#### **PIZZERIA**

ADD Fresh Buffalo Mozzarella	\$
ADD Extra Meat (per meat)	\$
GLUTEN FREE pizza base available on request VEGAN Mozzarella available on request	
PIZZE ROSSE* / TOMATO BASED*	
PIZZA DIAVOLA (VEG) <u>vegan option</u> Tomato, Mozzarella and Salame Piccante (Spicy)	\$2.
PIZZA MARGHERITA (VEG) <u>vegan option</u> Tomato, Mozzarella and basil	\$22
PIZZA NAPOLETANA <u>vegan option</u> Tomato, Mozzarella, anchovies, baby capers and black olives	\$2.
PIZZA SICILIANA (VEG) <u>vegan option</u> Tomato, Mozzarella, eggplant, basil and chilli	\$2.
PIZZA PAVAROTTI <u>vegan option</u> Tomato, Mozzarella, Sicilian sausage and fresh onion	\$2.
PIZZA 4 STAGIONI <u>vegan option</u> Tomato, Mozzarella, olives, artichokes, mushrooms and ham	\$2.
PIZZA GIANNI'S FAVOURITE Tomato, Mozzarella, rocket, Prosciutto and shaving of Reggiano chee	\$20 ese
PIZZA FRUTTI DI MARE Tomato and mixed seafood drizzled in a light aioli sauce	\$20
PIZZE BIANCHE* / OLIVE OIL BASED*	
CALZONE Classic turnover Pizza filled with Mozzarella, ham and mushrooms served with Napoli sauce on the side	\$2.
PIZZA AL TARTUFO (VEG) <u>vegan option</u> Truffle base, Porcini mushroom with Buffalo Mozzarella cheese	\$25

CHILDRENS MENU AVAILABLE ON REQUEST

For all restaurant and function enquires please call us on (07) 3868 2011 or email at events@gustodagianni.com

grivederci

www.gustogianni.com

follow us on

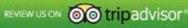


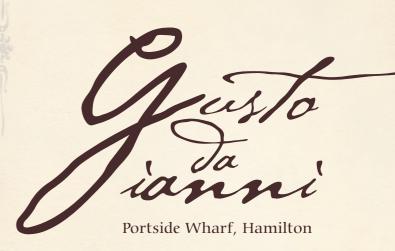












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"The beauty of Italian Cuisine is in its Simplicity" With a Modern Twist, Gusto da Gianni brings to you a Contemporary Menu comprising of Old Favourites and Something New. With Local and Imported Ingredients of the Highest Quality, We aim to please, so your satisfaction is our main priority. Should the Quality of your meal be unsatisfactory, please do not hesitate to inform your waiter/waitress immediately so the dish can be replaced. A continued consumption will deem the dish non-refundable nor discountable.

Buon Appetito.

1 Bill Per Table Please

www.gustogianni.com Portside Wharf, Hamilton 07 3868 2011

#### PANI

1701	
BRUSCHETTA DI POMODORINI (DF, VEG) 3 Crusty Italian breads with diced cherry tomatoes, garlic and basil	\$9
ADD Buffalo Mozzarella	\$5
FOCACCIA GENOVESE (DF, VEG) Traditional Genovese style Focaccia with rock salt and rosemary	\$12
ADD warm citrus marinated olive	\$7
FOCACCIA EMILIANA Traditional Focaccia with imported Mortadella and shaved Parmigiano cheese	\$16
HOMEMADE GARLIC BREAD	\$12
ANTIPASTI	
CARPACCIO DI BARBABIETOLA (GF) <u>vegan</u> Beetroot carpaccio with vegan yogurt and fresh citronette dressing	\$16
INSALATA DI LENTICCHIE (GF) <u>vegan</u> Lentils salad, cucumber, black olives, peppers, sun-dried tomatoes and mixed leaves	\$18
ANTIPASTO MISTO DELLA CASA FOR 1/2/4 (GFO) \$24/\$39 A selection of cured Italian cold cuts and variety of cheeses, grilled vegetables, olives and mixed spreads on crostini	/\$69
CROCCHETTE DI FUNGHI PORCINI (VEG) House-made potatoes croquette with Porcini mushrooms and dolce di latte cheese fondue	\$18
FIORI DI ZUCCA (VEG) Stuffed zucchini flowers with Ricotta and mint, olive, capers, shallots cherry tomato salsa	\$22 s and
OLIVE RIPIENE (VEG) Crumbed stuffed olives with Feta cheese	\$12
CALAMARI FRITTI With a black aioli sauce	\$19
POLPETTE (GF) House-made meatballs served in a fresh tomato/basil sauce with green	\$18 npeas
GAMBERI PICCANTI (GFO) Tiger Prawns cooked with garlic, red chilli, clarified butter served wit toasted Ciabatta bread	\$22 h
ARANCINI Traditional Sicilian rice balls filled with Fior di Latte, breaded, fried and served with Napoli sauce	\$16
COZZE ALLA MARINARA (DF) Black Mussels in a white wine, chilli, tomatoes, garlic served with Ital crusty bread	\$27 lian

