

# Set Menu Italian Affaire

\$65 per person

## SHARED STARTERS

AT YOUR TABLE

### Stuzzichi\*

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

\*includes vegetarian and gluten-free selection

### v Pizza Breads

Pizza bread with garlic & EV olive oil

Pizza bread with gorgonzola & caramelised onion

GF base extra \$4.00

## MAINS

CHOOSE ONE FROM THE FOLLOWING

### Ginas Signature Pasta

#### v Ravioli di Zucca

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

#### Gnocchi con 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

Gluten-free available extra 4.00

#### Ravioli con Pollo

Homemade fresh filled with chicken, spinach & ricotta served with tomato, garlic, basil topped with parmesan

## Pizza

GF pizza base extra \$4.00

### v Barbi 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 and lemon vinaigrette. Home-made bread is complimentary, please ask your waiter.

### GF v Greca

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

### GF Pollo e Sesamo

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

### GF Zucca e Gamberi

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

## 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 Panna Cotta

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

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

Molinari Cafe Liqueur, Khalua & vodka with fresh brewed espresso coffee all shaken up  
*Dairy-free*

*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