

gourmet pizza & pasta

PIZZAS	EGULAR	LARGE
TRADITIONAL MARGHERITA pizza sauce, fresh basil, garlic, bocconcini, oregano, mozzarella	\$12.00	\$17.00
GARLIC & CHEESE FOCACCIA garlic, oregano, mozzarella	\$11.50	\$16.50
PROSCIUTTO pizza sauce, prosciutto, kalamata olives, mozzarella	\$15.50	\$21.50
2 CHEESE & BACON cream cheese, white onion, bacon, mozzarella	\$14.50	\$20.50
MEAT PEPPERONI	\$15.50	\$21.50
pizza sauce, local pepperoni, mozzarella	ф15.50	Φ21.30
HAWAIIAN pizza sauce, ham, pineapple, mozzarella	\$15.50	\$21.50
MEXICAN pizza sauce, local pepperoni, white onion, capsicum, olives, garlic, chilli, mozzarella	\$15.50	\$21.50
CAPRICCIOSA pizza sauce, local pepperoni, mushrooms, olives, anchovies, mozzarella	\$16.50	\$21.50
SUPREME pizza sauce, salami, ham, onion mushrooms, capsicum, bacon, olives, garlic, mozzarella	\$17.50	\$23.50
MEATLOVERS	\$17.50	\$23.50
pizza sauce, salami, ham, meatballs, smokey BBQ sauce, bacon, mozzarella CALABRESE	\$17.50	\$23.50
pizza sauce, local pepperoni, onion, mushrooms, roasted capsicum, artichoke, bocconcini, basil, garlic, oregano, mozzarell	à	
VEGETARIAN FUNGHI FORMAGGIO béchamal, button, portobella, shiitake mushrooms, shallots, oregano, gorgonzola, garlic, mozzarella Add chicken breast \$3	\$15.50	\$21.50
VEGETARIAN	\$15. <mark>5</mark> 0	\$21.50
pizza sauce, onion, mushrooms, capsicum, semi-dried tomato, pineapple, olives, basil, garlic, oregano, mozzarella ROAST PUMPKIN pizza sauce, baby spinach, Spanish onion, roast pumpkin, cherry tomato, pistachios, fetta, oregano, garlic, mozzarella	\$17.50	\$23.50
POTATO BAKE	\$15.50	\$21.50
cream cheese, roasted desiree potato, white onion, mozzarella, ranch dressing, shallots CHICKEN		
TROPICAL pizza sauce, chicken breast, onion, bacon, pineapple, mozzarella	\$17.50	\$23.50
SATAY satay sauce, chicken breast, onion, mushrooms, capsicum, mozzarella, coriander	\$17.50	\$23.50
PERSEA AMERICANA	\$17.50	\$23.50
cranberry sauce, chicken breast, avocado, haloumi, mozzarella POLLO FLORENTINE	\$17.50	\$23.50
pizza sauce, chicken breast, semi-dried tomato, roasted capsicum, pine nuts, fetta, garlic, oregano, mozzarella PIRI PIRI	\$17.50	\$23.50
pizza sauce, baby spinach, Spanish onion, piri piri chicken, roasted capsicum, sweet corn, mozzarella, Gusto's piri piri sauce TANDOORI pizza sauce, baby spinach, Spanish onion, tandoori chicken, roasted capsicum, cashews, mozzarella, mint yoghurt swirl	\$17.50	\$23.50
SEAFOOD SEAFOOD		
MARINARA pizza sauce, barramundi fillets, calamari, prawns, oregano, garlic, mozzarella, lemon	\$18.50	\$25.50
GAMBERI pizza sauce, mushrooms, prawns, bocconcini, basil, garlic, oregano, mozzarella	\$18.50	\$25.50
PIZZA EXTRAS	EGULAR	LARGE
GLUTEN FREE BASES	\$4.00	\$5.00
DAIRY FREE CHEESE	\$3.00	\$4.00
HALF AND HALF – only available in large EXTRA MEAT OR SEAFOOD	\$4.00	\$4.00 \$6.00
BREADS		
HERB BREAD four pieces, house made mixed herb butter, grana padano parmesan		\$6.50
GARLIC BREAD		\$6.50
four pieces house made garlic butter, fresh garlic, grana padano parmesan		

