

Soft Drinks

	375ml	1.25L
Coke	4.	
Coke No Sugar	4	
Diet Coke	4	
Pepsi	4	7
Pepsi Max	4	7
Sunkist/ Fanta	4	7
Solo	4	7
Lemonade	4	7
Pink lemonade	4	7

Bundaberg Drinks

Lemon lime & Bitters	4.5
Ginger Beer	4.5
Creaming Soda	4.5
Passionfruit	4.5
Sarsaparilla	4.5
Mango	4.5
Guava	4.5

Juice

Apple	4
Orange	4

San Pellegrino

Sparkling water 250ml	4.5
Sparkling water 1 Lt	9
Chinotto 330ml	4.5
Limonatta 330ml	4.5
Aranciata Rossa 330ml	4.5



Aperol Spritz with Prosecco & Soda Water \$17

limoncello Spritz with Prosecco & Soda Water \$19

Hot Drinks

COFFEE 5.50
Short Black Long Black Flat White Cappuccino Latte
POT OF TEA TO SHARE 6.00
Earl Grey English Breakfast Green Tea Chamomile Peppermint

HOT CHOCOLATE 5.50

Desserts

AFFOGATO 9.00
Espresso over vanilla ice cream
AFFOGATO WITH FRANGELICO 15.00
Espresso over vanilla ice cream with Frangelico
Children's Vanilla Ice cream 4.50
Chocolate topping or sprinkles available on request.
Baci 10.50
A Delicious combination of chocolate and hazelnut ice cream dipped in milk chocolate.

Mint Dream 10.50
A delightful Mint ice cream rolled in milk chocolate.

Home Made Tiramisu 11.50
Ladyfingers lightly soaked in espresso, layered with a custard that is made from Cream, Kahula and mascarpone cheese.

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 (3 slices per serve)	28.50
Garlic bread.....	6.00
Garlic bread with Cheese.....	9.00

PIZZA BREAD (8 slices per serve)	
Garlic & Cheese.....	17.00
Cheese pizza (Margherita).....	17.00

<u>INSALATA</u>	
Garden Salad served with Italian dressing.....	12.00

PRAWNS
Entrée 17.00 Mains 29.00

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

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

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

CALAMARI
Entrée 17.00 Mains 29.00

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

<u>CHIPS</u>	
Bowl of Hot Chips	9.50

BARRAMUNDI ~ Pesce	34.50
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CRUMBED with Gino's own seasoned breadcrumbs, cooked until golden brown and served with lemon, salad and chips.

POLLO	28.50
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 type \$1
Change of pasta sauce \$5

VITELLO	28.50
SCHNITZEL - Crumbed veal served with salad and chips. Add napolitana Sauce on the side \$3	

SCHNITZEL & SPAGHETTI - Crumbed veal served with spaghetti bolognaise.
Add chips \$5
Add napolitana sauce on the side \$3
Change of pasta type \$1
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 on the side \$3

BELLA NAPOLI - Large piece of veal filled with ham, mushrooms & cheese, crumbed and topped with napolitana sauce. Served with salad.
Add chips \$5.

INVOLTINI – 2 Rolls of veal filled with ham, pepperoni, mushrooms & cheese, then cooked in a creamy white wine sauce. Served on spaghetti.
(GF available on request) Add salad \$4.

VEAL SCALLOPINI	28.50
*Small pieces of veal lightly floured and pan fried. *Gluten free available on request \$3.00	

SALTIMBOCCA - Pieces of veal layered with ham and cheese & cooked in a white wine & napolitana sauce. Served on spaghetti. Add salad \$4

FUNGHI - Pieces of veal cooked with mushrooms in a white wine & cream sauce. Served on spaghetti. Add salad \$4

PIZZIOLA - Pieces of veal cooked with chili, garlic & napolitana sauce with a dash of white wine. Served on spaghetti. Add salad \$4

PIZZA 12 Inches

*Gluten free available on request	6.00
SPECIAL - Salami, pepperoni, bacon, onion, ham, mushrooms & olives.....	19.50
CLOSED - A ‘Special pizza’ folded & served with napolitana sauce.....	19.50
VEGETARIAN - Mushrooms, olives, onion, pineapple & capsicum.....	19.50
CHICKEN - BBQ sauce, chicken, mushrooms & onion.....	19.50
MEAT - BBQ sauce, ham, bacon, salami & pepperoni.....	19.50
MEXICAN - Pepperoni, salami, capsicum, olives, jalapenos.....	19.50
AMERICANO - Pepperoni, mushroom, onion....	19.50
PERI PERI - Chicken, capsicum, onion, jalapenos, drizzled with hot chili sauce.....	19.50
CAPRICCIOSA - Ham, mushrooms, olives & fresh tomato.....	19.50
PEPPERONI - Pepperoni & cheese.....	19.50
HAWAIIAN - Ham & pineapple.....	19.50
SUPREME - salami, pepperoni, bacon, onion, ham, mushrooms, olives, pineapple and capsicum.	22.50
SEAFOOD - Prawns, anchovies, olives & calamari.	23.50
BOLOGNAISE - Spaghetti Bolognaise with napolitana sauce on a pizza base.....	24.50
½ & ½ pizza	+ 3.00
Extra toppings from \$2	

