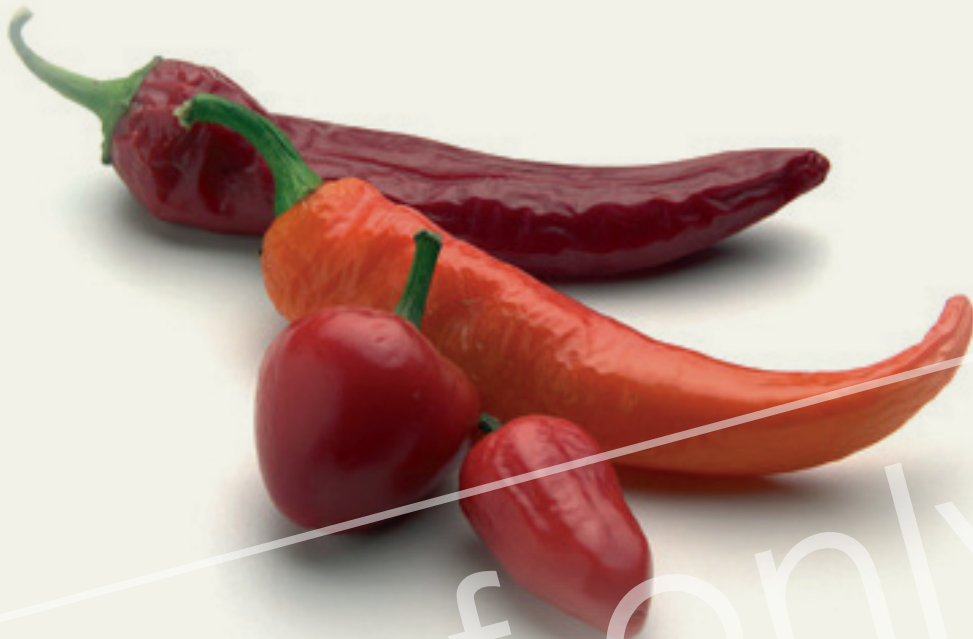


# Maria's Trattoria



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MENU & WINE LIST

**122- 124 Peel Street, North Melbourne, Vic, 3051.**

**Ph: (03) 9329 9016**

**F U L L Y   L I C E N S E D**

# SALADS & STARTERS

<b>Caesar Salad</b> .....	13.50
cos lettuce garnished with parmesan, crispy bacon, egg, croutons and anchovy fillets <b>with Chicken add \$3.00</b>	
<b>Insalata Mediterraneo</b> .....	13.50
mixed leaf lettuce topped with olives, sundried tomatoes, bocconcini and cucumber	
<b>Insalata Caprese</b> .....	13.50
tomato, bocconcini cheese and olives	
<b>Garden Salad</b> .....	8.50
<b>Antipasto</b> .....	16.90
a selection of cured meats, pickled vegies and other tasty morsels	
<b>Garlic or Herb Bread</b> .....	per basket 5.00
<b>Warm Chicken Salad</b> .....	14.50
tender pieces of chicken on a bed of cos, mixed leaves and greens	
<b>Bruschetta Traditional</b> .....	8.00
crusty ciabatta bread topped with chopped tomato dressed in olive oil, basil and garlic	

# SOUP

<b>Minestrone</b> .....	8.90
<b>Tortellini in Brodo</b> .....	8.90
pasta dumplings filled with veal in a clear chicken broth	
<b>Soup of the Day</b> .....	8.90
please check blackboard	

# RISOTTO

<b>Pollo Funghi &amp; Spinach</b> .....	14.90
with chicken, mushrooms and spinach	
<b>Pescatore</b> .....	16.90
seafood, garlic and light tomato sauce	
<b>Risotto Ortolana</b> .....	14.90
medley of vegetables with napoli sauce and a touch of cream	



