



Set Menu Completo

\$40 PER PERSON

SHARED STARTERS

v PIZZA GARLIC BREAD
GF available, extra \$4.00

SHARED PLATES OF

Calamari Fritti with house aioli; Arancini filled with bolognese, green peas & mozzarella; Croquette (V) filled with mozzarella

MAINS

CHOOSE ONE FROM THE FOLLOWING

Handmade Pasta & Risotto

RAVIOLI CON SALMONE

Hand-made spinach pasta filled with baked salmon & ricotta served with white wine & stock reduction, tomato, capers topped with gremolata

v GNOCCHI PUMPKIN

Hand-made pumpkin gnocchi with quattro formaggi sauce; cream, mozzarella, gorgonzola, parmesan. Topped with extra parmesan

GF RISOTTO AI GAMBERI

With prawns, garlic, chilli, lemon topped with avocado & rocket

v RAVIOLI DI BARBABIETOLA

Beetroot ravioli filled with feta, spinach, ricotta served with vegetable stock reduction and chopped tomato. Topped with toasted walnuts and parmesan cheese

Pizza

GF pizza base extra \$4.00

v BARBIE E FETA

Mozzarella, roast beetroot, feta, olives, garlic & rosemary

CAPOS FAVOURITE

Tomato, mozzarella, pork & fennel sausage, mushroom, gorgonzola and caramelised onion

POLLO INDIANA

Tandoori-spiced chicken, tomato, mozzarella topped with yogurt & chilli

Insalata

Salads below come with mixed leaf & lemon vinaigrette. Please ask your waiter if you would also like complimentary house-bread

GF v GRECA

Tomato, cucumber, red onion, feta, olives, fresh basil (when available)

GF POLLO E SESAMO

Marinated & grilled lemon chicken, tomato, avocado, sesame seeds

GF ZUCCA E GAMBERI

Grilled prawns, roast pumpkin, chorizo, feta, green beans, red onion

Please Note!

For an extra \$10 you may also choose from the following mains. Served with roast potatoes & salad greens

VEAL MARSALA

Tenderised veal medallions lightly floured then pan-fried with a reduced sauce of cream, marsala wine & parmesan cheese

MAIALE ARROSTO

Pork belly roasted with rosemary, garlic & apple cider vinegar

POLLO ALLA PARMIGIANA

Crumbed chicken pan-fried with ham and mozzarella topped with parmesan

... continued over ...



DOLCO

choose one from the following

GF MOUSSE DI CIOCCOLATA

Dark chocolate mousse topped with chocolate flakes and cream chantilly

TIRAMISU

The classic Italian dessert with layers of savoiardi (lady fingers) soaked in fresh brewed espresso coffee, mascarpone cream & marsala wine; dusted with dark dutch cocoa

GF CREME BRULE

Baked vanilla cream custard baked with topped with caramelised sugar & berry coulis



eat, drink, relax, enjoy!



DIETARY QUESTIONS?

Please talk to your waiter about any allergies or dietary requirements and we will do our best to accommodate you.

ONE ACCOUNT / ONE PAYMENT PER TABLE

To ensure a smooth end to your event, please arrange individual payments per person at your table before presenting to the cashier with one payment.

For group bookings, it is our policy to charge unpaid items to the credit card of the person who organised the booking.

All major cards are welcome, no cheques thank you.

GINA'S IS FULLY LICENSED & BYO WINE

Pending conditions, our BYO policy allows 1 bottle per two people. Corkage is charged at \$10 per bottle.

We are prohibited from serving alcohol to intoxicated people and minors under the Sale of Liquor Act.

PLEASE DRINK RESPONSIBLY