



stuzzichino

cafe - bar - spuntini



SPUNTINI

ARANCINI di SPINACI	
Sicilian rice balls filled w sautéed spinach & mozzarella.	8
POLPETTE di PATATE	
Traditional garlic & herb potato patties	7
STICHINI di MELENZANE	
Crumbed golden fried eggplant fingers	7
ARANCINI PARMIGIANO	
Sicilian rice balls filled with grana padano cheese	6
SALAMI in CARROZZA	
Salami stuffed w tarragon infused goats cheese	8
POLPETTE SICILIANE	
Traditional garlic & herb stuffed meatballs w napoli	8
FRITTATA di RICOTTA	
Fresh ricotta grana & herb mini patties	7
BANDIERA d'ITALIA	
Semi dried tomato bocconcini & fresh basil	8
FRITTATA di CAVOLFIORE	
Cauliflower coated w Cinzano infused batter	7
BOCCONCINI FRITTI	
Fried baby mozzarella balls	7
STICHINI di ZUCCHINE	
Battered zucchini sticks	7
PARMIGIANA di MELANZANE	
Traditional baked eggplant lasagna w ciabatta	8
POLPETTE di POLLO	
Herbed chicken meatballs w pesto aioli	8
FUNGHI e FUNGHI	
Mixed Italian forest mushrooms on crispy bread	7
CALAMARI FRITTI	
Fried calamari w lemon aioli	7
SALSICCIA SICILIANA	
Pork & fennel house made sausage bites	8
OLIVE ASCOLANE	
Green olives stuffed w veal crumbed & shallow fried	7
GAMBERONE	
Pan seared prawns infused in garlic prosecco & parsley	9
FRITTATA di PISELLI	
Traditional pea & onion omelet slice	7
POLPO	
Marinated octopus strawberry balsamic	9
PROSCIUTTO FARCITO	
Black olive tapanard & ricotta wrapped w parma ham	9
CROSTINI di POLLO	
Spicy Italian chicken ribs w garlic & rosemary yogurt	9
QUAGLIE al FORNO	
Traditional oven baked quail legs w porcini mushroom, marsala sauce & truffle oil	10
POLENTA e RAGU	
Baked polenta cakes w slow braised ragu grana & parmesan oil	9

ANTIPASTI

FAT CHIPS	
	9.5
PANE AGLIO e OLIO	
Garlic bread	5.5
OLIVE ITALIANE	
Warm Italian and Sicilian olives	11
ARANCINI SICILIANI	
Sicilian rice ball w peas bolognese mozzarella. rocket and & parmesan side	12
BRUSCHETTA di POMODORO	
Roma tomato red onion fresh basil shaved reggiano & and EVO	12
PROSCIUTTO e MOZZARELLA di BUFALA	
Italian parma ham & buffalo mozzarella served w piadina bread	15
CAPRESE	
Fresh sliced tomato buffalo mozzarella basil served w piadina bread	14
PARMIGIANA di MELANZANE	
Traditional recipe of baked layers of grilled eggplant w napoli basil and reggiano cheese	15
CALAMARI FRITTI e RUCOLA	
Salt and pepper calamari served on house lemon aioli topped w a rocket & and baby caper salad	16
POLPETTE SICILIANE	
Garlic and herb infused meatballs simmered in a rich Napoli sauce	14
SALSICCIA e MELANZANE	
Grilled Italian sausages w eggplant & and roasted peppers	14
FORMAGGI ITALIANI	
Selection of provalone gorgonzola dolce pecorino parmigiano reggiano burrata caramelized pear and truffled honey	18
STUZZICHINO PLATTER	
Assortment of cold meats cheeses and assaggiini recommended for 2	24

RISOTTO

PORCINI MUSHROOM, CHICKEN & SPINACH	25.5
PRAWN, PEA & PROSCIUTTO	24.5

PASTA

SPAGHETTI MARINARA	
Prawns, scallops & calamari in rich napoli & EVO sauce	24
SPAGHETTI ALLA BOLOGNESE	16.9
PENNE RUSTICHE	
Bacon onion semi dried tomato rosemary napoli w dash of cream	19
FETTUCCINE ZUCCA e SPINACI	
Roasted pumpkin spinach rosemary garlic cream reduction	19
GNOCCHI AL SUGO	
House made potato gnocchi with traditional Italian tomato sauce	17
SPAGHETTI con PESTO SICILIANO	
Traditional Sicilian pesto w mash potato fresh basil garlic extra virgin olive oil	19
LASAGNE DELLA CASA	
Topped with bolognese & shaved grana padano	18.9
PENNE CARBONARA	
Bacon & garlic in a creamy egg sauce	18