# PASTA

<b>Fettuccine Gamberi</b> .....	15.90	17.90
with prawns, spinach and fresh tomato		
<b>Fettuccine Pesto*</b> <b>V</b> .....	14.90	15.90
basil, pinenuts, garlic, olive oil and parmesan shavings		
<b>Fettuccine Tonno</b> .....	15.90	16.90
capers, black olives and tuna with Napoli sauce and touch of cream		
<b>Spaghetti Marinara</b> .....	15.90	18.90
selection of seafood cooked in wine, garlic and olive oil		
<b>Spaghetti Pescatore</b> .....	15.90	18.90
seafood, garlic and a napoli sauce		
<b>Fettuccine Carbonara</b> .....	14.90	15.90
bacon, egg and cream		
<b>Penne Trattoria</b> <b>V</b> .....	14.90	15.90
tubes of pasta tossed with artichokes, capsicum, olives, tomato and a touch of cream		
<b>Pumpkin Agnolotti ai Funghi*</b> <b>V</b> .....	14.90	17.00
pumpkin pockets of pasta filled with ricotta and roast almonds, served in a cream and mushroom sauce		
<b>Tortellini alla Romana</b> .....	14.90	15.90
veal filled pasta dumplings with bacon, mushrooms, tomato and a touch of cream		
<b>Ravioli Bolognese</b> .....	14.90	15.90
served with traditional meat sauce		
<b>Penne Puttanesca</b> .....	14.90	15.90
capers, anchovies, chilli, garlic, olives, capsicum and tomato		
<b>Penne Amatriciana</b> .....	14.90	15.90
bacon, capsicum, chilli, spring onion and napoli sauce		
<b>Penne Siciliana</b> <b>V</b> .....	14.90	16.00
eggplant, olives and spring onions		
<b>Spaghetti Calabrese</b> .....	14.90	15.90
hot salami, olives, spring onions and tomato		
<b>Spaghetti Taormina</b> .....	14.90	15.90
capers, garlic, anchovies, basil, sundried tomatoes, black olives and extra virgin olive oil topped with shaved parmesan		
<b>Penne Alla Rose</b> <b>V</b> .....	14.90	15.90
tomato, garlic, basil and cream sauce		
<b>Penne Con Pollo e Funghi</b> .....	14.90	15.90
tubes of pasta with cream, and mushroom sauce and chicken		
<b>Pasta Mista for Two (extra \$3.00 for seafood)</b> .....		40.00
choice of three pasta dishes		
<b>Fettuccine Paesana</b> .....	14.90	15.90
sausage, bocconcini and Napoli sauce		
<b>Lasagne</b> .....		14.90



\* Contains Nuts

**V** Vegetarian Dishes

# MAINS

<b>Pollo/Vitello Parmigiana</b> .....	<b>22.90</b>
crumbed breast of chicken or veal topped with mozzarella and napoli	
<b>Pollo alla Trattoria</b> .....	<b>19.90</b>
breast of chicken with artichoke hearts, capsicum and olives and napoli sauce	
<b>Vitello Funghi</b> .....	<b>22.90</b>
with white wine and mushroom sauce	
<b>Pollo Funghi</b> .....	<b>19.90</b>
tender chicken fillet with white wine and mushroom sauce	
<b>Cotoletta alla Milanese</b> .....	<b>21.90</b>
crumbed veal lightly fried	
<b>Vitello alla Romana</b> .....	<b>22.90</b>
tender veal escalopes with bacon and mushroom sauce	
<b>Vitello Piccantina</b> .....	<b>22.90</b>
veal sauteed in a chilli and lemon sauce	
<b>Bistecca</b> .....	<b>24.90</b>
steak topped with your choice of sauces: mushroom, mexicana, garlic	
<b>Fish of the Day</b>	
please see blackboard menu	
<b>Garlic Prawns</b> .....	<b>25.90</b>
served on a bed of rice and vegetables	
<b>Veal Scaloppine Al Vino Bianco</b> .....	<b>22.90</b>
white wine sauce	

**All mains are served with vegetables**

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# DESSERTS

<b>Tiramisù</b> .....	<b>7.90</b>
layers of sponge fingers soaked with coffee, marsala and sambuca topped with creamed mascarpone cheese	

**Please see black board special for cakes of the day**

## BEERS

Victoria Bitter .....	6.00	Cascade Premium .....	6.50
Crown Lager .....	7.00	Cascade Premium Light.....	6.00
Stella Artois .....	7.00	Peroni Nastro Azzuro .....	7.00
Corona .....	7.00	Pure Blonde .....	6.00

## HOT BEVERAGES

<b>Coffees :</b> Espresso, Long Black & Macchiato .....	3.50
: Cappuccino & Latte .....	3.50
: Vienna.....	4.00
: Babycino .....	1.00
<b>Caramel Latte</b> .....	4.00
with cream & caramel	
<b>Hot Chocolate</b> .....	4.00
<b>Tea</b> .....	per pot 3.50
Chamomile, Peppermint, Earl Grey, English Breakfast and Regular	
<b>Coffee Affogato</b> espresso with a scoop of ice cream .....	5.00
• plus a shot of liqueur .....	9.00

