



TRATTORIA GALETTO

Chef's recommendations

FETTUCINI GALETTO FUNGHI

\$24.00

Fettucini served with white sauce, roasted chicken and Porcini & field mushrooms

BEEF RIBS

\$25.00

Braised beef ribs, served with beer battered fries and salad

DIPENDENZA

\$24.00

Organic wholemeal pizza with mozzarella, goats chevre, fetta, parmesan and rosemary

SPAGHETTI MARINARA

\$25.00

Spaghetti served in Napolitana sauce and fresh sea food

BEEF CHEEK CALZONE

\$18.00

Red wine braised beef cheeks, wholegrain mustard, caramelised onions, roasted sweet potato, pecorino cheese.

Thursdays are half price.





TRATTORIA GALETTO

All You Can Eat Rodizio

Feast

\$29pp.

INSALATA

Garden salad with leafy greens, capsicum, tomato, cucumber, onion, fetta and home made dressing.

ANTI PASTO

Polenta and Buffalo wings


PRIMO

Spaghetti Bolognese, Fettucini Carbonara, Penne Arrabiata

SECONDO

Chicken steak, Cointreau Pulled Pork, Roasted Pork Belly, Slow cooked Red Wine Beef Ribs.

Conditions: minimum two diners, not offered all hours, no split billing, menu changes weekly.
A table can opt for either Feast or A la Carte but not both.





TRATTORIA GALETTO

...E PER COMINCIARE
ITEMS TO BE SHARED BY THE TABLE

Galetto Bread

Crispy bread topped with bacon, cheese and diced tomatoes. \$12

Polenta

Homemade chips polenta with parmesan cheese sprinkle \$9

Foccaccia

Focaccia with Romano cheese \$12

Buffalo wings with homemade sauces \$15


Fried chicken wings with chilli sauce.

Greek salad

Lettuce, tomato, red onions, fetta, olives and homemade dressing \$12

Galetto salad

Tiger grey prawns lightly tossed in real butter and chilli, mesculin,
red capsicum, rock melon and organic coconut flakes
\$14





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PASTA

Spaghetti Bolognese

Spaghetti served in homemade bolognese sauce and
parmesan cheese \$15

Fettuccini Carbonara

Fettuccini served in homemade white sauce with
bacon, parsley, parmesan \$18

Penne Arrabiata

Penne tossed in napolitano sauce with fresh red and
green chili, diced chorizo sausage,
parmesan cheese and Kalamata olives \$18

Spaghetti Marinara

Spaghetti served in Homemade pink sauce with
selection of seafood marinara and herbs \$25

Gnochì Sugo

Fresh Gnocchi in Napolitana sauce \$19

Ravioli 4 Cheeses

4 Cheese Ravioli in white wine cheese sauce \$23





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VEGETARIAN PIZZA

Goats cheese

Caramelised onions on red sauce, spinach, goats chevre, cherry tomatoes, toasted pine nuts \$22
(chef's recommendation add bacon and prawns)

Vegano

red sauce, roasted sweet potato, baby spinach, mushrooms, roasted red capsicum \$18

Margherita

classic roma tomatoes, bocconcini cheese, basil and garlic infused olive oil \$16

Botanica


baby spinach, caramelised onions, mushrooms, red capsicum and feta cheese \$20

Addiction

mozzarella, goats cheese, parmesan and fetta cheese, with a hint of rosemary \$18

Ray Romano

red sauce, mozzarella, mushroom, diced tomato, and chilli Romano cheese \$17





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MEAT PIZZA

Pepperoni

Wholesome curd mozzarella and pepperoni \$18

Carnivoro

Caramelised onions; pepperoni, smoked ham, bacon, beef, roasted chicken, \$23

Prosciutto

21 month aged cured prosciutto, bocconcini cheese, pistachio and dried cranberry \$26

Brie Chicken

Home made basil pesto, roasted chicken, brie cheese, diced tomatoes and a hint of quince infused balsamic vinegar \$27

Smoked bacon

Smoked bacon, mushrooms, tomatoes \$24

All pizzas are 13 inches and serve two.
Gluten free bases \$3.5





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MAINS

Beef Ribs

Red Wine Braised Ribs with salad and beer battered chips \$25

Pork Belly

Roasted Pork Belly with salad and beer battered chips
\$28

Pork Loin Steak

Roasted Pork Loin Steak with Seeded Mustard \$24

Pesto Chicken

Grilled chicken sautéed in pesto sauce served with chips and salad \$24

White Wine Pesto Barramundi

King Emperor fillet cooked in white wine and home-made pesto sauce \$29

Thursday is half price

