



Set Menu Completo

\$40 PER PERSON

SHARED STARTERS

v PIZZA GARLIC BREAD
*GF available, extra \$4.00

*PLATES OF:

Calamari Fritti with house aioli; Mixed Olives & feta (V) with garlic and rosemary; Chorizo salami; Polenta Chips (V) with gorgonzola cream dip
*includes vegetarian selection

MAINS

CHOOSE ONE FROM THE FOLLOWING

Pasta

v RAVIOLI DI ZUCCA

Hand-made ravioli filled with roast pumpkin & ricotta with quattro formaggi sauce; cream, mozzarella, gorgonzola, topped with parmesan

GNOCCHI AL RAGU DI AGNELLO

Hand-made gnocchi with ragu of lamb prepared with stock veges, tomato, lemon zest, red wine topped with parmesan cheese

FETTUCCINE MARE E MONTI

With panfried prawns, chicken & mushroom in a light sauce of cream and marsala wine, topped with parmesan cheese finished with truffle oil

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, orange, pinenuts, fresh basil (when available)

GF POLLO E SESAMO

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

GF ZUCCA E GAMBERI

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

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

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 PANNA COTTA ALLO YOGURT

Cooked vanilla cream made with 50% yogurt topped with spiced mango puree



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