



1934

TRATTORIA

ENTREES

PUFFED GARLIC FOCACCIA	10
Freshly baked for every order	
ARANCINI AI FUNGHI (3)	10
Served with truffle mayonnaise	
ZUCCHINI FLOWERS (3)	12
Filled with ricotta, anchovy & basil cream	
CALAMARI FRITTI	12
Flower cut calamari served with lime mayonnaise	
CHILLI & GARLIC PRAWNS	18
Served with garlic focaccia	
CAPRESE SALAD	22
Roma tomatoes, mozzarella, fresh basil, EVOO	

SALADS

ROCKET SALAD	12
Fresh rocket, shaved Parmigiano Reggiano, toasted pine nuts, aged balsamic vinegar	
INSALATA MISTA	9
Mixed garden salad	
Add tuna	6
Add grilled prawns	8

DESSERT

ANGIOLETTI ALLA NUTELLA	15
Fried pizza dough drizzled with Nutella & icing sugar	
NUTELLA PIZZA	15
Dessert pizza with Nutella, icing sugar & nuts	
TRIO OF CANNOLI	12
Three cannoli filled with housemade vanilla custard	
SOFT SERVE	4

PASTA

LINGUINE E GAMBERI	28
Linguine with prawns, cherry tomatoes, olive oil, garlic and fresh chilli	
CASARECCE AL RAGU CALABRESE	26
12 hour slow cooked veal & pork ragù with casarecce	
GNOCCHI A FUNGHI MISTI	24
Sauteed Italian mushrooms with rosemary	
PENNE ARRABIATA	22
Penne pasta with spicy Neapolitan sauce	

MAINS

CRISPY SKINNED BARRAMUNDI	30
with chips and salad	
CAPRETTO AL FORNO	28
roasted baby goat served with crispy potatoes	
CHILLI MUSSELS	24
In tomato sugo, served with homemade focaccia	
COTOLETTA DI POLLO	22
chicken cotoletta, + salad, served with chips	
L'ORIGINALE	15
Grilled pork fillet, Italian sausage, tomato, lettuce served in a homemade panino	
add chips	5
SALSICCIA E PEPPERONATA PANINO	15
Italian sausage, capsicum, olive roll	
add chips	5

SIDES

BASKET OF CHIPS	6
ROASTED POTATOES	8



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PIZZE BIANCHE

FUNGHI 27

Parmesan cream, mixed mushrooms, smoked scamorza cheese, fresh basil, EVOO

SALSICCIA E FRIARELLI 27

Parmesan cream, fior di latte, friarelli cheese, Italian sausage, fresh basil, EVOO

TARTUFINA 28

Truffle base, fior di latte, mixed wild mushroom, Italian sausage, fresh basil, EVOO

CALZONE

HAM & CHEESE 25

Pomodoro San Marzano, fior di latte, leg ham, fresh basil, EVOO

ITALIAN MEATLOVERS 28

Pomodoro San Marzano, fior di latte, leg ham, Calabrese salami, Italian sausage, fresh basil, EVOO

WEEKLY SPECIALS

WEDNESDAY \$10 NIGHT

\$10 main of the day, \$10 pasta of the day, \$10 margherita pizza

(special not available at Let's Catch Up! events)

*with any drink purchase

THURSDAY \$15 PIZZA NIGHT

\$20** pizzas (dine in only, takeaway +\$5)

*with any drink purchase

PIZZA ROSSA

MARGHERITA 19

Pomodoro San Marzano, fior di latte, parmigiano, fresh basil, EVOO

NAPOLENTANA 24

Pomodoro San Marzano, olives, anchovies, fresh basil, EVOO

CAPRICCIOSA 26

Pomodoro San Marzano, fior di latte, leg ham, artichokes, mushrooms, olives, fresh basil, EVOO

CALABRESE 26

Pomodoro San Marzano, fior di latte, Calabrese salami, oven roasted capsicum, fresh basil, EVOO

N'DUJA 27

Pomodoro San Marzano, smoked scamorza cheese, n'duja, grilled eggplant, fresh basil, EVOO

ITALIAN MEATLOVERS 28

Pomodoro San Marzano, fior di latte, leg ham, Calabrese salami, Italian sausage, fresh basil, EVOO

PRIMAVERA** 29

Pomodoro San Marzano, Fior di latte, Parma prosciutto, cherry tomato, rocket, burrata, fresh basil, EVOO

EXTRAS

ANCHOVIES	3	CAPSICUM	2
LEG HAM	3	MUSHROOMS	3
CALABRESE SALMI	3	OLIVES	3
ITALIAN SAUSAGE	3	FIOR DI LATTE	4
N'DUJA	3	SMOKED SCARMOZA	5
PROSCIUTTO	5	STRACCIATELLA	6
GLUTEN FREE BASE	5	BURRATA	9
ARTICHOKES	2		

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WA ITALIAN CLUB | 217-225 FITZGERALD ST | WED-FRI 12PM-4PM, 6PM-LATE