
2020 Speri Valpolicella Ripasso Superiore <i>Veneto, Italy</i>	\$112
2021 Glaetzer 'Amon Ra' Shiraz <i>Barossa Valley, South Australia</i>	\$165

COCKTAILS *(Sam's list)*

MARGARITA \$22
Tequila, Triple Sec & Lime Juice

ESPRESSO MARTINI \$20
EJ Espresso shot, Coffee Liqueur & Vodka (Handmade Roasted Hazelnut syrup or Vanilla Bean)

LONG ISLAND ICED TEA \$22
Vodka, Rum, Gin, Tequila, Triple Sec, Lemon Juice & Coke over ice

JUNGLE BIRD \$20
Rum, Campari, Pineapple Juice & Lime Juice over ice

APEROL SPRITZ \$18
Aperol, Prosecco, Bitters & Soda over ice

HUGO SPRITZ \$20
Elderflower Liqueur, Prosecco, Mint & Soda over ice

DARK & STORMY \$20
Dark Rum, Ginger Beer & Lime over ice

NEGRONI \$18
Campari, Gin & Sweet Vermouth over ice

TRENINO EL CAPITAN \$18
Pisco, Red Vermouth, Bitters

GIN BASIL SMASH \$18
Gin, Basil, & Lemon Juice over ice

MANHATTAN \$18
Rye Whiskey, Red Vermouth & Bitters

WHISKEY SOUR \$18
Scotch / Bourbon, Egg White & Lemon Juice

BIRRA ALLA SPINA *(Beer on tap)*

AETHER - Cazinoi Italian Pilsner 4.2% \$8 / \$12
True to style, light in colour with a clean, soft body and finishes with a crisp bite. Balanced perfectly between a firm malty backbone and a moderate hop profile

AETHER - All Australian Pale Ale 4.5% \$8 / \$12
Light-golden haze and is a tropical, juicy delight - dangerously sessionable. Vegan friendly & all natural - free of preservatives & additives

AETHER - Ginger Beer'd Ginger Beer 4.3% \$9 / \$14
Gluten free, all natural, vegan, low sugar, preservative & additive-free. Brewed traditionally using REAL ginger

PERONI NASTRO AZZURO 5% or 3.5% \$10

IL ALCOOL *(Spirits)*

BASIC SPIRITS	\$12
SHELF SPIRITS	\$14
TOP SHELF SPIRITS	from \$18

BEVANDE ANALCOLICHE *(non-alcoholic beverages)*

BIBITA ANALCOLICA - Coke, Coke Zero, Lemonade, Soda, Ginger Ale	\$5.5
LIMONE LIME E BITTER – Lemon Lime & Bitters	\$8.5
LIME FRESCO E SODA – Fresh Lime & Soda	\$6.5
BIRRA ALLO ZENZERO – Bundaberg Ginger Beer	\$7.5
ACQUA FRIZZANTE – Unlimited Sparkling Water	\$4

Ask our Staff about our Sangria options

SUCCO *(Juice)*

SUCCO DI MELA - Apple	\$6.5
SUCCO D'ARANCIA – Orange	
SUCCO DI ANANAS - Pineapple	



