

## Puntino Trattoria - Sydney

41 Crown st.  
Woolloomooloo - 2010 - NSW



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Ph. (02) 9331 8566

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Ciao ragazzi,

we would like to welcome you to Puntino Trattoria, Woolloomooloo's home for authentic Italian dining since 1996.

As a hidden gem on the outskirts of the city, we have been bringing the best of traditional Italian cuisine to Sydney-siders for over twenty years.

We love rustic homemade meals and wood-fired cooking. We have made it one of our missions to share our passion for food and serve everything "a puntino" (Italian for "perfect").

Specialising in Handmade Pasta and Wood-fired oven Pizza, we work exclusively with seasonal and fresh produce aiming to please your palate with our enticing and assorted Menu and Daily Specials.

Enjoy our authentic regional recipes in a relaxed, casual and welcoming environment where a classic Italian wine cannot be missed.

Buon appetito!

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Menu subject to change. Byo wine only. Corkage \$4.5 p.p. cakage \$ 2.5 p.p. (v) vegetarian. (vg) vegan (w) white base. Products on this menu may contain traces of seeds and nuts. Visa, Mastercard, AMEX & diners accepted, \$20 minimum. We do not split bills.

## IL PANE

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### Calzone ai formaggi

\$ 16.00

Wood fired pizza folded over with mozzarella, parmigiano and garlic (v)

### Schiacciata

Hand pressed dough baked in the woodfired oven. (vg)

- **erbe e sale grosso** (herbs and organic salt flakes) \$ 10.50
- **con aglio al forno** (with roasted garlic) \$ 10.50
- **cacio e aglio** (traditional garlic and cheese) \$ 11.50
- **sporca rossa** (bit of sauce mixed herbs and garlic) \$ 11.50

### La bruschetta al pomodoro

\$ 14.50

Made by our pizza dough, fresh tomato finely chopped, basil and extra virgin olive oil.

## LE INSALATE

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### Caprese classica

\$ 19.00

Tomato, buffalo mozzarella, fresh basil and extra virgin olive oil.

### Bresaola e finocchio

\$ 16.00

Cured beef, fennel, tomatoes and rocket.

### Pollo ruspante

\$ 17.00

Roasted chicken breast, mixed leaves, tomatoes, olives, parmesan shavings, croutons and balsamic reduction.

### Rocket salad

\$ 12.00

Rocket, shaved grana padano, balsamic reduction and extra virgin olive oil

### Garden salad

\$ 11.00

Mixed lettuce, olives, fresh tomato, carrots and extra virgin olive

..add buffalo mozzarella on your salad \$5.00

## LA MOZZARELLA

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**Bufala Classica**

*delicata*

**Burrata**

*deliciously creamy*

**Bufala affumicata**

*naturally smoked*

**Your choice of mozzarella** served with some greens and home made focaccia

\$ 16.00

## I TAGLIERI

**Tagliere misto di salumi e mozzarella** (perfect to share between 2 people)

\$ 40.00

your choice of Mozzarella, prosciutto S. Daniele 13 months aged, mortadella, wagyu beef bresaola, vegetables, olives.

**Prosciutto crudo**

\$ 12.00

120gr. of San Daniele 13 months finely sliced, served with home made focaccia

...with your choice of mozzarella +\$ 9.00

**Bresaola**

\$ 12.00

80 gr. per serve of wagyu beef bresaola, served with home made focaccia

...with your choice of mozzarella +\$ 9.00

## SMALL PLATES and ANTIPASTI

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<b>Funghi misti al forno</b> (vg)	\$ 21.00
A medley of seasonal mushrooms baked in the wood fired oven with dad's fresh herbs and truffled oil.	
<b>Cacio cavallo al tartufo</b> (v)	\$ 19.00
Baked italian hard cheese with grilled tomato, radicchio and truffle oil at the end.	
<b>Gamberi in tegame</b>	\$ 21.00
Australians king prawns cooked in typical Italia tegame with garlic chilli, tomato and fresh parsley.	
<b>Calamari in padella</b>	\$ 20.50
Calamari flash cooked in pan marinated in lemon, garlic and parsley, served with onion capsicum relish.	
<b>Cozze al pomodoro</b>	\$ 19.50
Black mussels cooked in white wine, basil, black pepper and a bit of napoletana sauce.	
<b>Ciambotta</b> (v)	\$ 18.00
Classic Basilicata's dish of zucchini, potatoes, onions, eggplants scrubbed with egg, cooked in terra cotta.	

