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 11.50
A Delicious combination of chocolate and hazelnut ice cream dipped in milk chocolate.
Mint Dream 11.50
A delightful Mint ice cream rolled in milk chocolate.
Home Made Tiramisu 12.50
Ladyfingers lightly soaked in espresso, layered with a custard that is made from Cream, Kahula and mascarpone cheese.

Soft Drinks 375ml

Coke / Coke No Sugar/ Diet Coke 4.5
Pepsi / Pepsi Max 4.5
Sunkist 4.5
Solo 4.5
Lemonade 4.5
Pink lemonade 4.5

Bundaberg Drinks

Lemon lime & Bitters 5.00
Ginger Beer 5.00
Creaming Soda 5.00
Passionfruit 5.00
Sarsaparilla 5.00
Mango 5.00
Guava 5.00

Juice

Apple 4
Orange 4

San Pellegrino

Sparkling water 500ml 7.50
Sparkling water 1 Lt 10.50
Chinotto 330ml 5.00
Limonatta 330ml 5.00
Aranciata Rossa 330ml 5.00



Aperol Spritz — Aperol, prosecco & a splash of soda, served over ice with fresh orange. 19

Limoncello Spritz — Limoncello, prosecco & a splash of soda, served over ice with fresh lemon. 22

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.

EST. 1981 BRISBANE QLD
Gino's
ITALIAN RESTAURANT

PANE (3 slices)

Garlic bread.....6.50
Garlic bread with Cheese.....9.50

PIZZA BREAD (8 slices)

Garlic & Cheese.....19.00
Cheese pizza (Margherita)..... .....19.00

INSALATA

Garden Salad served with Italian dressing 15.00

PRAWNS (Imported Seafood)

Half Dozen 19.00 Dozen 30.00
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 (Imported Seafood)

Entrée 19.00 Mains 30.00
CRUMBED - Cooked until golden brown and served with cocktail sauce & lemon.

CHIPS

Bowl of Hot Chips 9.50

BARRAMUNDI ~ Pesce 36.50

CRUMBED with Gino's own seasoned breadcrumbs, cooked until golden brown and served with lemon, salad and chip. (Imported Seafood)

POLLO 30.50

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

CHICKEN SCHNITZEL & SPAGHETTI - Golden-crumbed schnitzel served with spaghetti Bolognaise. Add chips $5 - Extra Napolitana sauce $3 - Change pasta type $1 - Change pasta sauce $5

CHICKEN PARMIGIANA - Golden-crumbed schnitzel baked with your choice of rich Bolognaise or classic Napolitana sauce, finished with melted mozzarella cheese. Served with fresh salad.
Add chips $5 - Extra Napolitana sauce on the side $3

VITELLO 30.50

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

SCHNITZEL & SPAGHETTI - Golden-crumbed veal schnitzel served with spaghetti Bolognaise. Add chips $5 - Ecxtra Napolitana sauce $3 - Change pasta type $1 - Change pasta sauce $5

VEAL PARMIGIANA -Golden-crumbed schnitzel baked with your choice of rich Bolognaise or classic Napolitana sauce, finished with melted mozzarella cheese. Served with fresh salad. Add chips $5 - Extra 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.

VEAL SCALLOPINI 30.50

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

All pizzas come with a tomato base and mozzarella cheese unless otherwise stated.

SPECIAL - Salami, pepperoni, bacon, onion, ham, mushrooms & olives.....21.50
CLOSED - A 'Special pizza' folded & served with napolitana sauce.....21.50
VEGETARIAN - Mushrooms, olives, onion, pineapple & capsicum.....21.50
CHICKEN - BBQ sauce, chicken, mushrooms & onion 21.50
MEAT - BBQ sauce, ham, bacon, salami & pepperoni 21.50
MEXICAN - Pepperoni, salami, capsicum, olives & jalapenos 21.50
AMERICANO- Pepperoni, mushroom, onion.....21.50
PERI PERI - Chicken, capsicum, onion, jalapenos, drizzled with hot chili sauce.....21.50
CAPRICCIOSA - Ham, mushrooms, olives & fresh tomato.....21.50
PEPPERONI - Pepperoni & cheese.....21.50
HAWAIIAN - Ham & pineapple.....21.50
AUSSIE - Ham, bacon, onion & egg.....24.50
SUPREME - salami, pepperoni, bacon, onion, ham, mushrooms, olives, pineapple and capsicum..... 24.50
SEAFOOD - Prawns, anchovies, olives & calamari (Imported Seafood).....25.50
BOLOGNAISE - Spaghetti Bolognaise with napolitana sauce on a pizza base.....26.50

