

# Set Menu Italian Affaire

\$65 per person

## SHARED STARTERS

AT YOUR TABLE

### Stuzzichi

Tomato, cucumber, red onion, olives, feta, basil

(when available)

### v Pizza Breads

Pizza bread with garlic & EV olive oil

Pizza bread with gorgonzola & caramelised onion

GF base extra \$4.00

## MAONS

CHOOSE ONE FROM THE FOLLOWING

## Pasta & Risotto

### Ravioli con Salmone

Spinach pasta filled with baked salmon & ricotta served with white wine & fish stock reduction, chopped tomatoes, capers topped with gremolata

### v Pumpkin Gnocchi

Handmade pumpkin gnocchi with quattro formaggi; cream, mozzarella, gorgonzola, parmesan topped with extra parmesan cheese

### GF v Risotto ai Funghi

With Italian porcini mushrooms, prepared with our mushroom stock finished with parmesan cheese and EV olive oil

### 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 Zucca Arrosto

Roast pumpkin with fresh Italian-style mozzarella, spinach, garlic, rosemary

### Alleluia

Tomato, mozzarella, roast chicken topped with basil pesto & pinenuts

### Polpette e Chorizo

Pork & beef meatballs, chorizo sausage, tomato, mozzarella

## Insalata

Salads below come with mixed leaf and lemon vinaigrette. Home-made bread is complimentary, please ask your waiter if you would like some.

### GF v Greca

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

### GF Pollo e Sesamo

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

### Zucca e Gamberi

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

## Secondi

Served with roast potatoes

### Pollo Parmigiana

Crumbed chicken, pan-fried with ham & mozzarella topped with parmesan cheese

### Maiale Arrosto

Pork belly roasted with rosemary, garlic & apple cider vinegar

### Veal Marsala

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

... more over page...

# DOLCE

choose one from the following

GF v Mousse di Cioccolata

Dark chocolate mousse topped with chocolate flakes and cream chantilly

v 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 v Espresso Martini

Patron cafe tequila, khalua & vodka with fresh brewed espresso coffee all shaken up

*eat, drink, relax, enjoy!*



**GINA'S**  
ITALIAN KITCHEN

#### 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 one 750ml wine 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