## HOME MADE ARTISAN PASTA

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

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<b>Ferretti aglio, olio e peperoncino alla mollica</b>	\$ 22.00
Water and flour pasta handmade by wire, cooked with garlic, fresh chilli, breadcrumbs and extra virgin olive oil. (vg)	
<b>Cavatelli con ricotta e salsiccia</b>	\$ 25.50
Handmade short pasta made by ricotta, tossed with ricotta and italian sausages, with a sprinkle of fennel seeds.	
<b>Cavatelli alla boscaiola di monte pollino</b>	\$ 26.00
Handmade cavatelli with mixed mushrooms, pancetta, fennel sausage, napoli sauce and a dash of cream.	
<b>Fettuccine ceci pomodorini e rosmarino</b>	\$ 24.00
Handmade egg pasta cooked with pieces of tomato, chick peas, rosemary, chilli and garlic. (v)	
<b>Fettuccine ai funghi del bosco e tartufo</b>	\$ 26.00
Handmade egg pasta served with mixed mushrooms, porcini mushrooms and truffle oil.	
<b>Spaghetti al sugo di pomodoro e basilico</b>	\$ 19.50
Spaghetti tossed in vito's tomato sauce and fresh basil (vg)	
<b>Ferretti al ragu</b>	\$ 26.50
The sauce made by sausages, veal and pork neck slow cooked in tomato is served with handmade ferretti.	
<b>Gnocchi alla sorrentina</b>	\$ 26.50
Handmade potato gnocchi cooked in a light napoletana sauce, served with slices of buffalo mozzarella and basil. (v)	
<b>Ravioli di mamma</b>	\$ 26.00
Handmade egg pasta filled with ricotta and parmigiano Reggiano, tossed in butter and sage (v).	
<b>Spaghetti alle vongole</b>	\$ 27.00
Fresh clams with garlic, chilli and parsley opened in wine wine, with extra virgin olive oil and fresh black pepper.	
<b>Spaghetti ai frutti di mare</b>	\$ 27.50
Selection of fresh seafood pan fried with garlic, bit of chilli, extra virgin olive oil, tomato and parsley.	

## MAINS

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**Main course specials available daily.**

Our mains change daily depending on season and what's fresh from the market.

Choose from dishes such as pork, fish, lamb and beef, specialising in wood fired cooking, ask our wait staff

## WOOD FIRED PIZZA

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

<b>Margherita:</b>	\$ 18.50
tomato sauce, fior di latte mozzarella, extra virgin olive oil and Vito's basil. (v)	
<b>Crudo:</b>	\$ 24.00
margherita pizza with prosciutto di parma, rocket and parmesan cheese.	
<b>Bufalina:</b>	\$ 23.50
tomato, buffalo mozzarella, Vito's basil, evoo (v).	
<b>Salerno-Reggio Calabria:</b>	\$ 25.50
tomato, 'nduja, basil, evoo, topped with fresh buffalo mozzarella.	
<b>Napoletana:</b>	\$ 22.50
anchovies, capers, olives, garlic, cherry tomato, oregano, tomato and fior di latte.	
<b>Capricciosa:</b>	\$ 23.50
tomato, fior di latte, ham, mushroom, olives and artichoke.	
<b>Diavola:</b>	\$ 23.00
tomato, fior di latte, italian sausage, hot salami and sauteed spanish onion.	
<b>Gamberi:</b>	\$ 25.50
tomato, fior di latte, garlic prawns, cherry tomatoes Vito's basil and evoo.	
<b>Badabing:</b>	\$ 23.50
tomato, mozzarella, shaved parmesan, hot salami, roasted capsicum, olives and chilly.	
<b>Nonna Maria:</b>	\$ 25.00
tomato, mozzarella, ricotta, ham, salami, mushrooms, Vito's basil and evo.	
<b>Puntino:</b>	\$ 26.00
prosciutto crudo, mixed seasonal mushrooms with porcini mushrooms and shaved parmesan.	
<b>Swimming with the fishes:</b>	\$ 26.00
calamari, prawns, mussels, their own tomato sauce and parsley.	
<b>Parmigiana:</b>	\$ 23.00
tomato, mozzarella, parmigiano, eggplant, cherry tomato and basil with extra virgin olive oil. (v)	
<b>Ortolana:</b>	\$ 22.00
tomato, mozzarella, roasted capsicum, onions, mushrooms, eggplant, artichokes, olive, basil and evoo. (v)	
<b>Quattro salumi:</b>	\$ 23.00
fior di latte, ham, sausage, mild salami and house made pancetta. (w)	
<b>Quattro formaggi:</b>	\$ 22.50
four cheeses mixed with fresh summer herbs, topped with some fresh rocket (v)(w).	
<b>Mr. potato head:</b>	\$ 22.50
mozzarella, roasted potato, truffle oil, grana padano and rosemary (v)(w).	
<b>Fun guy:</b>	\$ 23.00
fior di latte, mix mushrooms truffle oil, porcini, thyme and Vito's basil. (v) (w)	

*Sorry no half and half pizza.*