



Trattoria, a casual Italian eatery, less formal than a restaurant.

Trattoria Ilaria serves honest and simple traditional food, wine and service. Unlike a spacious restaurant, perhaps with a disposition for a formal ambiance, Trattoria Ilaria boasts a lively atmosphere with a snug and cosy feel. Sit back, relax and enjoy!



## PRE-DINNER APERITIFS AND COCKTAILS

Cinzano Bianco.....	Italy .....	60ml .....	\$7
Cinzano Extra Dry.....	Italy .....	60ml .....	\$7
Cinzano Rosso .....	Italy .....	60ml .....	\$7
Campari .....	Italy .....	30ml .....	\$7
Aperol.....	Italy .....	60ml .....	\$7

### Aperol Spritz

90ml Italian prosecco, 60ml Aperol, 30ml Soda over ice with orange slice.....	\$13
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### Americano

30ml vermouth rosso, 30ml Campari over ice with soda and orange slice.....	\$13
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### Negroni

30ml vermouth rosso, 30ml Campari, 30ml dry Gin over ice slice of lemon and orange .....	\$16
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### Amaretto Sour

30ml Amaretto, lime juice, soda and dry ginger ale over ice served with lemon slices.....	\$12
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### Orange Passion

30ml Campari, orange juice and soda over ice and orange slices.....	\$12
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### Cinzano Limone

60ml dry Cinzano and Italian style lemonade over ice and lemon slices .....	\$12
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### Amalfi Spritz

30ml Limoncello, 60ml prosecco and soda over ice served with lemon slices .....	\$13
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### Whisky Ginger Hi-Ball

30ml whisky, dry ginger ale over ice with fresh lemon slices .....	\$12
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### Campari Nero

30ml Campari, chinotto over ice with fresh orange slices.....	\$12
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### Cinzano Rosso e Coca Cola

60ml Cinzano Rosso and coke over ice served with lemon slices .....	\$12
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## BEER

Eagle Bay Kolsch .....	Margaret River, WA .....	4.7% .....	\$8
Peroni Rosso .....	Italy .....	5.2% .....	\$8
Peroni Leggera .....	Italy .....	3.5% .....	\$8
Peroni Nastro Azzurro.....	Italy .....	5.1% .....	\$8
Birra Moretti Lager .....	Italy .....	4.6% .....	\$8
Carlton Dry .....	Aust .....	4.5% .....	\$8

## SPARKLING WINE

Casa Defra Prosecco DOC .....	Italy .....	\$8 .....	\$29
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A light prosecco. Clean fruit notes make it easy drinking.



## WHITE WINE

	<b>Glass</b>	<b>500ml</b>	<b>Bottle</b>
Canti Pinot Grigio ..... Italy .....	\$8	\$21	\$30
Dry, soft and well balanced with apple citrus flavours. Perfect with seafood and pasta with delicate sauces.			
Cherubino Laissez Faire Fiano ..... Margaret River, WA .....			\$52
A classic Southern Italian variety, this wine has flavours of peach and hints of preserved lemon, the acidity is long and fine wrapped in soft texture.			
Greywacke Sauvignon Blanc ..... Marlborough, NZ .....			\$55
Greywacke is the venture of Kevin Judd, former winemaker at Cloudy Bay. Packed with ripe stone fruit, melons and mandarin creating a succulent tropical fruited style with a classic Marlborough zing.			
Credaro Kinship Chardonnay ..... Margaret River, WA .....	\$12	\$35	\$48
Elegant chardonnay with flavours of stone fruit and fresh citrus. The wine has a refined structure and finishes with a fresh mineral acidity.			
Credaro Five Tales Sauvignon Blanc Semillon ..... Margaret River, WA .....	\$8.5	\$22	\$32
Delicate aromas and flavours of citrus blossom and tropical fruits.			
Corymbia Chenin Blanc ..... Swan Valley, WA .....			\$59
The wine shows distinctive characters of lemon pith, blackcurrant leaf, fresh crunchy pear with a textural, vibrant and typically saline finish. It's so salivating, it's the perfect drink for every occasion.			
Plantagent Three Lions Riesling ..... Great Southern, WA .....			\$42
Pure and focused dry style of Riesling, displaying citrus and grapefruit initially with an almost oily richness providing depth and racy acidity driving a long finish.			

## ROSE WINE

	<b>Glass</b>	<b>500ml</b>	<b>Bottle</b>
Madfish Moscato ..... Margaret River, WA .....	\$7.5	\$20	\$28
Full of exotic notes of guava, quince and raspberry, lightly spiced with musk, rose petal and star anise.			
House of Cards Rose ..... Margaret River, WA .....	\$11	\$33	\$39
Delicate with aromatics of guava and raspberry rope liquorice with hints of violets, roses and oak. The palate is light, off-dry and refreshing with ripe red fruit flavours.			