½ & ½ pizza .....+ 3.00
Extra toppings from $2

OVEN BAKED MEALS 29.50

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

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
GLUTEN FREE SPIRAL.....4.00

And match it with your favourite sauce:

BOLOGNAISE- Traditional meat sauce.....25.00
NAPOLITANA - Gino's own special tomato sauce with freshly picked basil and cherry tomatoes.....25.00
MARINARA- Tossed with king prawns, calamari, garlic & A pinch of oregano in a napolitana sauce (Imported Seafood).....28.50
VEGETARIAN - Tossed with mushrooms, zucchini, onions and capsicum in a napolitana sauce.....28.50
AMATRICIANA - Bacon, garlic, chili in Napolitana sauce. 28.50
SIMONS SPECIAL – Fettuccini served with fresh chili, bacon & prawns in a napolitana sauce, topped with fresh parsley (Imported Seafood).....29.50
CARBONARA - Tossed with bacon and egg in a cream sauce with garlic 28.50
PESTO POLLO – Tossed with chicken, fresh basil pesto and cream 28.50
CHICKEN - Tossed with chicken, mushrooms, cream, garlic & a pinch of parsley.....28.50
E OLIO – Tossed with garlic, chili and prawns in Italian extra virgin olive oil (Imported Seafood).....30.50

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 15.00
NAPOLITANA - Gino's own special tomato sauce.....15.00
CREAM & BACON - Bacon w/ traditional cream sauce.....15.00
MINI PIZZA – Choose 3 pizza toppings.....15.00
(Mozzarella Cheese and Tomato Base)
CRUMBED VEAL OR CHICKEN served with chips.....19.00

Red Wine

	Glass	Bottle
Piccini Chianti Tuscany DOCG, Italy	11	39
Cabernet Merlot Cookoothama Darlington.Point.	12	40
Haselgrove H Series Shiraz McLaren Vale, SA	12	40
Farnese Montepulciano d'Abruzzo Abruzzo DOC, Italy	12	40
Em's Table Shiraz Clare Valley, SA [organic, preservative free].	13	43
JJ Hahn 'Stelzer Road' Merlot Barossa Valley, SA	13	43
Pinot Noir Bericanto Vicenza Italy.	13	43
Vigneti Zabu Nero d'Avola Sicily IGT, Italy	14	47
Smidge 'Houdini' Cabernet Sauvignon McLaren Vale, SA	14	47
Viticoltori Senesi Aretini Chianti Riserva Italy		49
Chianti Classico Poggio Civetta DOCG, Rossetti Italy		65

Beer

	Price
XXXX Gold 3.5%	10.50
Victoria Bitter 4.9%	10.50
Peroni Nastro 3.5%	11.50
Peroni Red 4.7%	11.50
Peroni Nastro 5.1%	11.50
Birra Moretti 4.6%	11.50
Corona 4.5%	11.50

Craft Beer

Lord Nelson Brewery Three Sheets Pale Ale 4.9%	12.50

Cider

Somersby apple cider 4.5%	11.50

Sparkling

	Glass	Bottle
Pierre de Ville Brut Reserve Vin Mousseux, France.	11	39
Pasqua 'Romeo & Juliet' Prosecco Treviso DOC, Italy	12	43
Angas Premium Moscato Barossa Valley, SA	12	40

White Wine

Pinot Grigio Delle Venezie DOC, Italy.	11	39
H by Haselgrove Sauvignon Blanc Adelaide Hills, SA	11	39
Ten Rocks Sauvignon Blanc New Zealand.	12	40
Berrigan Chardonnay Mt Benson, SA	13	43
Corte Giara Pinot Grigio della Venezia DOC, Italy.		49

Rose

Pasqua '11 Minutes' Rose Verona, Italy	14	47

Spirits 13.50

All Spirits include a mixer of your choice

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

Liqueurs | Fortified 10.50

limoncello
Hazelnut Liquor
Kahlúa
Baileys Irish Cream
Penfolds Club Port
Grappa

BYO Wine Only — Corkage $5 per person