SCONDI PIATTI

CHICKEN MARINARA (Stuzzichino's signature dish)	
Pan seared chicken breast topped w prawns, calamari and scallops in a creamy seafood sauce. Served on buttered seasonal vegetables & saffron risotto	28.5
CHICKEN PARMIGIANA	
House made chicken schnitzel, golden fried & topped w pomodoro & asiago cheese. Served with fat chips	19.5
COCONUT CHICKEN SALAD	
Grilled coconut coated chicken fillets roasted pumpkin cashews brie & baby spinach	19
SOUTHERN BEEF SALAD	
Marinated tender beef strips diced tomato Spanish onion egg noodles & mixed garden lettuce	19
SMOKED SALMON PIADINA STACK	
Baby spinach tomato Spanish onion piadina avocado & smoked salmon drizzled w house aioli	19
CHICKEN & AVOCADO SALAD	
Grilled fresh chicken fillets avocado mixed garden lettuce shaved grana parmesan balsamic dressing	19
ITALIAN GNOCCHI SALAD	
Wild rocket bocconcini semi dried tomato gnocchi fritti San Daniele prosciutto pesto balsamic dressing	19
CALAMARI CHORIZO SALAD	
Grilled fresh calamari spicy chorizo roasted peppers Sicilian olives mixed garden lettuce	19
CAESAR	
Baby cos lettuce, bacon, anchovies, shaved grana padano & croutons, topped w poached egg Add chicken	15.5 +3.5
WARM LAMB SALAD	
Tender lamb fillets grilled medium served w Mediterranean salad garlic sauce & warm piadina bread	24

PIZZE

MARGHERITA	
San Marzano tomato mozzarella di bufala fresh basil EVO	14
SICILIANA	
San Marzano tomato parmesan anchovy olives basil	14
ZINGARA ARRABBIATA	
San Marzano tomato mozzarella hot salami olives & roasted peppers	16
SAN DANIELE	
San Marzano tomato mozzarella prosciutto rocket & parmesan	16
ORTOLANA	
San Marzano tomato mozzarella roasted peppers grilled eggplant zucchini semi dried tomato and olives	16
Di ZUCCA	
Buffalo mozzarella roasted pumpkin feta spinach & EVO	16
INBOCCA HA CHINO	
Pesto Siciliano bocconcini roasted potatoes caramelized onion Italian sausage	16
CAPRICCIOSA	
San Marzano tomato mozzarella leg ham roasted mushrooms olives	16
MARE e MARE	
San Marzano tomato mozzarella fresh prawns scallops calamari	22
CALZONE	14

APERITIVI

STUZZITIF	
Rosso Antico, Aperol, Arancia rossa, soda e prosecco	15
PERATIF	
Aperol, Pear nectar, soda e Prosecco	15
SICILIANOTIF	
Campari, Aperol, Arancia rossa, lemonade	15
PESCATIF	
Aperol, Peach nectar, soda e Prosecco	15
NEGRONINNO	
Campari, Gin, Cinzano rosso soda e succo di arancia	15
COMPARITIF	
Campari, Aperol, Prosecco, soda squeeze di arancia	15
ALBICOCCATIF	
Aperol, Apricot nectar, soda e Prosecco	15

All Aperitivi come w complimentary spuntini platter

DESSERTS

A RANGE OF HOME MADE CAKES

BIRRA

Birra Messina	8
Peroni Originale – Tap	8
Peroni Reserva	10
Peroni Leggera	7
Moretti	8
Carona	9
Stella Artois	8
James Boages	8
Victoria Bitter	8

BIBITE

Acqua Naturale 750ml	7
Acqua Frizzante 750ml	7
Acqua Naturale 330ml	4.5
Acqua Frizzante 330ml	4.5
Aranciata Rossa	4.5
Chinotto	4.5
Limonata	4.5
Sanbitter Rosso	4.5
Coke	4
Diet Coke / Zero	4
Lemon Lime Bitters	4
Sprite	4
Soda Water	3.5
Tonic Water	3.5
Pear/Peach/Apricot/	
Blueberry Nectar	4
BBTE Iced Tea Peach/Lemon	4
Extensive drink menu on request	