



PANE

Garlic bread (3 slices per serve)\$4.50
 Garlic bread with Cheese.....\$7.00

PIZZA BREAD (6 slices per serve)

Garlic or Herb pizza.....\$12.00
 Garlic & Cheese.....\$15.00
 Cheese on traditional tomato base.....\$15.00

INSALATA

Garden Salad served with Italian dressing..... \$10.00

OYSTERS

Served natural Half Dozen \$15.00
 Dozen \$25.00
Served Kilpatrick or Mornay Half Dozen \$18.00
 Dozen \$28.00

PRAWNS

Entrée \$16.00 Mains \$28.00

CUTLETS - King prawns butterflied, crumbed & served with cocktail sauce & lemon.

(GF) GARLIC - Oven baked with garlic, olive oil, lemon, seasoning & topped with parsley.

(GF) LIVORNESE - King prawns cooked in a napolitana sauce with garlic, white wine, chilli & parsley served on garlic bread.

CALAMARI

Entrée \$16.00 Mains \$28.00

CRUMBED - Cooked until golden brown and served with cocktail sauce & lemon

CHIPS

Bowl of Hot Chips \$9.50
 Sweet Potato Chips \$9.50

One account per table. Minimum 1 main meal per person. Alterations to the menu incur additional charge. Note: menu prices may vary without notice. 15% surcharge applies to all accounts on public holidays.

Ginos Restaurant has been in the family since 1981.

Sayed and Deborah paved the way with a recipe for success which their children Charlotte, Simon and Dominique have been successfully running for many years.

Eddie, the trio's cousin has also been a big part of the restaurant, enjoying many years at Gino's!

Ginos is a Brisbane institution with customers travelling from all over the city to enjoy the Italian family tradition in a relaxed dining environment.

The whole family would like to wish you a pleasant dining experience

POLLO

CHICKEN SCHNITZEL - Crumbed chicken served with salad and chips.....\$24.50

CHICKEN PARMIGIANA - Chicken Schnitzel baked with bolognaise or napolitana sauce topped with mozzarella served with salad\$24.50

(GF) CACCIOTORE - Chicken Breast cooked with mushrooms, onions, capsicum & zucchinis served in a napolitana & red wine sauce...\$24.50

(GF) CHICKEN & SPAGHETTI -Breasts of chicken pan fried & served with spaghetti bolognaise.....\$24.50

VITELLO

SCHNITZEL - Crumbed veal served with salad and chips.....\$24.50

SCHNITZEL & SPAGHETTI - Crumbed veal served with spaghetti bolognaise.....\$24.50

VEAL PARMIGIANA - Schnitzel baked with your choice of bolognaise or napolitana sauce topped with mozzarella cheese. Served with salad\$24.50

BELLA NAPOLI - Large piece of veal filled with ham, mushrooms & cheese, crumbed and topped with napolitana sauce. Served with salad\$24.50

(GF) INVOLITINI - Rolls of veal filled with ham, pepperoni, mushrooms & cheese, then cooked in a creamy white wine sauce. Served with salad.....\$24.50

VEAL SCALLOPINI

**Small pieces of veal lightly floured and pan fried. *Gluten free available on request \$3.00*

(GF) SALTIMBOCCA - Pieces of veal layered with ham and cheese & cooked in a white wine & napolitana sauce\$24.50

(GF) FUNGHI - Pieces of veal cooked with mushrooms in a white wine & cream sauce\$24.50

(GF) PIZZIOLA - Pieces of veal cooked with chilli, garlic & napolitana sauce with a dash of white wine\$24.50

PIZZA

*Gluten free available on request\$5.00

SPECIAL - Salami, pepperoni, bacon, onion, ham, mushrooms & olives..... \$18.50

SUPREME - A 'Special' plus prawns, pineapple & capsicum.....\$18.50

CLOSED - A 'Special' folded then lightly brushed with garlic oil & topped with napolitana sauce.....\$18.50

SEAFOOD - Prawns, anchovies, olives & calamari\$18.50

VEGETARIAN - Mushrooms, olives, onion, pineapple & capsicum\$18.50

CHICKEN - BBQ sauce, chicken, mushrooms & onion..... \$18.50

MEAT - BBQ sauce, ham, bacon, salami & pepperoni..... \$18.50

MEXICAN - Pepperoni, salami, capsicum, olives, jalapenos.....\$18.50

AMERICANO- Pepperoni, mushroom, onion.....\$18.50

PERI PERI - Chicken, capsicum, onion, jalapenos, drizzled with hot chilli sauce..... \$18.50

CAPRICCIOSA - Ham, mushrooms, olives & fresh tomato..... \$18.50

PEPPERONI - Pepperoni & cheese\$18.50

HAWAIIAN - Ham & pineapple\$18.50

BOLOGNAISE - Spaghetti Bolognese with napolitana sauce on a pizza base topped with parmesan cheese\$18.50

½ & ½ pizzaadd \$2.00

Extra Pizza toppings: from \$2.00

ham, bacon, pepperoni, salami, prawns, anchovies, calamari, pineapple, onion, mushrooms, garlic, chilli, jalapenos, olives, capsicum, zucchini, egg & oregano.