## RED WINES

	<b>Glass</b>	<b>500ml</b>	<b>Bottle</b>
Caldora Sangiovese ..... Abruzzo, Italy .....	\$8	\$21	\$29
Deep red bouquet with intense aromas of ripe and juicy fruit. Palate Medium to full body. Easy drinking table wine.			
Vintners Ridge Cabernet Sauvignon ..... Margaret River, WA .....	\$11	\$33	\$42
This cabernet is deep crimson red in colour, shows a bouquet of cassis, mulberry and dark plum aromatics, combining cedar, vanilla oak aromas.			
Rocca de Macie Chianti Classico DOCG ..... ITALY .....	\$12	\$38	\$48
Colour: lively ruby red with a intense and persistent bouquet with hints of wild berries that combine well with the aromas released by the wood of the barrels.			
Bartista Angelina Pinot Nior ..... Manjimup, WA .....	\$12	\$40	\$49
The palate has good weight and mouthfeel with cherry, spice and liquorice flavours dominant.			
Castelli Black Label Cabernet Merlot ..... Great Southern, WA .....			\$38
Ripe, rippling with delicious red and black fruits with a soft, sumptuous mouthfeel.			



## RED WINES cont'

Brockenchack Zipline Shiraz ..... Eden Valley, SA .....\$11 ..... \$33..... \$42  
 A generous full-bodied shiraz with a seductive fruit sweetness and soft savoury tannins.

Vigneti Zabu Chiantari Nero d'Avola..... Sicily, Italy ..... \$46  
 Flagship Sicilian variety displays an intense ruby colour and perfumed black cherry and wild berry fruit flavours. Perfect with Southern Italian foods.

Cirillo The Vincent Grenache..... Barossa Valley, SA ..... \$42  
 The Vincent offers inviting aromas of rich fruit and white pepper. The palate is generous with intense true varietal characteristics.

Hither & Yon Tempranillo ..... McLaren Vale, SA ..... \$45  
 Its super-jubey, but with a good whack of tannins and pepper to close which makes the wine that much more compelling.

Poggio Passano Primitivo ..... ITALY ..... \$48  
 Intense ruby red colour with violet reflections, intense, fruity (red fruits) Full-bodied, soft quiet tannic, harmonious.

Cantina Montepulciano d'Abruzzo ..... ITALY ..... \$60  
 Intense and complex with notes of Amarena cherry. Full of flavour, this wine has good structure with a rich persistent finish.

## PREMIUM RED WINES

**Bottle**

Leeuwin Art Series Cabernet Sauvignon ..... Margaret River, WA ..... \$120  
 Smooth, succulent and elegantly juicy with a dark core of fruit centred upon currants, blueberries, dark cherries and cassis.

Cullen Diana Madeline Cabernet Shiraz Merlot ..... Margaret River, WA ..... \$195  
 Classic old vine Cullen Estate. Powerful fruit spreading across the palate. Deliciously dense with fruit...think mulberry, plum and cassis, and a smooth long flavour.

Woodlands Cabernet Sauvignon Merlot Malbec ... Margaret River, WA ..... \$110  
 Intense bright garnet in colour, this wine has a tense palate with layers of blue fruits, cherry, aniseed and dark chocolate. The finish is cool and mineral, and each glass leaves you wondering about the next.

Brezza Barolo DOCG ..... Piedmont, ITALY ..... \$195  
 A wine of precision and very fine intensity. Fruity and well balanced with a juicy/mineral frame, notes of cherry, blackberry and violet as well as hints of sweet spices. Good length.

First Drop The Cream Shiraz..... Barossa Valley, SA ..... \$190  
 Spiced and fragrant, mostly black fruit but lifted by some dark red characteristics. On the palate, deep-pile, abundant but smooth tannins.

## FORTIFIED AND DESSERT WINE

Solo Arte Vino dei Santi ..... ITALY ..... 60ml ..... \$9

Seppeltsfield Para Grand Tawny 10yo..... SA ..... 60ml ..... \$9

Arthur Barrel Aged Muscat..... Margaret River, WA ..... 60ml ..... \$9

Valdespino Yellow Label PX ..... Spain ..... 60ml ..... \$9

## ARMAGNAC AND COGNAC

Bas Delord Armagnac, VSOP ..... FRANCE ..... 30ml ..... \$8

Hine XO Premium Cru 'Antique' Cognac..... FRANCE ..... 30ml ..... \$16



## GRAPPA, LIMONCELLO AND DIGESTIVES

Carpene Malvolti Bianca.....	ITALY .....	30ml .....	\$8
Carpene Malvolti Riserva .....	ITALY .....	30ml .....	\$8
Rossi Limoncello .....	ITALY .....	30ml .....	\$6
Averna .....	Sicily, ITALY .....	30ml .....	\$8
Fernet Branca .....	Milano, ITALY .....	30ml .....	\$8
Amaro Montenegro.....	Bologna, ITALY .....	30ml .....	\$8

