

TROVATO

DINING MENU

11am - 9pm

FOR THE TABLE

FOCACCIA (Per Piece) ✓ \$3.50

Rosemary, cherry tomatoes, olives, oregano, garlic, side of olive vinaigrette (Min. 2 Pcs)

 **BAKED CAMEMBERT ✓** \$25.90

Baked with garlic and thyme, served with side of baguette and cracker, drizzled with honey

BRUSCETTA PLATTER \$15.90

4 kinds of bruschetta;
Tomato and basil / Wild mushroom with parmigiano cheese
Spicy mayo shrimp / Cream spinach and smoked salmon

FRESHLY SHUCKED OYSTERS (3 Pcs) \$20.90

Plump, creamy and lightly briny, with lemon wedges and tabasco

6 Pcs (\$30.90) / 12 Pcs (\$55.90)


ANTIPASTI

TROVATO'S PLATTER \$29.90

Maple rockmelon tartlet, prosciutto ham, brie, walnuts and berries, side of honey

ROASTED BONE MARROW \$18.90

Marinated in marjoram, rosemary, baked till juicy, sprinkle of sea salt, drizzle of olive oil and side of baguette (Min. wait of 20mins)

 **ITALIAN MEATBALLS** \$15.90

Homemade beef meatballs, parmigiano cheese, tomato sauce

CLAMS AND MUSSELS \$24.90

Slow stew mussel and clams in vino bianco (white wine), fresh basil, diced onion, garlic, side of bread *Spicy / Non-spicy

SCALLOPS IN SHELL (3 Pcs) \$16.90

Baked scallop, topped with caviar, creamy mayo and parmigiano cheese

GRILLED OCTOPUS \$28.90

Octopus leg, squid ink aioli, concassé

 **OYSTERS AL FORNO (BAKED) (6 Pcs)** \$38.90

Oysters sautéed with bacon bits, onion, spinach and gratin with mornay sauce

SEAFOOD IN PARCHMENT \$39.90

Snow crab, tiger prawn, squid, mussel, clam baked with livornese sauce

TROVATO'S CHILLI CRAB 🍷 \$24.90

Fried soft shell crab with a side of bread, chilli crab sauce

SALAD

 **BURRATA ✓** \$21.90

Burrata cheese served with cherry tomatoes, sweet basil, balsamic glaze

PROSCIUTTO \$19.90

Wild rocket, prosciutto ham, sun-dried tomatoes, citrus vinaigrette

CAESAR \$15.90

Baby romaine, egg, smoked chicken, bacon bits, croutons, homemade dressing

Add-On: Smoked salmon \$6 / Prosciutto ham \$8

SOUP

TRUFFLE MUSHROOM ✓ \$13.90

Mix mushrooms, cream, truffle oil

SOUP OF THE DAY \$10.90

Check with us for our daily special

BITES

 **TRUFFLE FRIES ✓** \$16.90

Shoestring fries, truffle oil, parmesan cheese

REGULAR FRIES ✓ \$8.90

Shoestring fries, sea salt

MUSHROOM FRITTO ✓ \$13.90

Fried button mushroom, garlic aioli dip

ITALIAN SPICY or HONEY WINGS (5 Pcs) \$12.90

Fried midwings hand brushed with our in-house sauce

 **BABY SQUID FRITTO** \$18.90

Deep fried baby squid, remoulade sauce

ITALIAN WHITE BAIT 🍷 \$14.90

Chilli flakes, sea salt, lemon drizzle




PROSCIUTTO WRAPPED ASPARAGUS \$19.90

Baked asparagus wrap with prosciutto ham, balsamic reduction

 **ARANCINI ✓** \$17.90

Risotto rice balls stuffed with buffalo cheese, mozzarella cheese, side of pumpkin puree

Please inform your server if you have any food allergies

 Chef's Recommendation  Spicy  Vegetarian

Prices are subject to Service Charge and prevailing GST

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PASTA & RISOTTO

RISOTTO

ASPARAGUS RISOTTO ✓ \$22.90

Asparagus, baby carrot, cream mascarpone sauce

 **GAMBERI RISOTTO** \$25.90

Fresh tiger prawn, bay scallop, in-house Italian tomato sauce

TRUFFLE RISOTTO ✓ \$23.90

Mixed mushrooms, truffle oil, truffle cream sauce

FUSILLI POMODORO ✓ \$16.90

Traditional italian sauce made in-house with tomatoes, garlic, onion, basil *Spicy / Non-spicy