OVEN BAKED MEALS

TRADITIONAL BEEF LASAGNE- Layers of pasta sheet with bolognese and béchamel white sauce.....\$24.50

BAKED SPAGHETTI - Spaghetti bolognese topped with a béchamel white sauce sprinkled with parmesan cheese & cooked until golden brown\$24.50

CANNELLONI- Gino's home-made tubes of pasta, filled with prime steak mince cooked in a tomato cream sauce sprinkled with parmesan cheese.....\$24.50

PASTA

*Gluten free available on request.....\$3.00

Choose your favourite style of pasta:

RAVIOLI - Square pouches of pasta filled with beef

PENNE - Cylindrical shape, ends cut diagonally

GNOCCHI - Potato dumplings

SPAGHETTI - Classic, long tubular pasta

FETTUCCINI - Flat, wide pasta

LINGUINI - Flat, thin pasta

And match it with your favourite sauce:

BOLOGNAISE- Traditional meat sauce.....\$22.00

NAPOLITANA - Gino's own special tomato sauce with freshly picked basil and cherry tomatoes.....\$22.00

MARINARA- Tossed with king prawns, calamari, garlic & a pinch of oregano in a napolitana sauce.....\$24.50

CARBONARA - Tossed with bacon and egg in a cream sauce with garlic\$24.50

VEGETARIAN - Tossed with mushrooms, zucchini, onions, capsicum and fresh basil in a napolitana sauce with fresh cherry tomatoes.....\$24.50

CHICKEN - Tossed with chicken, mushrooms, cream, garlic & a pinch of parsley.....\$24.50

AMATRICIANA - Bacon, garlic, chili in Napolitano sauce\$24.50

SIMONS SPECIAL – Fettuccini served with fresh chili, bacon & prawns in a napolitana sauce, topped with fresh parsley...\$24.50

BARRAMUNDI ~ Pesce

Coated with Gino's own seasoned breadcrumbs, cooked until golden brown and served with lemon, salad and chips.....\$28.50

(GF) Oven baked dressed with olive oil & lemon juice & served with salad, lemon and chips.....\$28.50

PARMIGIANA DI MELANZANA

EGGPLANT PARMIGIANA - Layers of sliced eggplant lightly dusted with flour, pan fried then baked with cheese & napolitana sauce.....\$24.50

PASTI DI CHILDRENS

*Children under the age of 12 years ONLY

Choose from Spaghetti or Penne and match it with your favourite sauce:

BOLOGNAISE - Traditional meat sauce\$10.00

NAPOLITANA - Gino's own special tomato sauce.....\$10.00

CREAM & BACON - Bacon w/ traditional cream sauce.... \$10.00

MINI PIZZA – Choose any 3 pizza toppings..... \$10.00

CRUMBED VEAL OR CHICKEN served with chip..... \$12.00

CHILDREN'S VANILLA ICE CREAM.....\$2.00

*Chocolate topping or sprinkles available on request



Hot Drinks

Served with your choice of milk: Full cream, skim, lactose free or soy

COFFEE.....\$3.50

Cappuccino | Flat White | Long Black | Short Black | Latte |
Short Macchiato

*Decaf & available on request + \$1

POT OF TEA TO SHARE..... \$5.00

Earl Grey | English Breakfast | Green Tea | Chamomile | Peppermint

HOT CHOCOLATE.....\$3.50

Served with marshmallows

AFFOGATO.....\$5.00

Espresso over vanilla ice cream

AFFOGATO WITH FRANGELICO.....\$10.00

Espresso over vanilla ice cream with Frangelico

LIMONCELLO LIQUEUR.....\$9.00

PENFOLDS PORT.....\$9.00

DESSERTS

BACI.....\$7

A delicious combination of chocolate and hazelnut ice cream dipped in milk chocolate.

ROCHER.....\$7

Chocolate hazelnut and vanilla ice cream coated in crushed hazelnuts and chocolate shavings

MINT DREAM.....\$7

A delightful chocolate mint ice cream combo rolled in milk chocolate and drizzled with a mint swirl.

CASSATA.....\$7

A layered wedge of nougat, chocolate and vanilla ice cream, with a touch of a red cherry sponge centre.

CHOCOLATE FUDGE CAKE.....\$8.50

Our mud cake recipe intensified with even more chocolate topped with dark chocolate ganache sauce.

LEMON MERINGUE TART.....\$8.50

Butter shortbread tart filled with tangy lemon curd, topped with light Italian meringue.

(GF) ORANGE CRANBERRY & ALMOND CAKE.....\$8.50

Almond meal & orange cake studded with tangy cranberries topped with white chocolate ganache, candied orange peel & dried cranberries

TIRAMISU.....\$8.50

Biscuit a la ciullere sponge sandwiched with mascarpone mousse & dark chocolate crispy pearls, soaked with a crème de café liquor and dusted with cocoa

CHILDREN'S VANILLA ICE CREAM \$2.00

*Chocolate topping or Sprinkles available on request