

# Gusto Da Gianni

## Dining Menu

### Antipasti add buffalo mozzarella \$5

Focaccia Classica	\$12
Bruschetta ai pomodorini (3 crusty Italian breads with diced cherry tomatoes, garlic and basil)	\$ 9
Crumbed Stuffed olives with feta and aioli	\$12
Chard Grilled Octopus (GF) (Served with peas puree and lemon, lime and thyme oil infused)	\$24
Fried calamari with aioli	\$19
Arancini (VEG) (Traditional sicilian rice balls filled with fior di latte, breaded, fried and served with Napoli sauce)	\$16
Tagliere di Salumi (GFO) 1/2/4 (Prosciutto di Parma, Spicy Salame, Cacciatolino, Mortadella & Olives)	\$24/\$39/\$69
Spicy Moreton Bay Prawns Skewers (GF) (with Tumeric Rice, Coconut and Chili dressing)	\$28
Pepata di Cozze (Wild Black Mussels with Napoli sauce, chili, garlic and white wine)	\$29

### Risotto and Pasta

Risotto Alla Zucca (VEG) (With Pumpkin, Dolce di latte, Rocket)	\$26
Gnocchi Trevigiani (GFO) (Potato dumpling with Radicchio, Cream, Pork Fennel Sausage)	\$26
Linguine alla Pescatora (GFO) (With Mixed Seafood, white Wine, Garlic, Chili and Fresh Tomato)	\$29
Rigatoni alla Bolognese (GFO) (With Chianina Tuscan Ragù)	\$27
Lasagna classica (With beef ragù, parmesan cheese, mozzarella and Bechamel sauce)	\$26
Casarecce alla Amatriciana (GFO) (With Napoli sauce, Pancetta, Black Pepper and fresh Pecorino Cheese)	\$26
Cannelloni ai Funghi Porcini (With Ricotta, Fontina, Porcini Mushrooms and Truffle)	\$29

### Main

Veal Scaloppina (GF) (With mushrooms & mashed potato)	\$35
250gr grass fed Gippsland Scotch Fillet (GF) with Mix Roasted Vegetables and Pink Pepper Sauce	\$39
Wagyu Beef Cheecks (GF) With Nebbiolo Jus and Truffle Mashed Potatoes	\$37
Porchetta Classica (GF) (Traditional Italian savoury boneless roast pork belly stuffed with wild fennel seeds, rosemary, sage, garlic with roasted potatoes and apple sauce)	\$36
Lamb shoulder 1.2kg Served with two sides	\$99
Brodetto di pesce (GFO) (A selection of fish and seafood in a fresh tomato/basil broth with chargrilled bread)	\$39
Fish of the day (GFO)	Market price

### Pizza (GFO) add buffalo mozzarella \$5

Pizza Margherita (Tomato, mozzarella and basil)	\$22
Pizza Diavola (Tomato, mozzarella and Salame Piccante (spicy))	\$25
Pizza Gianni`s Favorite (Tomato, mozzarella, rocket, prosciutto and shaving of reggiano cheese)	\$26
Pizza 4 Stagioni (Tomato, mozzarella, olives, artichokes, mushrooms and ham)	\$25
Pizza Pavarotti (Tomato, mozzarella, Sicilian sausage and fresh onion)	\$25
Pizza truffle and porcini mushrooms (WHITE truffle paste, porcini mushroom and buffalo mozzarella)	\$29
Calzone (folded pizza with ricotta, spinach, ham, Porcini Mushrooms)	\$26

### Side

French fries	\$10
Mashed potato	\$10
Steamed green vegetables	\$10
Sautee Porcini Mushrooms in a Sage and Garlic	\$16
Rocket and Pear Salad	\$10

### Dessert

Tiramisu`	\$14
Poached pear, Galliano crème Anglaise, crumble	\$14
Rum Baba`, Mascarpone Cream & Rose`s Scent	\$15
Cheese Platter	\$25pp