 **TAGLIATELLE PESTO** ✓ \$21.90

In-house blend of fresh basil, pine nuts, sun-dried tomatoes, cream, parmesan cheese

VEDURE LASAGNE ✓ \$21.90

Layers of eggplant and pasta in tomato sauce, bechamel, parmesan cheese

LINGUINE AGLIO OLIO 🍴 \$23.90

Simple yet delicious sauce of olive oil sautéed with mix mushroom, bacon, garlic, chopped chilli

SPAGHETTI BOLOGNESE \$20.90

Slow cooked ground beef, onions, fresh tomatoes, parmesan cheese

 **BEEF LASAGNE** \$21.90

Layers of pasta in beef bolognese sauce, bechamel, parmesan cheese

SPAGHETTI SAUSAGE RAGU 🍴 \$23.90

Grilled pork cheese sausage, baby spinach, chopped chilli, ragu beef sauce

GARGANELLI ROSATELLA \$26.90

Crispy prosciutto ham, wild rocket, creamy pink sauce

 **LINGUINE SEAFOOD AGLIO OLIO** 🍴 \$25.90

Simple yet delicious sauce of olive oil sautéed with fresh tiger prawns, mussels, squid, garlic, chopped chilli

LINGUINE PUTTANESCA 🍴 \$28.90

Soft-shell crab, squid, mussel, prawn sautéed with black olives, capers, anchovies, diced onions and fresh basil in spicy tomato sauce - For Seafood Lovers

SPAGHETTI VONGOLE \$22.90

Clams sautéed with olive oil vino bianco, garlic, onions *Spicy / Non-spicy

 **GNOCCHI GORGONZOLA** ✓ \$26.90

Pillowy gnocchi in chef's in-house cheese sauce, topped with parmigiano cheese - For Cheese Lovers

TAGLIATELLE CARBONARA \$23.90

Pancetta and parmesan cheese tossed in light cream sauce, topped with egg yolk and parmigiano cheese

HOMEMADE PASTA

RICOTTA RAVIOLI ✓ \$26.90

Charcoal pasta stuffed with ricotta cheese, pine nut, pumpkin butternut sauce

 **BEEF TORTELLINI** \$24.90

Spinach pasta stuffed with ground beef, pomodoro basil sauce

KIDS MENU \$12.90

For children 10 and under, all items include a packet of apple juice

*Not available for takeaway

SPAGHETTI CARBONARA

BOLOGNESE SPAGHETTI

FISH AND CHIPS

PIZZA (BASE: TOMATO OR CREAM)

Cheese, Ham

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BRICK-FIRED PIZZA

RED

MARGHERITA ✓	\$19.90
Freshly sliced romaine and cherry tomatoes, fresh basil, tomato sauce, mozzarella cheese	
VERDURE ✓	\$22.90
Eggplants, zucchini, capsicum, mushroom, tomato sauce, mozzarella cheese	
CACCIATORE	\$22.90
Chicken cube, onion, mushroom, tomato sauce, mozzarella cheese	
 CALZONE (HALFMOON)	\$25.90
Streaky bacon, mushroom, onion, pomodoro sauce, mozzarella cheese	
PEPPERONI	\$24.90
Beef salami, oregano, tomato sauce, mozzarella cheese	
 TRIO PORK	\$25.90
Pork salami, slow cooked ground pork, sausage, tomato sauce, mozzarella cheese	
PROSCIUTTO RUCOLA	\$29.90
Wild rocket, prosciutto ham, olive oil, tomato sauce, parmesan, mozzarella cheese	
 TROVATO'S SPECIAL	\$35.90
Charcoal pizza base, chef's choice of ingredient selection - 4 Flavours	

WHITE

TRUFFLE MUSHROOM ✓	\$25.90
Mix mushrooms, sweet onions, truffle sauce, parmesan cheese	
FORMMAGGI	\$25.90
Gorgonzola, ricotta, brie, mozzarella cheese	
CARBONARA PIZZA	\$27.90
Bacon, egg yolk, garlic cream, parmesan, mozzarella cheese	
PANCETTA SPINACH	\$29.90
Pancetta, sauteéd spinach, onions, egg, cream, mozzarella cheese	
SMOKED SALMON	\$30.90
Smoked salmon, bombay onions, cream, garlic dill reduction, caviar, mozzarella cheese	
 SPICY CRAB 🌶️	\$29.90
Crab meat, bay scallops, sambal aioli, bombay onions, cherry tomato, chilli, mozzarella cheese	
 GARLIC BUTTER PRAWN	\$26.90
Sauteéd prawn, garlic butter, parsley	
OCTOPUS PIZZA	\$32.90
Grilled octopus, tomato concassé, potato, honey mustard, mozzarella cheese	