## SPIRITS AND LIQUEURS (Prices do not include mixers. Mixers are charged separately)

Frangelico Hazelnut Liqueur.....	ITALY .....	30ml .....	\$6
Disaranno Amaretto Almond Liqueur.....	ITALY .....	30ml .....	\$6
Johnny Walker Red Label Scotch .....	UK .....	30ml .....	\$6
Johnny Walker Black Label Scotch .....	UK .....	30ml .....	\$9
Dalmore 12YO Single Malt Scotch.....	UK .....	30ml .....	\$12
Limeburners Single Malt Whisky.....	AUSTRALIA .....	30ml .....	\$15
Mt Gay Silver Rum .....	BARBADOS .....	30ml .....	\$6
Sailor Jerry Spiced Rum.....	USA .....	30ml .....	\$6
Woodford Bourbon .....	USA .....	30ml .....	\$8
Makers Mark Bourbon .....	USA .....	30ml .....	\$7
42 Below Vodka.....	NZ .....	30ml .....	\$6
West Winds, 'The Sabre' Gin.....	AUSTRALIA .....	30ml .....	\$7
Sipsmith London Dry Gin .....	UK .....	30ml .....	\$9
Espolon Blanco Tequila.....	USA .....	30ml .....	\$6
Molinari Sambucca .....	ITALY .....	30ml .....	\$6
Galliano Black Sambucca .....	ITALY .....	30ml .....	\$6
Grand Marnier .....	FRANCE .....	30ml .....	\$7
Kahlua.....	MEXICO .....	30ml .....	\$7
Baileys Irish Cream .....	IRELAND .....	30ml .....	\$7
<b>Mixers</b> Coke, Coke No Sugar, Tonic Water, Dry Ginger Ale, Soda Water, Lemonade, Orange Juice .....			\$2.5

## NON-ALCOHOLIC BEVERAGES

Coke .....	\$4
Coke No Sugar .....	\$4
Lemon Lime Bitters.....	\$4
Dry Ginger Ale.....	\$4
Chinotto, An Italian bitter cola .....	\$4
Gazzosa, An Italian lemonade .....	\$4
Aranciata, An Italian orange soda .....	\$4
Orange Juice .....	\$4

**Water** Our still and sparkling water is filtered and bottled in house using an environmentally responsible system.

Still Water 750ml .....	\$3
Sparkling Water 750ml .....	\$3



## STARTERS AND FIRST COURSE | INIZIO E PRIMI PIATTI

**Pane (v)** Two slices of Italian style bread .....\$3

**Pane, Olio di Oliva Vergine (v)** Two slices of Italian style bread served with extra virgin olive oil. (evvo) .....\$6

**Olive (v)** Mixed marinated olives including oven roasted Sicilian olives .....\$7

### **Tipo Caprese**

A mixture of fresh tomato and Tuscan style semi-dried tomatoes, fresh Italian buffalo mozzarella, basil and mint topped with pangrattato drizzled with extra virgin olive oil.....\$12

### **Polpette**

Beef and pork homemade meatballs slowly cooked in tomato topped with Grana Padano cheese and fresh herbs served with Italian bread .....\$15

### **Melanzane Parmigiana (v) (gf minus bread)**

Softened eggplant layered with tomato, Grana Padano and fresh basil leaves served with Italian bread .....\$12

**Calamari Fritti** Baby squid dusted with flour and fried served with homemade tartar and lemon.....\$12

### **Funghi Arrostiti (v) (gf)**

Roasted portobello mushroom topped with Italian buffalo mozzarella and Tuscan style semi dried tomatoes dressed with a salsa of fresh tomato, kalamata olives, celery, baby capers, red onion and herbs.....\$17

### **Gamberi Pangrattato**

Australian Tiger prawns sautéed in garlic, hints of chilli and tomato, fennel seeds, herbs and breadcrumbs served with lemon on a smooth cauliflower and cannellini bean puree.....\$19

### **Salsiccia alla Griglia e Formaggi (gf)**

Grilled dried fennel sausage served with pickled Guindillas, shards of Grana Padano and Provolone dolce .....\$14

### **Carciofi Ripieni (v)**

Artichoke hearts stuffed with buffalo mozzarella and fresh thyme coated in our herb and Italian Grana Padano cheese crumb served with lemon (3 pc) .....\$10

### **Un Piatto per Due**

A *plate for two*. Italian Morgante San Dianele Prosciutto, Mild Capocollo, Casalungo Calabrese Salami, shards of Grana Padano, Provolone Dolce and a few olives, semi-sundried tomatoes served with Italian bread .....\$18