PASTA CHOICE OF SPAGHETTI, FETTUCCINE OR PENNE. TORTELLINI & RAVIOLI \$3 EXTRA ALFREDO		\$16.50
garlic, white wine, creamy béchamel, grana padano parmesan BOLOGNESE		\$16.50
infused 6 hour slow cooked bolognese sauce AMATRACIANA		\$17.50
onion, bacon, chilli, white wine, house made Napoli sauce PRIMAVERA		\$18.50
grilled vegetables, house made Napoli sauce, dash of cream		
CARBONARA bacon, shallots, garlic, brandy, creamy béchamel, grana padano parmesan, egg yolk		\$18.50
FLORENTINA house made Napoli sauce, baby spinach, ham, brandy, dash of cream		\$18.50
DI POLLO chicken tenderloins, mushrooms, capsicum, garlic, semi-dried tomato, basil, white wine, creamy béchamel, romano pecorino		\$21.50
CHORIZO Local 'Borgo' chorizo, cherry tomato, olives, chilli, white wine, house made Napoli		\$21.50
PESTO chicken tenderloins, garlic, semi-dried tomato, brandy, creamy béchemal, freshly made basil pesto, grana padano parmesan		\$21.50
ROYALE chicken tenderloins, bacon, mushrooms, garlic, brandy, creamy béchemal, grana padano parmesan		\$21.50
GNOCCHI		\$25.50
Beef Ragu house made slow braised beef ragu with hand made potato gnocchi GAMBERI		\$25.50
local king prawns, mushrooms, brandy, shallots, house made Napoli, dash of cream MARINARA		\$25.50
local king prawns, barramundi fillets, tender squid, shallots, white wine, house made Napoli CHILLI PRAWNS		\$29.50
local King prawns, shallots, chilli, white wine, house made Napoli		
GARLIC PRAWNS local king prawns, garlic, shallots, brandy, creamy béchemal, grana padano parmesan		\$29.50
EACH PASTA IS SERVED WITH GRANA PADANO PARMESAN ON THE SIDE		
SIDES		
GARDEN SALAD mesclun leaves, cucumber cherry tomato, kalamatta olives, capsicum, Spanish onion		\$12.00
GREEK SALAD mesclun leaves, cucumber cherry tomato, kalamatta olives, danish fetta, Spanish onion		\$13.00
ITALIAN SALAD		\$13.00
mesclun leaves, cucumber cherry tomato, kalamatta olives, bocconcini, Spanish onion CAPRESE SALAD cherry tomatoes, bocconcini, basil, olive oil, lemon, cracked salt and pepper		\$13.00
BAMBINO MENU KIDS		
CHILDREN'S PORTIONS ON ALL MENU OPTIONS ARE \$10 EXCLUDING SEAFOOD MENU ITEMS		
DESSERTS		
TIRAMISU Italian savoiardi biscuits, marsala coffee, layered with mascarpone cream, topped with dark chocolate and strawberry		\$14.00
PROFITEROLES House made choux pastry, filled with cream patissiere, coated with dark chocolate ganache, vanilla ice cream		\$14.00
CHCOLATE MOUSSE traditional hand made dark chocolate mousse, slivered strawberries		\$14.00
VANILLA PANNA COTTA house made panna cotta with seasonal fruit puree and pistachio crumble		\$14.00
CHOCOLATE BROWNIE warm house made brownie, chocolate ganache, vanilla ice cream		\$14.00
NUTELLA BANANA PIZZA	EGULAR \$15.50	LARGE \$19.50
	₊ 10.00	4.7.00
DRINKS BYO CORKAGE \$3.00		
SPARKLING WATER \$5.50		
BUNDABERY BREWED 375ML \$5.50 Sarsaparilla, Burgundee (creaming soda), Pink Grapefruit,		
Passionfruit, Lemon Lime Bitters, Ginger Beer SOFT DRINKS 375ML \$3.50		
Pepsi, Pepsi Max, Mountain Dew, Lemonde, Sunkist, Solo, Pasito		