

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

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
Sparling water 1 Lt	9
Chinotto 330ml	4.5
Limonatta 330ml	4.5
Aranciata Rossa 330ml	4.5

Hot Drinks

COFFEE 4.50

Short Black | Long Black

POT OF TEA TO SHARE 5.00

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

HOT CHOCOLATE 5.50

Desserts

AFFOGATO 8.00

Espresso over vanilla ice cream

AFFOGATO WITH FRANGELICO 14.00

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.

Cookies & Cream Cheesecake GF 11.50

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 11.50

Fudge cake topped with chocolate Ganache Sauce.

Home Made Tiramisu 11.50

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)6
Garlic bread with Cheese.....9

PIZZA BREAD (8 slices per serve)

Garlic & Cheese.....17.00
Cheese pizza (Margherita).....17.00

INSALATA

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.

CHIPS

Bowl of Hot Chips 9.50

BARRAMUNDI ~ Pesce34.50

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 small 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.

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

PIZZIOLA - Pieces of veal cooked with chili, garlic & napolitana sauce with a dash of white wine.

