

Gusto Da Gianni

Portside Wharf, Hamilton

GF gluten free | GFO gluten free option | VEG vegetarian
VEGO vegetarian option | DF dairy free

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

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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	

KIDS MENU

Menu available upon request..... \$15

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 seafood in a fresh tomato/basil broth with chargrilled ciabatta	
FISH OF THE DAY (GFO).....	MARKET PRICE

SIDES

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

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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.

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

- **One bill per Table** • **2% surcharge applies on Split Bills**
- **15% surcharge applies on Public Holiday**

*Gusto
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07 3868 2011

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DESSERT MENU

Tiramisu	\$14
Profiteroles al Caffè'	\$15
<i>-paring with Vinsanto, Frescobaldi \$17</i>	
Chocolate Trilogy	\$15
(Millefoglie al Cioccolato, Torta Tenerina, Tartufo)	
<i>-paring with Monkey Shoulder 18y \$17</i>	
Cheesecake al Limoncello	\$15
Eton Mess	\$15
<i>-paring with Grappa di Barolo \$22</i>	
Cheese Platter & Lavosh	\$25pp
Affogato with Poppy Seed Liqueur	\$15
Gelato (Selection of Homemade Gelato)	\$15

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GIN LIST

- Classic Gin and Tonic

Tanqueray	\$10
Tanqueray 10	\$13
Bombay Sapphire	\$10
Hendrick's	\$10

- Premium Gin and Tonic

Gin Mare	\$15
Indian Tonic Water, Red Pepper and Rosemary	
Ink Gin	\$18
Mediterranean Tonic Water and Star Anise	
Roku, Premium Japanese	\$18
Light Tonic Water, Hibiscus and Cinnamon	
Malfy (Blood Orange)	\$18
Mediterranean Tonic Water, Dried Orange	

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