

Conditions of Entry

Minimum charge \$35.00 pp

Menu subject to change. BYO Wine only Tuesday to Thursday. Corkage \$5.5pp Cakage \$2,50pp (v) vegetarian. (vg) vegan (w) white base

Products on this menu may contain traces of seeds and nuts.

Visa, Mastercard 1.5%, EFT Pos 1% Amex 2.5% surcharges applied. \$20 minimum

Groups of 10 people and over will be charged 10% service charge. Public Holiday 10% service charge

We do not split bills.



Puntino Trattoria
41 Crown Street
Woolloomooloo 2010
Ph: (02) 9331 8566

IL PANE (Bread)

Calzone ai formaggi Wood fired pizza folded over with mozzarella, parmigiano and garlic (v)	\$ 18.00
Con Aglio al Forno with roasted garlic or with cheese	\$ 12.00
Con erbe with fresh herbs	\$ 11.00

LE INSALATE (Salads)

Caprese classica Tomato, buffalo mozzarella, fresh basil and evoo	\$ 19.00
Rucola Rocket, shaved grana padano, balsamic reduction and evoo	\$ 12.00

LA MOZZARELLA

Bufala Classica - delicata

Burratta - deliciously creamy

Bufala affumicata - naturally

Your choice of mozzarella served with some greens and home made foccacia \$ 16.00

SMALL PLATES/SHARE/ANTIPASTI

Tagliere misto di salumi e mozzarella (perfect to share between 2 people) Your choice of Mozzarella, Prosciutto S Daniele 13 months aged, mortadella, wagyu beef bresaola, vegetatables, olives Vegetarian available: Please ask waiter	\$ 45.00
Funghi misti al forno A medley of seasonal mushrooms baked in the wood fired oven with dad's fresh herbs and truffle oil	\$ 21.00
Calamari in padella Calamari flash cooked in pan, marinated in lemon, garlic and parsley, served with onion capsicum relish	\$ 21.50
Eggplant Parmigiana Eggplant, mozzarella, tomato, basil, cooked in terra cotta	\$ 20.00

PASTA A MANO/ HAND CRAFTED

(all pasta is freshly home made using classic Italian recipes)

Cavatelli con ricotta e salsiccia Handmade short pasta made by ricotta, tossed with ricotta and italian sausages, with a sprinkle of fennel seeds	\$ 25.00
Cavatelli alla boscaiola di monte pollino Handmade cavatelli with mixed mushrooms, pancetta, fennel sausage, napoli sauce and a da	\$ 25.00
Spaghetti al sugo di pomodoro e basilico Spaghetti tossed in vito's tomato sauce and fresh basil (vg)	\$ 20.00
Fettuccine ai funghi del bosco e tartufo Handmade egg pasta served with mixed mushrooms, porcini mushrooms and truffle oil. (v)	\$ 25.00
Fettuccine ragu The sauce made by sausages, veal and pork neck slow cooked in tomato is served with handmade ferretti.	\$ 25.00
Ravioli di mamma Handmade egg pasta filled with ricotta and parmigiano Reggiano, tossed in butter and sage (v).	\$ 25.00
Spaghetti alle vongole Fresh clams with garlic, chilli and parsley opened in white wine, with extra virgin olive oil and fresh black pepper.	\$ 25.00
Spaghetti al frutti di mare Selection of fresh seafood pan fried with garlic, bit of chilli, extra virgin olive oil, tomato and parsley	\$ 25.00
Lasagna Di Casa Slow-cooked meat ragu layered between sheets of pasta, bechamel sauce and sugo	\$ 25.00
Gnocchi alla sorrentina Handmade potato gnocchi cooked in a light napoletana sauce, served with slices of bufalo mozzarella and basil (v)	\$ 29.00



Puntino Trattoria - Sydney

41 Crown Street

Woolloomooloo - 2010 - NSW

Keep in touch!

www.puntino.com.au

Ph. (02) 9331 8566

Facebook.com/puntino Twitter.com/puntino

WOOD FIRED PIZZA

(our pizza dough rests for 48 hr for a perfect rising).

Pizza Rose

Margherita: tomato sauce, fior di latte mozzarella, extra virgin olive oil and Vito's basil. (v)	\$ 19.50
Crudo: margherita pizza with prosciutto di parma, rocket and parmesan cheese.	\$ 25.00
Bufalina: tomato, buffalo mozzarella, Vito's basil, evoo (v)	\$ 25.00
.Salerno-Reggio Calabria: tomato, 'nduja, basil, evoo, topped with fresh buffalo mozzarella.	\$ 25.50
Napoletana: anchovies, capers, olives, garlic, cherry tomato, oregano, tomato and fior di latte.	\$ 23.50
Capricciosa: tomato, fior di latte, ham, mushroom, olives and artichoke.	\$ 23.50
Diavola: tomato, fior di latte, italian sausage, hot salami and sauteed spanish onion.	\$ 24.00
Gamberi: tomato, fior di latte, garlic prawns, cherry tomatoes Vito's basil and evoo.	\$ 27.00
Badabing: tomato, mozzarella, shaved parmesan, hot salami, roasted capsicum, olives and chilly.	\$ 24.00
Nonna Maria: tomato, mozzarella, ricotta, ham, salami, mushrooms, Vito's basil and evo.	\$ 25.00
Puntino: prosciutto crudo, mixed seasonal mushrooms with porcini mushrooms and shaved parmesan.	\$ 26.00
Parmigiana: tomato, mozzarella, parmigiano, eggplant, cherry tomato and basil with extra virgin olive oil. (v)	\$ 23.00
Ortolana: tomato, mozzarella, roasted capsicum, onions, mushrooms, eggplant, artichokes, olive, basil and evoo. (v)	\$ 22.00
La Macellaia: fior di latte, ham, sausage, hot salami and house made pancetta.	\$ 25.00

Pizza Bianca

Quattro formaggi: four cheeses mixed with fresh summer herbs, topped with some fresh rocket (v)(w).	\$ 23.50
Mr. potato head: mozzarella, roasted potato, truffle oil, grana padano and rosemary (v)(w).	\$ 22.50
Fun guy: fior di latte, mix mushrooms truffle oil, porcini, thyme and Vito's basil. (v) (w)	\$ 23.00

Sorry no half and half pizza