



Welcome to Giro d'Italia a Tour through Italian Cuisine

V - Vegetarian / GF - Gluten Free / GFA - Gluten Free Available / DF - Dairy Free / VG - Vegan

PICCOLO BITES

Antipasto Italiano, Whole table order. See specials for selection **19.00pp**

From the Garden

Soup of the Day 19.00

Arancini, Mushroom, Fontina, Salsa Verde Aioli (V)

10.00 3pc

Potato Croquettes, Parmigiano Sauce (V) 11.00 3pc

From the Paddock

Duck Liver Pate, Seasonal Fruit, Parmigiano Biscuit (GFA) **13.00**

Salumi Misti, Olives, Bread (GFA) **20.00**

Add Buffalo Mozzarella +12.00

Prosciutto Di Parma, Sardinian Bread, Pickles (DF/GFA)

18.00

From the Ocean

Zuppa Di Pesce Iivornese, Seafood Soup, Mussels, Clams, Calamari, Prawns (GFA/DF) **23.00**

Calamari Fritti, Salsa Tartara, Rocket, Pickles (DF)

Pasta Napoli, Basil, Parmigiano (GFA/V) **16.00**

19.00

Vegetarian Cannelloni See Specials (V) **22.00**

Cannelloni, Baked with White Pork Ragu, Pecorino Bechamel, Fresh Thyme **26.00**

Gnocchi Sorrentina, Baked with Napoli & Mozzarella, Basil (GFA/V) **24.00**

Tortelli del Giorno See Specials **25.00**

Ravioli, Prawns, Calamari, Dill Oil, Cherry Tomatoes, Bisque (DF) **29.00**

Gnocchi, Chicken Diavola, Chilli, Parmigiano (GF) **24.00**

Linguine allo Scoglio, Prawns, Calamari, Mussels, Clams (DF) **29.00**

Rigatoni, Pork & Fennel Sausage Ragu **27.00**

Saffron Paccheri, Beef Ragu, Parmigiano **28.00**

Garlic, Cheese, EVOO (V) **10.00**

Margherita, Mozzarella, Basil, EVOO (V) **19.00**

Potato & Sausage Bianca, Rosemary, Mozzarella **24.00**

Vegan Bianca, Pumpkin Purée, Spinach, Confit Tomatoes (VG) **22.00**

Prosciutto, Tomato, Mozzarella, Buffalo Mozzarella, Rocket **28.00**

Seafood Marinara, Cherry Tomato, Prawns, Calamari, Mozzarella **27.00**

Pizza Carbonara, Pancetta, Egg, Parmigiano, Pecorino **24.00**

Pizza Fondista, Tomato, Mozzarella, Salami, Olives, Pesto & Buffalo Mozzarella **26.00**

Mi Dispiace No GF, No Changes

SECONDI / MAINS

Pork Cotoletta Valdostana, Stuffed with Ham & Cheese, Patate Fritte, Aioli, Rocket, Cherry Tomato, Parmesan **42.00**

