



*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

FOCACCIA CLASSICA (VEG, DF)

Rosemary, sea salt, oregano

BRUSCHETTA AI POMODORINI (VEG, DF)

Crusty Italian breads with diced cherry tomatoes and basil

OLIVE RIPIENE (VEG)

Crumbed olives with feta and aioli

ZUCCHINI FLOWERS (VEG)

Tempura battered filled with goat cheese and olive tapenade

TAGLIERE DI SALUMI (GFO, DF) 1/2/4

Prosciutto di Parma, spicy salame, cacciatorino, mortadella & olives

VITELLO TONNATO (GF)

Thinly sliced veal with tuna mayo and caper berries

LA BURRATA (VEG, GF)

Sliced beetroots, avocado mousse, aromatic dressing

CHARGRILLED OCTOPUS (GF, DF)

WA octopus tentacles, served with roasted pepper hummus, shaved fennel, nduja

BRESAOLA (GF)

Cured beef, thinly sliced and served with shaved Sardinian truffle pecorino, wild rocket and Honey mustard dressing

FRIED CALAMARI WITH AIOLI

ARANCINI (VEG)

Traditional Sicilian rice balls filled with fior di latte, breaded, fried & served with Napoli sauce

SUMMER MORETON BAY PRAWNS (GF, DF)

Chilli, mango, avocado, organic basil oil

COZZE ALL`ANICE (GF)

Wild black mussels with garlic and anice creamy sauce, dill

RISOTTO AND PASTA

RIGATONI ALLA BOLOGNESE (GFO)

With slow cooked beef ragu

LASAGNA CLASSICA

With beef ragu, parmesan cheese, mozzarella and bechamel sauce

CASERECCE ALLA SICILIANA (VEGO)

Pesto alla trapanese, Sicilian sausage, salted ricotta

FUSILLI PUTTANESCA (VEG, GFO)

Tomato, onion, garlic, olives, anchovies, capers

GNOCCHI (VEGO)

Fresh tomato sauce, spinach leaves, cream, crispy prosciutto, feta cheese

LINGUINE ALLA PESCATORA (GFO)

With mixed seafood, white wine, garlic, chili and cherry tomato

RISOTTO AI FRUTTI DI MARE (GF)

With prawns, mussels, clams, squid in lobster bisque

PIZZE CLASSICHE (GFO)

Add Buffalo Mozzarella

GF Pizza Base

Vegan Cheese Available

PIZZA MARGHERITA (VEG)

Tomato, mozzarella and basil

PIZZA AI FUNGHI (VEG)

Tomato, mozzarella, porcini mushroom

PIZZA DIAVOLA

Tomato, mozzarella and salame piccante (spicy)

PIZZA GIANNI'S FAVORITE

Tomato, mozzarella, rocket, prosciutto and shaving of reggiano cheese

PIZZA QUATTRO STAGIONI

Tomato, mozzarella, olives, artichokes, mushrooms and ham

PIZZA PAVAROTTI

Tomato, mozzarella, Sicilian sausage and caramelised onion

PIZZA TARTUFO E PORCINI

White base with truffle paste, porcini mushroom, buffalo mozzarella and Prosciutto di Parma

PIZZA SALSICCIA & FRIARELLI

White base, mozzarella, fennel, spiced Italian sausage and broccoli rabe

KIDS MENU

Menu available upon request

MAIN

VITELLO SALTIMBOCCA (GF)

Milkfed veal with prosciutto di parma and sage, butter sauce, lyonnaise potato

PORCHETTA (GF)

Roasted Pork belly, sweet potato mash, Tuscan kale, spiced red wine jus

ANATRA (GF)

Duck breast, pumpkin puree, port, cherry sauce

GIPPSLAND EYE FILLET (GF)

Grass fed eye fillet, creamy mash potato, asparagus, red wine jus

POLLO RUSTICO (GF, DF)

Corn fed chicken supreme, roasted tomato compote, Italian caponata, basil oil

BISTECCA ALLA GRIGLIA (GF)

250g Cube Roll 60-day, dry-aged black angus, pink peppercorn sauce and potato fries

BRODETTO DI PESCE (GFO)

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

SWEET POTATO CHIPS

STEAMED GREEN VEGETABLES.....

MIX SALAD.....

ROASTED POTATOES.....

ROCKET AND PEAR SALAD.....

HEIRLOOM TOMATO, ANCHOVIES AND HERBS.....

*Gusto
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07 3868 2011

www.gustodagianni.com

events@gustodagianni.com

Portside Wharf, Hamilton

