

Espresso Lunch Menu

12-2PM MONDAY TO FRIDAY

Starters & Sides

POLPETTE

Beef meatballs in tomato salsa topped with parmiggiana 12.00
(contains egg, dairy, breadcrumbs)

v PIZZA BREAD

Garlic & oregano 8.50
Gorgonzola & caramelised onion 10.50

CALAMARI FRITTI

Lightly floured, deep-fried Calamari with rocket, lemon and garlic-aioli 18.00

INSALATA DI CAPRESE

Buffalo mozzarella, tomato, (seasonal) basil, seasoned and drizzled in EV olive oil 22.00

v GF PATATINE

Potato chips with tomato ketchup 6.00

v GF POLENTA

CHIPS

Served with gorgonzola cheese dip 10.00

v GF INSALATA DI

RUCOLA

Rocket, pear & parmiggiana 10.00

EXTRA PARMIGGIAN

1.50

EXTRA AIOLI 1.00

EXTRA KETCHUP 0.50

Pizza

With tomato & Italian mozzarella base unless otherwise said. GF base \$4.00.

v MARGHERITA

Tomato & mozzarella with fresh basil (when available) 10.00

v BARBIE & FETA

Roast beetroot, feta, olives, garlic & rosemary 13.50

v ORTOLANA

Grilled eggplant, capsicum & zucchini 14.50

v ZUCCA ARROSTO

Roast pumpkin, spinach, garlic & rosemary 14.50

POLLO INDIANA

Tandoori-spiced chicken, topped with yogurt & chilli 14.50

HAWAIANA

Pineapple, & crispy-fried bacon 14.50

ALIBABA

Braised lamb, roast potato, garlic & sage 15.50

FIorentina

Spinach, fresh tomato, crispy-fried bacon & egg topped with shaved parmesan 15.50

TOSCANA

Pork & fennel sausage, caramelised onion 15.50

POLPETTE E CHORIZO

Pork & beef meatballs & chorizo sausage 16.50

PIZZE CALZONE

Closed pizza

With mozzarella and bolognese sauce 16.50

TIA'S MARGHERITA PIZZA

Buffalo mozzarella, fresh tomatoes and basil (when available) 25.00

continued over ...

Primi

GF extra \$3.00

V PASTA CAPONATA

Rigatoni with tomato, capers, grilled capsicum, eggplant, zucchine with parmiggiana 15.50

FETTUCCINE CARBONARA

With pan-fried pancetta, topped with soft poached egg, black pepper, parmiggiana cheese 14.50

FETTUCCINE ALLA PUTTANCESCA

With tomato, anchovy, olives, capers, chilli & Italian parsley 14.50

PENNE CON POLLO

With pan-fried chicken in a creamy garlic sauce topped with parmiggiana 15.50

RIGATONI ALL'AMATRICIANA

With tomato, bacon, onion and a dash of chilli topped with parmiggiana 15.50

SPAGHETTI & MEATBALLS

Beef meatballs* in tomato sauce topped with parmiggiana 17.50
*contains egg, breadcrumbs, dairy

V GF RISOTTO CON FUNGHI

With garlic and mushrooms topped with parmiggiana 14.50

RISOTTO CON FRUTTI DI MARE

Prawns, mussels, calamari, garlic, parsley, lemon and a dash of chilli 18.50

Secondi

Served with roast potatoes & salad greens

MAIALE ARROSTO

Pork Belly roasted with garlic, rosemary, mushroom, apple cider vinegar 20.00

POLLO ALLA PARMIGGIANA

Crumbed chicken pan-fried with ham and mozzarella topped with parmiggiana 20.00

Insalate

GF POLLO E SESAMO

Grilled lemon chicken, mixed leaf, tomato, avocado, olives, red onion, sesame seeds and balsamic vinaigrette 18.50
House bread available 2.00

GF V

MEDITERRANEA

Mixed leaf with tomato, capsicum, feta, red onion, olives, orange, cucumber, sunflower seeds and balsamic vinaigrette 15.50
House bread available 2.00

Dolci

MINI TIRAMISU

The classic Italian dessert made with savoiardi fingers soaked in marsala wine & espresso coffee layered with mascarpone cream dusted with dark dutch cocoa 11.00



ONE ACCOUNT, ONE PAYMENT PER TABLE

To ensure a smooth end to your meal, 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 organized the booking.

All major cards welcome. No cheques.

GINA'S ITALIAN KITCHEN IS FULLY LICENCED & BYO WINE

Pending conditions, our BYO policy allows 1 bottle of (750ml) wine 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.