

Soft Drinks 375ML

Coke	3.5
Coke No Sugar	3.5
Diet Coke	3.5
Pepsi	3.5
Pepsi Max	3.5
Sunkist/ Fanta	3.5
Solo	3.5
Lemonade	3.5

Bundaberg Drinks 375ML

Lemon lime & Bitters	4
Ginger Beer	4
Creaming Soda	4
Passionfruit	4
Sarsaparilla	4
Mango	4
Guava	4

Juice

Apple	3.5
Orange	3.5

San Pellegrino

Sparkling water 250ml	4
Sparling water 1 Lt	8.5
Chinotto 330ml	4
Limonatta 330ml	4
Arranciata Rossa 330ml	4



Price

Hot Drinks

COFFEE 4.50

Cappuccino | Flat White | Long Black | Short Black | Latte | *Decaf available on request + \$1

POT OF TEA TO SHARE 5.00

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

HOT CHOCOLATE 4.50

Desserts

AFFOGATO 6.00

Espresso over vanilla ice cream

AFFOGATO WITH FRANGELICO 12.00

Espresso over vanilla ice cream with Frangelico

Children's Vanilla Ice cream 3.5

Chocolate topping or sprinkles available on request.

Baci 8.5

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

Mint Dream 8.5

A delightful Mint ice cream rolled in milk chocolate.

Cookies & Cream Cheesecake GF 9.50

Cream NY baked cheesecake studded with triple chocolate cookie pieces and salted caramel on a crunchy cookie base topped with even more caramel.

Chocolate Fudge Cake 9.50

Fudge cake topped with chocolate Ganache Sauce.

Home Made Tiramisu 9.50

Traditional Italian Tiramisu.

One Account per table. Minimum 1 main meal per person. Alteration to the menu may incur additional charges. 15% Surcharge applies to all account on public holidays.

PANE

Garlic bread (3 slices per serve)4.50
Garlic bread with Cheese.....7.50

PIZZA BREAD (6 slices per serve)

Garlic & Cheese.....15.00
Cheese pizza (Margherita).....15.00

INSALATA

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

OYSTERS

Served Kilpatrick

Half Dozen 22.00
Dozen 32.00

Served Natural

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.

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

POLLO.....25.50

CHICKEN SCHNITZEL - Crumbed chicken served with salad and chips. Add Napolitana Sauce on the side \$3

CHICKEN PARMIGIANA - Chicken Schnitzel baked with bolognaise or napolitana sauce topped with mozzarella served with salad. Add Chips \$5. Add napolitana Sauce on the side \$3.

CHICKEN SCHNITZEL & SPAGHETTI - Crumbed chicken served with spaghetti bolognaise. Add chips \$5 Add napolitana sauce \$3 Change of pasta sauce \$5

VITELLO.....25.50

SCHNITZEL - Crumbed veal served with salad and chips. Add napolitana Sauce \$3

SCHNITZEL & SPAGHETTI - Crumbed veal served with spaghetti bolognaise. Add chips \$5 Add napolitana sauce \$3 Change of pasta sauce \$5

VEAL PARMIGIANA - Schnitzel baked with your choice of bolognaise or napolitana sauce topped with mozzarella cheese. Served with salad. Add chips \$5 Add napolitana sauce \$3

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

(GF) INVOLTINI - Rolls of veal filled with ham, pepperoni, mushrooms & cheese, then cooked in a creamy white wine sauce. Served with salad. (GF available on request)

VEAL SCALLOPINI.....25.50

*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.

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

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

BARRAMUNDI ~ Pesce.....32.50

CRUMBED with Gino's own seasoned breadcrumbs, cooked until golden brown and served with lemon, salad and chips.

(GF) OVEN BAKED dressed with olive oil & lemon juice & served with salad, lemon and chips.

PIZZA.....18.50

*Gluten free available on request5.00

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

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

SEAFOOD - Prawns, anchovies, olives & calamari.

VEGETARIAN - Mushrooms, olives, onion, pineapple & capsicum.

CHICKEN - BBQ sauce, chicken, mushrooms & onion.

MEAT - BBQ sauce, ham, bacon, salami & pepperoni.

