



*Gusto
da
Gianni*

**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.

ANTIPASTI

add buffalo mozzarella \$6

FOCACCIA CLASSICA	\$14
Red onion, Cherry tomato, Oregano	
BRUSCHETTA AI POMODORINI	\$10
3 crusty Italian breads with diced cherry tomatoes, garlic and basil	
OLIVE RIPIENE	\$14
Crumb olives with Feta and Aioli	
ZUCCHINI FLOWERS	\$27
Tempura battered filled with Goat cheese and Olive tapenade	
TAGLIERE DI SALUMI (GFO) 1/2/4	\$24/\$39/\$69
Prosciutto di Parma, Spicy Salame, Cacciatorino, Mortadella & Olives	
VITELLO TONNATO (GF)	\$25
Thinly sliced Veal with Tuna Mayo and Capers Berry	
LA BURRATA (GFO)	\$25
Soft fresh Truffle cheese with cream Cannellini Bean & croutons	
CHARGRILLED OCTOPUS	\$27
Served with eggplant caviar, Piquillo pepper coulis and Nduja	
BRESAOLA	\$27
Cured Beef, thinly sliced and served with shaved Sardinian Truffle Pecorino, wild rocket and Honey mustard dressing	
FRIED CALAMARI WITH AIOLI	\$22
ARANCINI (VEG)	\$16
Traditional Sicilian rice balls filled with Fior di Latte, breaded, fried and served with Napoli sauce	
MORETON BAY PRAWNS (GF)	\$28
With Avocado chutney, Pineapple and Red Pepper mayo	
PEPATA DI COZZE (GFO)	\$25
Wild Black Mussels with Napoli sauce, chilli and garlic	

RISOTTO AND PASTA

CASARECCE	\$27
With Italian Sausage and Tuscan Kale	
RIGATONI ALLA BOLOGNESE (GFO)	\$27
Slow cooked Beef Ragù	
LASAGNA CLASSICA	\$27
With Beef Ragù, parmesan cheese, mozzarella and Bechamel sauce	
FUSILLONI (VEG)	\$27
With Gorgonzola cheese, Radicchio and Walnut	
CANNELLONI (VEG)	\$28
Homemade with Goat Cheese, Butternut and Thyme	
GNOCCHI AI GAMBERONI	\$32
With Black Tiger Prawns, tomato and Basil	
LINGUINE ALLA PESCATORA (GFO)	\$32
With Mixed Seafood, White Wine, Garlic, Chili and Cherry Tomato	
RISOTTO AI FRUTTI DI MARE	\$35
Prawns, Mussels, Clams, Squid in Lobster Bisque	

SIDE

FRENCH FRIES	\$10
STEAMED GREEN VEGETABLES	\$10
MIX SALAD	\$10
ROASTED POTATOES	\$10
ROCKET AND PEAR SALAD	\$10

KIDS MENU

Menu available upon request	\$15
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PIZZE CLASSICHE (GFO)

Add Buffalo Mozzarella	\$6
GF Pizza Base	\$5
Vegan Cheese Available	\$5
PIZZA MARGHERITA (VEG)	\$23
Tomato, mozzarella and basil	
PIZZA DIAVOLA	\$27
Tomato, mozzarella and Salame Piccante (spicy)	
PIZZA GIANNI'S FAVORITE (VEGO)	\$27
Tomato, mozzarella, rocket, prosciutto and shaving of Reggiano Cheese	
PIZZA QUATTRO STAGIONI (VEGO)	\$27
Tomato, mozzarella, olives, artichokes, mushrooms and ham	
PIZZA PAVAROTTI	\$27
Tomato, mozzarella, Sicilian sausage and caramalised onion	
PIZZA 4 FORMAGGI (VEG)	\$27
WHITE BASE with Mozzarella, Gorgonzola, Taleggio e Parmesan Cheese	
PIZZA TARTUFO E PORCINI (VEGO)	\$30
WHITE BASE with Truffle Paste, Porcini Mushroom, Buffalo Mozzarella and Prosciutto di Parma	
PIZZA NDUJA	\$27
Tomato, mozzarella, Nduja, Red Onion	

PIZZE GOURMET

A new modern twist, with some sporadic hints of tradition, using a new line of doughs and toppings which is exceedingly appetizing.

MAIN

VEAL PICCATA AL LIMONE	\$37
Milk fed Veal served with lemon thyme, Capers and wilted Spinach	
WAGYU BEEF CHEEKS (GF)	\$37
With Nebbiolo Jus and Truffle Mashed Potatoes	
GIPPSLAND EYE FILLET (GF)	\$45
Grass fed - Beef fillet, Foie gras, Spinach, Madera Jus served with toasted Brioche	
POLLO RUSTICO	\$36
Chicken roulade, Porcini Mushroom sauce and crispy Pancetta	
PORCHETTA (GF)	\$36
Served with Savoy cabbage, Lardons and Red wine jus	
LAMB SHOULDER (GF) share plate for 2	\$79
Slow Roasted 1.2kg Salt Bush Lamb shoulder choice of 2 sides	
BRODETTO DI PESCE (GFO)	\$39
A selection of fish and seafood in a fresh tomato/basil broth with chargrilled ciabatta	
FISH OF THE DAY (GFO)	MARKET PRICE

PIZZA SCANDINAVA	\$37
48 hours levitation pizza dough with Atlantic Smoked Salmon, Stracciatella Cheese, Lime Zest and Black Caviar	

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