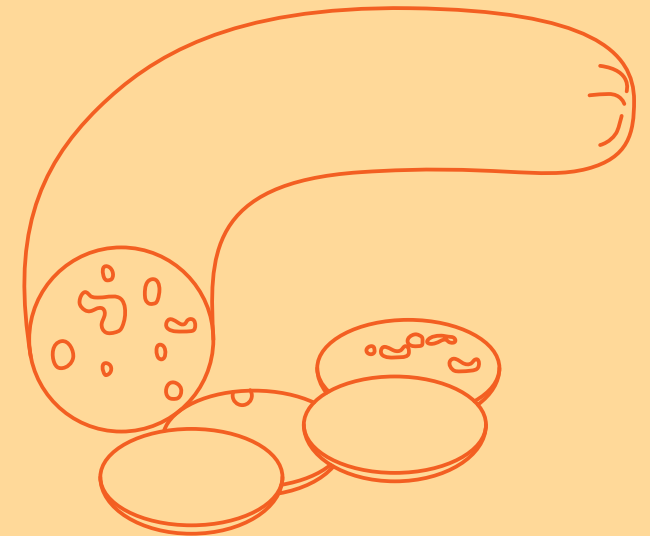


Trattoria MIDNIGHT SPAGHETTI



Una sigaretta per favore.

196 Grenfell Street, Adelaide 5000



SMALL PLATES

ARANCINI 4 EACH

rice balls stuffed with lamb & feta

CROSTINI 8

nduja, toasted sourdough

CAPRESE 12

roast tomatoes, fior di latte V, GF

COZZE E VONGOLE 18

mussels, cockles, nduja, white beans GF

BURRATA 15

charred greans, peanuts, chilli V, GF

FAGIOLI VERDE 12

green beans, eggplant jam, almond V, GF

FUNGHI TRIFOLATI 12

mushroom, leeks, sherry vinegar V, GF

CAVALOFIORE 14

burnt cauliflower, mint yoghurt, couscous

CAVOLETTI 12

brussel sprouts, mustard, sage, pancetta GF

FINOCCHIO 10

salad of fennel, orange, mint V, GF

TARTUFO PATATE 12

truffled potatoes V, GF



Spaghetti Cat says:

“SPAGHETTABOUTIT”

**CHEF’S MENU OF SNACKS,
PASTA, SIDES & SWEETS**

just \$45 per person

PASTA

MIDNIGHT SPAGHETTI 18

tomato, anchovy, caper, olive, chilli

FETTUCINE CARBONARA 24

smoked eel, mushroom, egg, pecorino

FUSILLI PESTO GENOVESE 22

basil pesto, green beans, potato

PAPPARDELLE RAGU DI MANZO 25

braised beef, red wine

FETTUCINE CACIO PEPE 22

classic roman cheese & pepper V

ORECCHIETTE PUGLIESE 22

guanciaie, black cabbage, chilli, potato

PENNE POLLO E PISELLI 25

chicken, goats curd, peas, walnut

ZUCCHINI 22

zucchini noodles, cherry tomatoes, basil, spinach, ricotta V, GF

SPAGHETTI COZZE E VONGOLE 25

mussels, cockles, nduja

FUSILLI ARRABIATA 25

pancetta, olive, chilli, tomato

PENNE BACALA AL VODKA 25

salt cod, vodka, cream, tomato

LINGUINE CON FUNGHI 22

mushrooms, leeks, sage V

SWEETS

TIRAMISU 12

savoardi, zabaione, caffe, marsala, ciao