OVEN BAKED MEALS 27.50

TRADITIONAL BEEF LASAGNE - Layers of pasta sheet with bolognaise and béchamel white sauce.	
BAKED SPAGHETTI - Spaghetti bolognaise topped with a béchamel white sauce, cooked until golden brown.	
CANNELLONI - Gino’s home-made tubes of pasta, filled with prime steak mince cooked in a tomato 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.....	4.00
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	
And match it with your favourite sauce:	
BOLOGNAISE - Traditional meat sauce.....	23.00
NAPOLITANA - Gino’s own special tomato sauce with freshly picked basil and cherry tomatoes.....	23.00
MARINARA - Tossed with king prawns, calamari, garlic & a pinch of oregano in a napolitana sauce.....	26.50
VEGETARIAN - Tossed with mushrooms, zucchini, onions and capsicum in a napolitana sauce.....	26.50
AMATRICIANA - Bacon, garlic, chili in Napolitana sauce	26.50
SIMONS SPECIAL – Fettuccini served with fresh chili, bacon & prawns in a napolitana sauce, topped with fresh parsley.....	27.50
CARBONARA - Tossed with bacon and egg in a cream sauce with garlic	26.50
PESTO POLLO – Tossed with chicken, fresh basil pesto and cream.....	26.50
CHICKEN - Tossed with chicken, mushrooms, cream, garlic & a pinch of parsley.....	26.50
E OLIO – Tossed with garlic, chili and prawns in Italian extra virgin olive oil.....	28.50
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	12.00
NAPOLITANA - Gino’s own special tomato sauce....	12.00
CREAM & BACON - Bacon w/ traditional cream sauce.....	12.00
MINI PIZZA – Choose any 3 pizza toppings.....	12.00
(Mozzarella Cheese and Tomato Base)	
CRUMBED VEAL OR CHICKEN served with chips.....	16.00

Our glass of wine contains approximately 2 standard drinks. BYO Wine only. Corkage \$4.5 per person.

<u>Red Wine</u>	<u>Glass</u>	<u>Bottle</u>	<u>Sparkling</u>	<u>Glass</u>	<u>Bottle</u>
Piccini Chianti Tuscany DOCG, Italy	10	39	Pierre de Ville Brut Reserve Vin Mousseux, France	10	39
Cabernet Merlot Cookoothama Darlington Point	11	40	Pasqua ‘Romeo & Juliet’ Prosecco Treviso DOC, Italy	11	43
Haselgrove H Series Shiraz McLaren Vale, SA	11	40	Angas Premium Moscato Barossa Valley, SA	11	40
Farnese Montepulciano d’Abruzzo Abruzzo DOC, Italy	11	40			
Em’s Table Shiraz Clare Valley, SA [organic, preservative free]	12	43	<u>White Wine</u> Pinot Grigio Delle Venezie DOC, Italy	10	39
JJ Hahn ‘Stelzer Road’ Merlot Barossa Valley, SA	12	43	H by Haselgrove Sauvignon Blanc Adelaide Hills, SA	10	39
Pinot Noir Third Generation Nugan, NSW	12	43	Ten Rocks Sauvignon Blanc New Zealand	11	40
Vigneti Zabu Nero d’Avola Sicily IGT, Italy	13	47	Berrigan Chardonnay Mt Benson, SA	12	43
Smidge ‘Houdini’ Cabernet Sauvignon McLaren Vale, SA	13	47	Corte Giara Pinot Grigio della Venezia DOC, Italy		49
Viticoltori Senesi Aretini Chianti Riserva Italy		49			
Chianti Classico Poggio Civetta DOCG, Rossetti Italy		65	<u>Rose</u> Pasqua ‘11 Minutes’ Rose Verona, Italy	13	47
<u>Spirits</u>	<u>Price</u>		<u>Beer</u>	<u>Alcohol</u>	<u>Price</u>
Bundaberg Rum	12		XXXX Gold	3.5%	9.5
Johnny Walker Red	12		Cascade Premium Light	2.4%	9.5
Jim Beam	12		Victoria Bitters	4.9%	9.5
Gordon’s Gin	12		Peroni Nastro 3.5	3.5%	10.5
Jack Daniels	12		Peroni Red	4.7%	10.5
Absolute Vodka	12		Peroni Nastro	5.1%	10.5
*All Spirits include a mixer of your choice			Menabrea	4.8%	10.5
			Birra Moretti	4.6%	10.5
			Corona	4.5%	10.5
			<u>Craft Beer</u>		
<u>Liqueurs Fortified</u>	<u>Price</u>		Lord Nelson Brewery Three Sheets Pale Ale	4.9%	11
limoncello	9				
Hazelnut Liquor	9		<u>Cider</u>		
Kahlúa	9		Somersby apple cider	4.5%	10.5
Baileys Irish Cream	9				
Penfolds Club Port	9				
Grappa	9				