MEXICAN - Pepperoni, salami, capsicum, olives, jalapenos.

AMERICANO- Pepperoni, mushroom, onion.

PERI PERI - Chicken, capsicum, onion, jalapenos, drizzled with hot chili sauce.

CAPRICCIOSA - Ham, mushrooms, olives & fresh tomato.

PEPPERONI - Pepperoni & cheese

HAWAIIAN - Ham & pineapple

BOLOGNAISE - Spaghetti Bolognese with napolitana sauce on a pizza base.

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.....25.50

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

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

CANNELLONI- Gino's home-made tubes of pasta, filled with prime steak mince cooked in a tomato cream sauce.

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

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
- FETTUCINI** - Flat, wide 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.....25.50

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

AMATRICIANA - Bacon, garlic, chili in Napolitana sauce24.50

SIMONS SPECIAL – Fettuccini served with fresh chili, bacon & prawns in a napolitana sauce, topped with fresh parsley.....25.50

CARBONARA - Tossed with bacon and egg in a cream sauce with garlic24.50

PESTO POLLO – Tossed with chicken, fresh basil pesto and cream.....25.00

CHICKEN - Tossed with chicken, mushrooms, cream, garlic & a pinch of parsley.....25.00

E OLIO – Tossed with garlic, chili and prawns in Italian extra virgin olive oil.....28.00

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 sauce10.00

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 (Mozzarella Cheese and Tomato Base)

CRUMBED VEAL OR CHICKEN served with chips.....14.00

Red Wine

	Glass	Bottle
Piccini 'Antica Cinta' Chianti Tuscany DOCG, Italy	9	38
Wayville Estate Cabernet Merlot SA	9	38
Haselgrove H Series Shiraz McLaren Vale, SA	10	38
Farnese Montepulciano d'Abruzzo Abruzzo DOC, Italy	10	39
Em's Table Shiraz Clare Valley, SA [organic, preservative free]	11	42
JJ Hahn 'Stelzer Road' Merlot Barossa Valley, SA	11	42
Whitecliff Pinot Noir Marlborough, New Zealand	11	42
Vigneti Zabu Nero d'Avola Sicily IGT, Italy	12	46
Smidge 'Houdini' Cabernet Sauvignon McLaren Vale, SA	12	46
Chianti Mario Primo DOCG Piccini Italy		48
Chianti Classico Poggio Civetta DOCG, Rossetti Italy		64

Spirits

Price

Bundaberg Rum	9
Johnny Walker Red	9
Jim Beam	9
Gordon's Gin	9
Jack Daniels	9
Absolute Vodka	9

*All Spirits include a mixer of your choice

Liqueurs | Fortified

Price

Limoncello	9
Hazelnut Liquor	9
Kahlúa	9
Baileys Irish Cream	9
Penfolds Club Port	9
Grappa	9

Sparkling

	Glass	Bottle
Pierre de Ville Brut Reserve Vin Mousseux, France	9	38
Pasqua 'Romeo & Juliet' Prosecco Treviso DOC, Italy	10	42
Angas Premium Moscato Barossa Valley, SA	10	39

White Wine

Pasqua 'Le Collezioni' Pinot Grigio Veneto IGT, Italy	9	38
H by Haselgrove Sauvignon Blanc Adelaide Hills, SA	9	38
Ten Rocks Sauvignon Blanc New Zealand	10	39
Berrigan Chardonnay Mt Benson, SA	11	42
Corte Giara Pinot Grigio della Venezia DOC, Italy		48

Rose

Pasqua '11 Minutes' Rose Verona, Italy	12	46
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Beer

Alcohol Price

XXXX Gold	3.5%	7.5
Cascade Premium Light	2.4%	7.5
Victoria Bitters	4.9%	7.5
Peroni Leggera	3.5%	8.5
Peroni Red	4.7%	8.5
Peroni Nastro	5.1%	9.5
Manabrea	4.8%	8.5
Corona	4.5%	8.5

Craft Beer

Lord Nelson Brewery Three Sheets Pale Ale	4.9%	8.5
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Cider

Somersby apple cider	4.5%	9.5
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