### **Antipasto Misto (serves 4 to 6)**

Mixed share plate. Olives, artichoke hearts, calamari, Italian sausage, caprese salad, pickled gherkins, goat feta, shards of Grana Padano, Provolone Dolce, mixed salumi, sweet Guindillas and Italian bread.....\$48



## LA PASTA

### **Pappadelle Ragu**

Home made fresh egg pasta ribbons tossed through a slow cooked pork and beef ragu topped with Grana Padano . \$23

### **Rigatoni con Polpette**

Rigatoni pasta in rich tomato sauce, our pork and beef meatballs topped with Grana Padano and fresh basil leaves .. \$26

### **Spaghetti con Broccoli e Pancetta (v minus pancetta)**

Spaghetti with hints of garlic, white wine, softened broccoli, crispy pancetta in cream topped with Grana Padano ..... \$23

### **Spaghetti alla Puttanesca (v, minus anchovy)**

Al dente spaghetti tossed through olives, anchovies, capers, chilli, basil and tomato topped with Grana Padano ..... \$19

### **Pappadelle Misto Mare**

Home made fresh egg pasta ribbons tossed through tiger prawns, calamari, mussels, hint of chilli in a tomato sauce . \$32

### **Pasta del Giorno "Fresh Pasta of the Day"**

Please see the menu notes for today's homemade fresh pasta on offer ..... See Menu Notes

### **Rigatoni con Cavolfiore (v, minus anchovy)**

Rigatoni tossed through softened cauliflower, garlic, hint of chilli, anchovy topped with pangrattato, Grana Padano and fresh herbs ..... \$19

**Lasagna** Layers of egg pasta sheets filled with a meaty tomato sauce, béchamel and Grana Padano ..... \$26

**Risotto del Giorno** Please see the menu notes for today's risotto ..... See Menu Notes

## LA PASTA – TUESDAY & WEDNESDAY \$17 PASTA NIGHTS

### **Pappadelle Ragu**

Home made fresh egg pasta ribbons tossed through a slow cooked pork and beef ragu topped with Grana Padano . \$17

### **Spaghetti con Broccoli e Pancetta (v minus pancetta)**

Spaghetti with hints of garlic, white wine, softened broccoli, crispy pancetta in cream topped with Grana Padano ..... \$17

### **Spaghetti alla Puttanesca (v, minus anchovy)**

Al dente spaghetti tossed through olives, anchovies, capers, chilli, basil and tomato topped with Grana Padano ..... \$17

### **Rigatoni con Cavolfiore (v, minus anchovy)**

Rigatoni tossed through softened cauliflower, garlic, hint of chilli, anchovy topped with pangrattato, Grana Padano and fresh herbs ..... \$17



## MAIN | SECONDI

### Costolette di Capretto

Grilled baby goat chops marinated in garlic, rosemary, fennel seeds and thyme over our Greek style salad drizzled with a homemade salsa verde served with a potato croquette .....\$38

### Osso Buco

Osso buco slowly cooked till tender in white wine and tomato, carrots and potato served with Italian bread.....\$38

### Pesce su Puré di Cavolfiore

Grilled fresh Australian fish of the day served on a smooth cauliflower and cannellini bean puree, asparagus spears finished with a salsa of fresh tomato, kalamata olives, celery, baby capers, red onion and herbs with fresh dill .....\$38

### Pesce alla Griglia

"Grilled Fish" Grilled fresh Australian fish of the day, lemon, homemade tartar, baby gherkins, pickled Guindillas, potato croquette and an Italian salad .....\$38

### Filletto di Manzo

Grilled Black Angus beef fillet topped with a roasted field mushroom served with red wine gravy, asparagus spears and a potato croquette .....\$38

## SALADS AND SIDES | INSALATE E CONTORNI

### Insalata Italiana (v) (gf)

Mix leaves, red onions, cucumber, radish, tomatoes, extra virgin olive oil, aged balsamic.....\$9

### Insalata Tipo Grecia (v) (gf)

Goats feta, tomatoes, cucumber, herbs, red onion, extra virgin olive oil, aged balsamic, herb and caper salsa .....\$12

### Asparagi (v) (gf)

Asparagus spears topped with a salsa of fresh tomato, kalamata olives, celery, baby capers, red onion and herbs .....\$12

**Crocchetta di Patate** Potato croquette.....\$3ea.

## KID FRIENDLY OPTIONS | BAMBINI

**Rigatoni Ragù** Kid size rigatoni tossed through our pork and beef tomato ragu topped with Grana Padano cheese....\$10

**Rigatoni Napoletana** Kid size rigatoni tossed through a tomato sauce topped with Grana Padano cheese .....\$10

**Calamari** Kids size fried baby squid served with lemon, homemade tartar, potato croquette and a salad garnish .....\$14