## COLD BEVERAGES

<b>Iced Coffee/Chocolate</b> .....	5.00
<b>Soft Drinks</b> .....	4.00
Coke, Diet Coke, Sprite, Lemon Mineral, Orange Mineral, Dry Ginger, Tonic Water, Orange & Passionfruit Mineral Water	
<b>Juices</b> .....	4.00
Orange, Apple, Pineapple, Tomato	
<b>San Pelligrino Range (Imported)</b> .....	4.00
Aranciata Rossa, Limonata & Chinotto	
<b>San Pelligrino Plain Mineral Water 500mls</b> .....	5.00

## MIXED DRINKS

<b>Scotch &amp; Coke</b> .....	7.50	<b>Gin &amp; Tonic</b> .....	7.50
<b>Kahlúa &amp; Milk</b> .....	7.50	<b>Lemon/Lime &amp; Bitters</b> .....	5.00
<b>Jim Beam Bourbon</b> .....	7.50	<b>Vodka &amp; Orange</b> .....	7.50
<b>Pernod &amp; Orange</b> .....	7.50	<b>Southern &amp; Coke</b> .....	7.50

## LIQUEURS

<b>Sambuca</b> .....	7.50	<b>Galliano</b> .....	7.00
<b>Cointreau</b> .....	7.50	<b>Strega</b> .....	7.00
<b>Amaro Averna</b> .....	7.50	<b>Grand Marnier</b> .....	7.50
<b>Tia Maria</b> .....	6.50	<b>Cognac</b> .....	9.90
<b>Drambuie</b> .....	7.50	<b>Baileys</b> .....	6.50

**One Bill Per Table. All Prices Include G.S.T.**

# SPARKLING WINE

	Glass	bottle
<b>Yellowglen Yellow Piccolo</b> .....	200ml	6.90
The richly flavoured palate shows vibrant apple, as well as strong biscuit character from the extended maturation.		

# WHITE WINE

<b>Lindemans Premier Selection Chardonnay (House Wine)</b> .....	6.90	24.00
Grapefruit and citrus aromas abound, with underlying mineral and cream elements leading to a stylish, medium bodied palate in keeping with the fruit driven nature.		

<b>Saltram Maker's Table Chardonnay</b> .....	6.90	26.00
This wine is full flavoured, rich & fruit-driven. The wine finishes well balanced between delicate fruit & rich round flavours.		

<b>Lindeman's Porphyry White</b> .....	6.90	19.90
The bouquet is rich & fragrant showing floral Muscat-like fruit. The palate has rich, luscious, grapey fruit flavour & is sweet, but balanced with crisp acidity.		

<b>Angel Cove Sauvignon Blanc (Marlborough, NZ)</b> .....	6.90	25.00
The aroma is an intense mix of tropical fruits with a hint of passionfruit & zesty citrus peel. Tropical fruit flavours dominate, the finish is refreshingly crisp with lingering mineral & citrus flavours.		

<b>Squealing Pig Sauvignon Blanc (Marlborough, NZ)</b> .....	28.00
This Squealing Pig Sauvignon Blanc is from the Awatere Valley which is located on the edge of Marlborough in New Zealand. This wine is lively and aromatic with tropical fruit flavours of pineapple, passionfruit and citrus.	

<b>Secret Stone Sauvignon Blanc (Marlborough, NZ)</b> .....	28.00
The natural acidity of these Marlborough grown grapes provides a wonderful backbone and length.	

<b>Lindemans Premier Selection Riesling</b> .....	24.00
An elegant, refreshing wine with delicate varietal fruit flavours, residual sugar and a crisp acid finish.	

<b>Castello di Gabbiano Pinot Grigio</b> .....	26.00
The palate is vibrant and fresh with tropical fruits trailing with punchy acidity that leaves the finish clean and crisp.	

<b>Fifth Leg Whippersnapper Sauvignon Blanc Semillon Chenin Blanc</b> .....	28.00
Youthful, cheeky and in-your-face, this innovative blend delivers lifted lychee flavours from Sauvignon Blanc, complemented by a crisp, grassy Semillon finish. The Chenin Blanc provides lovely aromatics.	