Calamari Fritti, Arrabbiata Dip, Rocket, Pickles (DF) **31.00**

Fish of the Day MP

Beef Cheek, Sweet Potato Mash, Roasted Carrots, Greens **41.00**

CONTORNI / SIDES

Broccoli, Garlic, Chilli Oil (GF/DF) **10.00**

Insalata di Mele, Apple, Rocket, Cos, Lemon Dressing (VG/GF) **9.00**

Patate Fritte, Tomato Sauce (VG/DF) **8.00**

Roasted Pumpkin, Carrots, Organic Yoghurt, Shaved Parmesan, Sage (V) **12.00**

DOLCE / SWEETS

Classic Tiramisú **15.00**

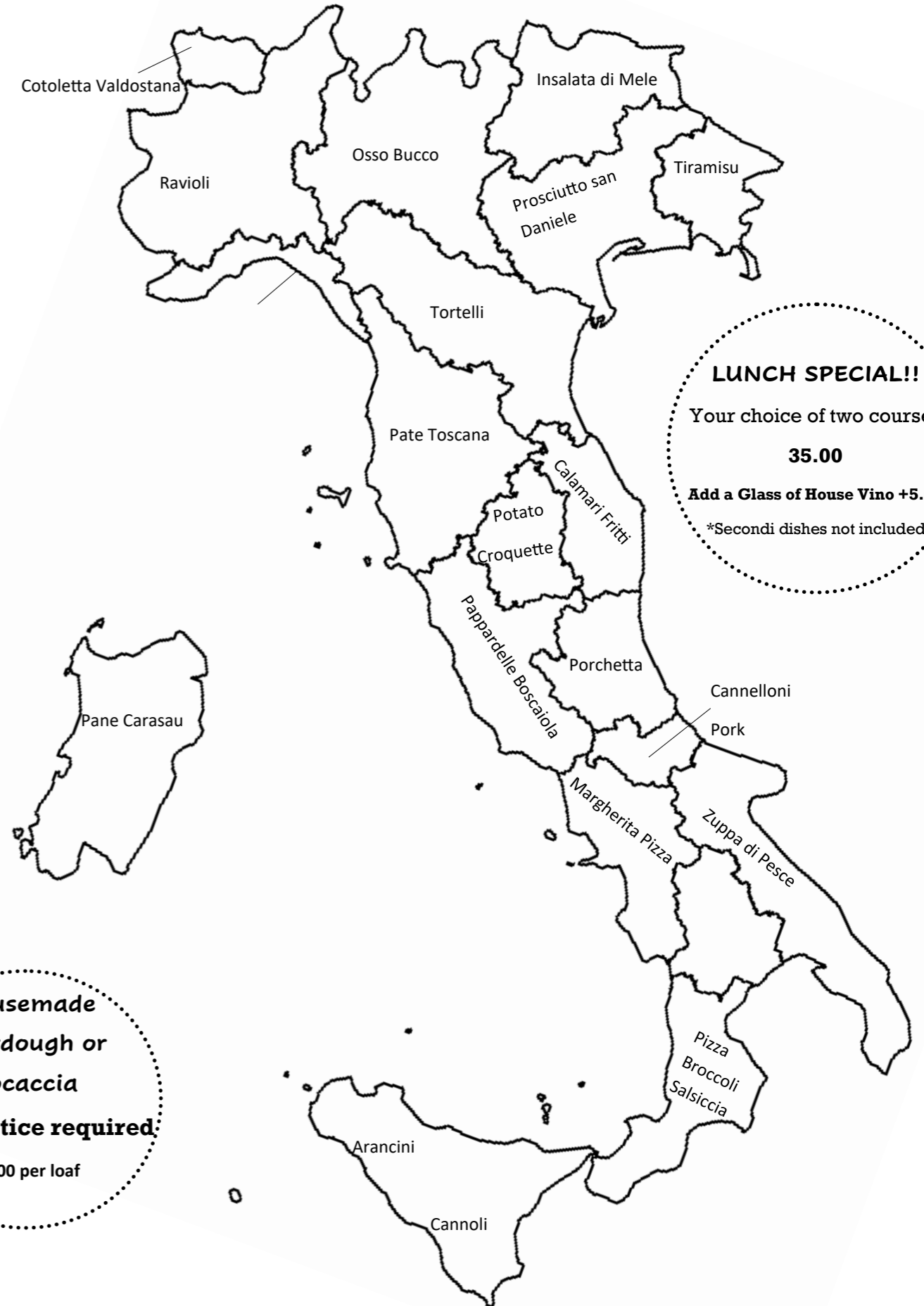
Cannoli, Lemon Curd **6.50ea**

Affogato (GFA) **12.00** Add Liquor **+6.00**

Gelato or Sorbet of the Day, See Specials **8.50** per scoop

Formaggi of the Day, See Specials **15.00**

Mille Foglie, Formaggio, Pear, Cioccolato **15.00**



LUNCH SPECIAL!!

Your choice of two courses

35.00

Add a Glass of House Vino +5.00

*Secondi dishes not included

Housemade Sourdough or Focaccia

24hrs notice required.

10.00 per loaf

Opening hours: Monday - Friday 8am - Late, Saturday 6pm-Late, Sunday & Public Holidays CLOSED

GIRO BEVANDE



BYO \$15 per Bottle

APERITIVI

Aperol or Aperol Soda	10
Campari or Campari Soda	10
Vermouth Rosso or Bianco	12
Bellini	13

COCKTAILS

Aperol Spritz	16
Campari Spritz	16
American	16
Old Fashioned	16
Negroni	18
Espresso Martini	18
Mojito Italiano	18
Martini	18

VINO FRIZZANTE

Rochford Estate Blanc de Blanc, <i>Yarra Valley</i>	57
Bellavista Franciacorta Alma Gran Cuvée, <i>Lombardia</i>	160
Astoria Prosecco Rose, <i>Veneto</i>	48

