



AVAILABLE TIME
11:30AM – 3:00PM
TUESDAY – SATURDAY
SUNDAY - MONDAY: CLOSED



CUCINA DI GIO

ENTREES

GARLIC BREAD	\$9
BRUSCHETTA (V) Diced tomato, basil, onion, olive, garlic, balsamic glaze	\$16
TRIO OFF DIPS Served with homemade focaccia	\$22
MISTA PLATE	\$37/49/60/70/80
BURRATA A symphony of flavours and colours, featuring creamy burrata cheese as the centerpiece, surrounded by sweet and juicy figs, vibrant cherry tomatoes, plump blueberries and peppery arugula. Finished with silky prosciutto and a drizzle of aged balsamic reduction.	\$32

PASTAS

RIGATONI WITH SLOW COOKED SCOTCH BEEF RAGU	\$36
RIGATONI WITH SLOW COOKED DUCK RAGU	\$36
SPAGHETTI MARINARE Medley of seafood including prawns, mussels and calamari, tossed with parsley fresh cherry tomatoes in white wine, garlic and olive oil	\$39
ITALIAN SPAGHETTI CARBONARA Bacon, onion, extra virgin olive oil, parsley and parmesan cheese	\$29
HOMEMADE MEATBALL SPAGHETTI	\$29

MAINS

RIB EYE STEAK (GF) Char-grilled 450-gram steak served with house-made red wine jus (Please allow time for cooking because of size as it's to your perfection)	\$47
SALTIMBOCCA DI VITELLO Tender veal cooked with prosciutto in Vinho Branco sauce	\$42
CHICKEN CACCIATORE Slow-cooked breast of chicken braised in tomato, white wine, olives, onion, mushroom and oregano	\$36
FISH OF THE DAY (GF) Ask our friendly staff	\$42



SIDES

TRIPLE COOKED POTATOES WITH
ROSEMARY, GARLIC & DUCK FAT \$15.5

CHARRED GREENS WITH ROMESCO
& ALMOND CRUNCH \$16.5

Sautéed broccolini and asparagus with garlic and chilli served with
romesco sauce and finished with toasted almonds (southern
mediterranean flavors)

SALADS

ITALIAN SALAD \$16.5

CAESAR SALAD \$22

HOMEMADE DESSERTS

PLAIN AFFOGATO \$9.00

AFFOGATO AL LIQUORE \$16.5

TIRAMISU WITH COCOA \$16.5

STRAWBERRY PANNA COTTA \$16.5

CRÈME BRULÉE \$16.5

BURNT BAGUETTE CHEESE CAKE \$16.5

STICKY DATE PUDDING WITH
CREAMY CARAMEL SAUCE \$16.5

COFFEE AND TEA

BABYCINO \$2.5

ESPRESSO / LONG BLACK /
SHORT MACCHIATO \$4.5

LATTE / FLATE WHITE / CAPPUCCINO /
LONG MACCHIATO / MOCHA /
HOT CHOCOLATE \$5.5

Extra shot, decaf \$0.7 / alt milk: lactose free milk,
almond milk \$0.7 / syrups: 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

KIDS MENU

HOMEMADE SPAGETTIN MEATBALL \$16

SPAGHETTI BOLOGNAISE \$15

RIGATONI NAPOL \$15

