

HOMEMADE DESSERTS

Plain Affogato	\$9
Affogato Al Liquore	\$16.5
Tiramisu With Cocoa	\$16.5
Strawberry Panna Cotta	\$16.5
Crème Brûlée	\$16.5
Burnt Baguette Cheese Cake	\$16.5
Sticky Date Pudding With Creamy Caramel Sauce	\$16.5
Red-wine Poached Pear With Vanilla Scones	\$18

COFFEE AND TEA

Babycino	\$2.5
Espresso / Long Black / Short Macchiato	\$4.5
Latte / Flat White / Cappuccino / Long Macchiato / Mocha / Hot Chocolate	\$5.5
Extra shot, decaf \$0.7 / alt milk: lactose-free milk, almond milk \$0.7 / topping: vanilla, caramel \$0.7	
Iced Long Black	\$6.0
Iced Latte / Iced Mocha / Iced Matcha / Iced Chocolate	\$7.0
Iced Coffee With Ice Cream	\$7.5
Pot Of The Tea	\$6.0
English Breakfast / Earl Grey / Peppermint / Green Tea / Chamomile / Lemongrass Ginger	



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Cucina Di Gio



◀ DINE IN MENU ▶

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ANTIPASTI (ENTREES)

Garlic Bread	\$9
Focaccia <i>Home baked garlic & rosemary focaccia with extra virgin olive oil</i>	\$14.5
Mista Plate	\$37/49/60/70/80
Caponata <i>Char-grilled caponata, eggplant cooked with sweet and spicy red wine vinegar</i>	\$16
Smoky Char-grilled Octopods Tentacles <i>Served with tomato sauce or champagne</i>	\$23
Burrata <i>A symphony of flowers and herbs, creamy young burrata cheese as the centerpiece, surrounded by rose and baby figs, vibrant cherry tomatoes, plump blueberries and piquant arugula. Finished with silky prosecco and a drizzle of aged balsamic reduction</i>	\$32
Chilli Prawns (GF) <i>Served on basmati rice with garlic, roasted caponata, spring onion and chili in a black sauce</i>	(E) \$26 (M) \$39
Garlic Prawns (GF) <i>Fresh prawn in a creamy garlic sauce with basmati rice and fresh garden salad</i>	(E) \$26 (M) \$39

PRIMI (PASTA & RISOTTO)

Rigatoni With Slow Cooked Scotch Beef Ragu	\$38
Strozzapreti Home Made With Slow Cooked Duck Ragu	\$36
Spaghetti Marinara <i>Knives of seafood including prawns, mussels and calamari, tossed with piquant fresh cherry tomatoes in white wine, garlic and olive oil</i>	\$39
Italian Spaghetti Carbonara	\$34
Tortellini With Ricotta & Spinach <i>Filled with ricotta and spinach in white wine cream</i>	\$36
Seafood Risotto <i>Arborio rice mixed with selected seafood in extra virgin oil, garlic, spring onion and with your choice of cream sauce or natural jus</i>	\$39
Vegetarian/Vegan Risotto (V) <i>Arborio rice, mushrooms, spring onion, spinach and crushed tomatoes. Cooked in vegetable stock</i>	\$32

SECONDI (MAINS)

Rib Eye Steak (GF) <i>Char-grilled 450-gram steak served with home made red wine jus (please allow time for cooking because of size so it's to your perfection)</i>	\$52
Saltimbocca Di Vitello <i>Tender veal cooked with prosciutto in white burgundy sauce</i>	\$42
Tuscan Duck Breast (GF) <i>Char-grilled duck breast served with char-grilled broccolini with home made red wine jus</i>	\$46
Chicken Cacciatore <i>Slow cooked breast of chicken braised in tomato, white wine, olives, onion, mushrooms and caponata</i>	\$36
Caciucco (Italian Seafood Stew) <i>Mussels, zips, vongole, squid, fish, anchovy, prawn</i>	\$46
Fish Of The Day (GF) <i>Ask our friendly waiter</i>	\$46

SIDES

Cini Di Rapa – Turnip Leaves Sautéed With Garlic & Butter	\$14.5
Triple Cooked Potatoes With Rosemary, Garlic & Duck Fat	\$15.5
Charred Greens With Romesco & Almond Crunch <i>Sautéed broccolini and asparagus with garlic and chili served with romesco sauce and finished with toasted almonds (southern mediterranean flavors)</i>	\$16.5

SALAD

Caprese Salad	\$14.5
Italian Salad <i>Add CHICKEN \$10 / PRAWN \$12</i>	\$16

KIDS MENU

Homemade Spagetti Meatball	\$16
Spaghetti Bolognese	\$15
Rigatoni Napoli	\$15