VINO BIANCO

Skuttlebutt Sauvignon Blanc/Semillon, <i>Margaret River</i>	10	36
Astoria Alisia Pinot Grigio, <i>Veneto</i>	13	45
Woodvale Dry Riesling, <i>Clare Valley</i>		48
Villa Chiopris Ribolla Gialla, <i>Friuli</i>		55
Bertani Soave, <i>Veneto</i>		59
Varvaglione Malvasia del Salento, <i>Puglia</i>		50
Collefriso Vignaquadra Pecorino, <i>Abruzzo</i>		65
Garofoli Verdicchio di Jesi, <i>Marche</i>		62
Rochford Latitude Chardonnay, <i>Yarra Valley</i>	14	45
Meletti Cavallari Bolgheri Bianco, <i>Toscana</i>		75

VINO ROSATO

Villa Trasqua Rosato, <i>Toscana</i>	12	48
--------------------------------------	----	----

VINO ROSSO

Fat Sparrow Sangiovese, <i>Heathcote</i>	9	35
Castello di Querceto Chianti, <i>Toscana</i>	12	48
La Gita Barbera, <i>McLaren Vale</i>		56
Bricco Maiolica Langhe Nebbiolo, <i>Piemonte</i>		75
St Michele Appiano Pinot Noir, <i>Alto Adige</i>		80
Collefriso Montepulciano d'Abruzzo, <i>Abruzzo</i>	13	50
Spadafora Organic Nero d'Avola, <i>Sicilia</i>		54
Villa Chiopris Merlot, <i>Friuli</i>		65
Sardus Pater Cannonau, <i>Sardegna</i>		60
Varvaglione Dodici e Mezzo Primitivo, <i>Puglia</i>		49
Lloyd Brothers Presshouse Shiraz, <i>McLaren Vale</i>	9	34

VINO DOLCE

Zerella Moscato, <i>McLaren Vale</i>	10	38
Marsala	8	
Astoria Ventus Terre Siciliane Moscato, <i>Veneto</i>	18	75

MEZZA BOTTIGLIA / HALF BOTTLE 375ml

Villa Sparina Gavi Di Gavi, <i>Piemonte</i>	52
Castello di Querceto Chianti Classico, <i>Toscana</i>	50

VINO ON TAP

Prosecco, <i>VIC</i>	glass 10 half litre 26 1 litre 44
Pinot Noir, <i>VIC</i>	glass 10 half litre 26 1 litre 44
Pinot Grigio, <i>VIC</i>	glass 10 half litre 26 1 litre 44

MAGNUM BOTTLE 1.5 Litre

Belussi Prosecco, <i>Veneto</i>	130
Zenato Valpolicella, <i>Veneto</i>	240

BIRRA

Birra Moretti (Tap)	Piccola 9 Grande 12
Peroni Rossa	8
Stella Artois	8
Menebrea Bionda	9
Ichnusa Lager	8
James Boags Premium Light	10
White Rabbit Dark Ale	9

SPIRITS

Ballantines	13
Wild Turkey Rye	12
Canadian Club	12
Belvedere Vodka	13
Melbourne Gin Co	12
Rum Havana	12
Cognac	14
Sailor Jerry	12

DIGESTIVE

Frangelico	13
Amaro Montenegro	12
Amaro Averna	11
Amaretto di Saronno	11
Fernet Branca	13
Grappa	15
Sambuca Molinari	13
Limoncello	10
Baileys	10
Amaro Lucano	10
Amaro Del Capo	10
Amaro Ramazzotti	10

CIDER

Monteith's Apple Cider	10
Monteith's Pear Cider	10

SOFT DRINK

Coke	6
Diet Coke	6
Sprite	6
Lemon Lime Bitters	6
Chinotto San Pellegrino	7
Limonata San Pellegrino	7
Aranciata San Pellegrino	7

MOCKTAIL & JUICE

Orange Juice	8
Apple Juice	8
Pineapple Juice	8
Pine Lime Spritzer	10
Sparkling Apricot Sunrise	10

ACQUA

San Pellegrino Frizzante	8
Sparkling on Tap	3per person (unlimited)

LAVAZZA CAFFE

Espresso	4.2
Macchiato	4.2
Piccolo	4.2
Cappuccino	4.2
Latte	4.2
Hot Chocolate, Chai Latte	4.5
Soy or Almond Milk and Decaf	+0.50

TEA by T2

Infused Loose Leaf Tea	4.50
English Breakfast, Earl Grey, Peppermint, Chamomile & Green	

Thank You for dining with us at Giro d'Italia and Arrivederci

De Marco Domenico

