



*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 (VEG, DF)	\$15
Rosemary, Sea Salt, Oregano	
BRUSCHETTA AI POMODORINI (VEG, DF)	\$12
Crusty Italian breads with diced cherry tomatoes and basil	
OLIVE RIPIENE (VEG)	\$18
Crumbed olives with Feta and Aioli	
ZUCCHINI FLOWERS (VEG)	\$27
Tempura battered filled with Goat cheese and Olive tapenade	
TAGLIERE DI SALUMI (GFO, DF) 1/2/4	\$24/\$39/\$69
Prosciutto di Parma, Spicy Salame, Cacciatorino, Mortadella & Olives	
VITELLO TONNATO (GF)	\$27
Thinly sliced Veal with Tuna Mayo and Capers Berry	
LA BURRATA (VEG, GF)	\$27
Fresh Burrata with warm cherry Tomato Compote and Basil Oil	
CHARGRILLED OCTOPUS (GF, DF)	\$29
Served with Pea Puree, Nduja and warm Potato and Mint Salad	
BRESAOLA (GF)	\$27
Cured Beef, thinly sliced and served with shaved Sardinian Truffle Pecorino, wild rocket and Honey mustard dressing	
FRIED CALAMARI WITH AIOLI	\$24
ARANCINI (VEG)	\$19
Traditional Sicilian rice balls filled with Fior di Latte, breaded, fried & served with Napoli sauce	
MORETON BAY CHILLI PRAWNS (GFO)	\$29
Chilli Prawns with Sardinian Carasau flat bread	
PEPATA DI COZZE (GFO)	\$26
Wild Black Mussels with Napoli sauce, chilli and garlic	

RISOTTO AND PASTA

RIGATONI ALLA BOLOGNESE (GFO)	\$33
With slow cooked Beef Ragù	
LASAGNA CLASSICA	\$29
With Beef Ragù, parmesan cheese, mozzarella and Bechamel sauce	
CASERECCE ALLA SICILIANA (VEG, GFO)	\$29
With Baby Eggplant, grated Ricotta Salata and Napoli Sauce	
FUSILLONI (VEG, GFO)	\$32
With Red Pesto, Stracciatella Cheese and Basil	
GNOCCHI (VEG, GFO)	\$33
With Pumpkin Cream, Goats Cheese, crispy Kale and Pine Nuts	
LINGUINE ALLA PESCATORA (GFO)	\$37
With Mixed Seafood, White Wine, Garlic, Chili and Cherry Tomato	
RISOTTO AI FRUTTI DI MARE (GF)	\$37
With Prawns, Mussels, Clams, Squid in Lobster Bisque	

SOUP OF THE DAY	\$19
Served with Char grilled homemade Bread	

WAGYU BEEF BURGER available only for lunch	\$29
200 gr Wagyu Beef Burger, Cheddar Cheese, caramelised White Onion, Pickles, Lettuce, Tomato, and BBQ Sauce, served with Fries	

PIZZE CLASSICHE (GFO)

Add Buffalo Mozzarella	\$6
GF Pizza Base	\$5
Vegan Cheese Available	\$5
PIZZA MARGHERITA (VEG)	\$26
Tomato, mozzarella and basil	
PIZZA AI FUNGHI (VEG)	\$29
Tomato, Mozzarella, Porcini Mushroom	
PIZZA DIAVOLA	\$29
Tomato, mozzarella and Salame Piccante (spicy)	
PIZZA GIANNI'S FAVORITE	\$33
Tomato, mozzarella, rocket, prosciutto and shaving of Reggiano Cheese	
PIZZA QUATTRO STAGIONI	\$33
Tomato, mozzarella, olives, artichokes, mushrooms and ham	
PIZZA PAVAROTTI	\$29
Tomato, mozzarella, Sicilian sausage and caramalised onion	
PIZZA TARTUFO E PORCINI	\$35
WHITE BASE with Truffle Paste, Porcini Mushroom, Buffalo Mozzarella and Prosciutto di Parma	
PIZZA SALSICCIA & FRIARELLI	\$29
White Base, Mozzarella, Fennel, spiced Italian Sausage and Broccoli Rabe	

KIDS MENU

Menu available upon request	\$20
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MAIN

SCALLOPINA AI FUNGHI (GF)	\$43
Milkfed Veal with mixed Mushrooms, Red Wine Jus, Bacon, Shallots and Brussel Sprouts	
PORCHETTA (GF, DF)	\$39
Pork Belly, sauteed White Cabbage and Chick Peas, Red Wine Jus	
STINCO DI AGNELLO BRASATO (GF)	\$43
Braised Lamb Shank, truffled Mash Potato and braising Sauce	
GIPPSLAND EYE FILLET (GF)	\$49
Grass fed - Eye fillet served with Cauliflower Puree, Spinach and Hazelnut Sauce	
POLLO RUSTICO (GFO)	\$39
Chicken Roulade served with Crispy Prosciutto and Wholegrain Mustard Sauce	
BISTECCA ALLA GRIGLIA	\$45
250 gr Cape Grim Rib Eye, pink Peppercorn Sauce and Potato Fries	
BRODETTO DI PESCE (GFO)	\$45
A selection of fish and seafood in a fresh tomato/basil broth with chargrilled ciabatta	
FISH OF THE DAY (GFO)	MARKET PRICE

SIDES

FRENCH FRIES	\$13
SWEET POTATO CHIPS	\$13
STEAMED GREEN VEGETABLES.....	\$13
MIX SALAD.....	\$13
ROASTED POTATOES.....	\$13
ROCKET AND PEAR SALAD.....	\$13



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