MAINS

CHICKEN ROULADE	\$26.90	 IBERICO PORK CHOP	\$38.90
Bacon wrapped chicken thigh, tomato risotto, Italian cream sauce		200G Grilled nutmeg marinated pork, herb potato, spicy sweet pomodoro sauce, broccoli	
 DUCK CONFIT	\$29.90	RIBEYE - MB4+	\$42.90
Duck leg, mashed potato, tangy orange glaze		200G Charcoal grilled Ribeye steak served with sauteéd vegetables, potatoes, chasseur sauce	
FISH OF THE DAY	\$28.90	OSSO BUCO	\$35.90
Baked fish with white wine, caper sauce, thyme, butter, cherry tomato *Check with us for available fish		Slow braised veal shank, potatoes, tomato bell pepper sauce	
SEAFOOD FRITTO	\$32.90	LAMB SHANK	\$32.90
Assorted seafood fritter with white fish fillet, squids, prawn, soft shell crab, remoulade sauce		Slow braised lamb leg, mashed pumpkin, arugula	

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BEVERAGES

WATER \$5.5

SAN PELLEGRINO SPARKLING
ACQUA PANNA STILL

HOMEMADE

HOT / ICED

ICED LEMON TEA	\$5.0
ICED SHAKEN ROSE LEMONADE	\$6.5
ICED SHAKEN GRAPEFRUIT TEA	\$6.5
ICED SHAKEN HONEY MANGO TEA	\$6.5
YUZU FIZZ	\$7.0
ROSE BERRY BLISS	\$7.0
SPARKLING ELDERFLOWER	\$7.0
HOT / ICED CHOCOLATE	\$6.5 \$7.0
HOT / ICED MATCHA LATTE	\$6.5 \$7.5
HOT / ICED CHAI LATTE	\$6.5 \$7.5
POT OF TEA	\$7.0

English Breakfast, Earl Grey, Chamomile, Jasmine Green Tea

CANNED DRINKS

COKE COKE ZERO SPRITE	\$4.0
GINGER ALE TONIC SODA WATER	\$4.0
SAN PELLEGRINO	\$6.0

Pomegranate | Orange | Grapefruit

JUICES \$5

CRANBERRY | ORANGE | LIME | APPLE

DESSERTS

TIRAMISU	\$12.90
CREME BRULEÉ	\$8.90
BERRIES PANNA COTTA	\$8.90
CHOCOLATE CAKE	\$12.90

With Caramelised Bananas

SORBET & A POUR OF PROSECCO	\$15.90
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Raspberry Sorbet, Prosecco BRUT

GELATO	\$4.0
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Vanilla | Double Chocolate | Raspberry Sorbet | Pistachio (+\$2)

For more monthly special desserts, please refer to our cake display

DRAFT 1/2 pint / 1 pint

PERONI AZZURRO LAGER \$9 | \$12

5.1% ABV

Light and clean like a pilsner beer, Italian lager beer with a crisp and refreshing taste and subtle citrus aroma.

SEASONAL CRAFT BEER *Per Pint*

Please check with the servers for our beers on tap.

SEASONAL BOTTLED CRAFT

Please check with the servers for our choice of bottled craft

HOUSE WINE GLS / BTL

WHITE WINE \$13 | \$60

PINOT GRIGIO DOC, SARTORI, VENETO, ITALY

Refreshing taste of lemons with peach and apricot fruitiness, attractive hints of honey. Pairs well with antipasti and seafood.

RED WINE \$13 | \$60

MERLOT IGT, MONTEDIDIO, PUGLIA, ITALY

Medium bodied, notes of black cherries and plums, silky tannins and an elegant acidity. Pairs well with pizzas and most pastas.

PROSECCO \$13 | \$60

PROSECCO BRUT LOVE STORY DOC NV, SARTORI, VENETO, ITALY

Citrus, orange blossoms and stone fruits on the palate. Fresh citrus and floral notes linger on the finish

ALCOHOL

HIGHBALL \$12

Jim Bean Lemon

Suntory Kakubin Honey

Dewar's Elderflower (+\$1)

GIN & TONIC \$12

Yuzu

Blueberry & Mint

Pink Rose

Grapefruit & Pink Peppercorn