### RISOTTI

RISOTTO AI PISELLI E STRACCIATELLA (GF, VEG) <u>vegan option</u> With peas, mint and Stracciatella cheese	\$27
RISOTTO AI FUNGHI & TARTUFO (GF, VEG) <u>vegan option</u> With Porcini mushrooms, truffle oil and Parmesan shavings	\$26
Add Chicken	\$5
RISOTTO DI MARE (GF) Mix seafood risotto and grated Bottarga	\$27

### PASTA

GNOCCHI 'NDUJA E BURRATA (GFO) <u>vegan option</u> Pan fried potato dumpling with spicy chorizo cream and fresh Burrata cheese	\$25
CASARECCE ALLA PUGLIESE (GFO, VEG) <u>vegan option</u> Anchovies, chilli, steam broccolini, garlic and olive oil	\$25
CAPPELLACCI DI ZUCCA (VEG) <u>vegan option</u> House-made pumpkin Ravioli with butter, sage and truffle Pecorino shavings	\$27
LINGUINE ALLA PESCATORA (GFO) With mixed seafood, white wine, garlic, chilli and fresh tomato	\$29
PACCHERI AL RAGU TOSCANO (GFO) Paccheri pasta with Chianina Tuscan ragu	\$27
LASAGNETTA CLASSICA Layers of pasta with beef ragu, Parmesan cheese, Mozzarella an Béchamel sauce	\$27 d

## PESCE E CROSTACEI

SALMONE DELL` ATLANTICO (GF, DF) Grilled Atlantic Salmon with creamy Spinach and Lobster Bisque	\$36
ZUPPA DI PESCE (DF, GFO) A selection of fish and seafood in a fresh tomato/basil broth with chargrilled bread	\$39
PESCE DEL GIORNO Fish of the Day - ask our friendly staff for today's special	MP

PLEASE BE AWARE OF THE FOLLOWING ABBREVIATIONS:

VEG - VEGETARIAN GF - GLUTEN FREE DF - DAIRY FREE GFO - GLUTEN FREE OPTION VG - VEGAN

# CARNI PER DUE / Share Plates For 2 Enjoy the Big Share Plates!

SLOW ROASTED 1.2 kg SALT BUSH LAMB SHOULDER	\$79
Served with your choice of 2 sides and 2 sauces.	

### **CARNI**

PORCHETTA D'INVERNO (GF) Traditional Italian savoury boneless roast pork belly roll, carefully stuffed with wild fennel seeds, rosemary, sage, garlic, sautéed apple, raisin and red wine jus	\$36
SALTIMBOCCA ALLA ROMANA (GF) Milk Fed Veal wrapped in Prosciutto with sautéed spinach and a sage white wine sauce	\$36
POLLO ALLA CACCIATORA (DF) Hunter Chicken Stew, mix vegetables and grilled Ciabatta bread	\$36
BISTECCA ALLA BRACE (GF) 450g MSA 120-day Grain Fed Angus OP Rib Fillet on the bone with sautéed broccolini	\$45
FILETTO ALLA GRIGLIA (GF) Gippsland pasture Beef Eye Fillet with mix vegetables and your choice of sauce	\$39
All steaks come with your choice of green peppercorn sauce or cream porcini mushroom sauce	y

# CONTORNI / SIDES

INSALATA DI RUCOLA E PECORINO (VEG, GF) Rocket and Pear Salad with a Chardonnay Vinegar and Gusto Olive Oil Dressing	\$10
INSALATA MISTA (GF, VEG, DF, VG) Mix leaf Salad with Red Onion and Tomato drizzled with a Balsamic and Gusto Olive Oil Dressing	\$10
FAGIOLINI E BROCCOLI (GF, VEG, DF, VG) Mix steamed greens with Gusto Lemon EVOO, Garlic and Mint	\$10
PATATE ARROSTO (GF, VEG) Roast Potatoes with Rosemary and Garlic	\$10
PATATINE (VEG, VG) Hand-cut Fries served with Aioli	\$10
PURE DI PATATE (VEG) House-made Mash potatoes	\$10