<b>Baddaginnie Run Verdelho</b> .....	27.00
A lovely crisp wine and 'a model of elegance' (Paddy Kender). A fruitier, more complex alternative to Sauvignon Blanc.	

## CHECK OUT WINE OF THE MONTH



# RED WINE

	Glass	bottle
<b>Lindemans Premier Selection Shiraz Cabernet (House Wine)</b> .....	6.90	24.00
Shows aromas of spicy plum and dark fruits supported by subtle lifted oak notes. Ripe plum and cherry fruit flavours flood across the palate with balanced toasty oak and firm tannins providing a long finish.		
<b>Saltram Makers Table Shiraz</b> .....	6.90	25.00
The palate has great depth with silky, but firm tannins, elegantly balanced with dark berry fruit & smoky vanilla oak characters, generating generosity & length.		
<b>Pepperjack Barossa Shiraz</b> .....		35.00
Aromas of blackberry and plum are supported by pepper and spice characters on the nose. The rich, round, soft palate shows concentrated berry fruit, complex oak and star anise notes.		
<b>Baileys Of Glenrowan Shiraz</b> .....		28.00
This wine shows complex aromas of blackberry, blood plum & rose petals with hints of liquorice & spice. The full-bodied palate displays rich, ripe fruit flavours & a robust long finish full of flavour.		
<b>Baddaginnie Run Shiraz</b> .....		28.00
Elegant and full flavoured: Silver Medal at 2006 Cowra Wine Show. Bronze Medal at 2006 Strathbogie Ranges Wine Show.		
<b>Penfolds Bin 389 Cabernet Shiraz</b> .....		65.00
The palate is complete, rich and mouth filling, easily handling the prominent tannins and new oak.		
<b>Penfolds Koonunga Hill 76 Shiraz Cabernet</b> .....		24.00
Highly perfumed aromatic lift of dark, black fruits - plum, blueberry & dark cherry, backed by notes of chocolate & liquorice. Across the palate, ripe, blueberry & dark cherry fruit flavours stylishly combine with chocolate & olive flavours. Texturally silky, fine & tight.		
<b>Wynns Coonawarra Estate 'The Gables' Cabernet Shiraz</b> .....		34.00
A rich but tightly structured palate with fine balanced tannins, an elegant wine, with sweet berry fruit, black pepper and mint flavours.		
<b>Wolf Blass Eaglehawk Cabernet Sauvignon</b> .....	6.90	24.00
Lifted aromas of attractive spice, mint & berry fruit blend harmoniously. The palate is rich with varietal flavours of blackcurrant & mint, with a soft lingering finish.		
<b>Penfolds Thomas Hyland Cabernet Sauvignon</b> .....		28.00
Opulent and full, with sweet, wild raspberry freshness and an underpinning chocolatey richness.		
<b>Rothbury Estate Cabernet Merlot</b> .....		24.00
The nose displays smoky blueberry & blackcurrant aromas. The palate shows ripe flavours of cassis with hints of chocolate. This wine is deep & finishes soft & round.		
<b>Penfolds Rawson's Retreat Merlot</b> .....	6.90	24.00
Initial red cherry, plum and strawberry flavours are given definition and structure by a spicy oak finish and defining ripe tannins.		
<b>Chianti</b> .....		34.00
<b>Lindemans Bin 35 Rose (served chilled)</b> .....		21.50
Fresh lifted aromas of cherry & strawberry with touches of spice. Red summer berry flavours follow from the nose across a bright, juicy palate. A clean & stylish rose.		
<b>Rosemount Diamond Label Pinot Noir</b> .....	7.00	28.00
The nose shows ripe, earthy aromas with touches of cherry, strawberry conserve & spice. Medium bodied with flavours of cherry, fresh apple & strawberry.		

# FORTIFIEDS

	Glass
<b>Penfolds Club Port</b> .....	5.00
Rich and vibrant with ripe spicy fruit, toffee, and walnut flavours leading to a cleansing finish.	
<b>Baileys of Glenrowan Founders Muscat</b> .....	6.50
The Baileys Founder Series Tawny Port is russet red in the glass with aromas of fresh fruit. The Founders Series Port has delicate barrel flavours and is light and elegant on the palate but intense flavour on the finish with lingering rancio notes.	



# Maria's Trattoria

122- 124 Peel Street, North Melbourne, Vic, 3051.

Ph: (03) 9329 9016

**Credit Card Surcharge \$2.00**

**..... Corkage \$3.00 per person .....**