Many of our dishes are Tuscan-inspired, the Italian region from where Alessandro Fantoni is from. Tuscan food is well seasoned yet simple. Tuscans love their meat and they eat loads of fresh seasonal vegetables too. Dishes that are not only delicious to eat, but good for you too!

We have worked with our suppliers to provide you with the best quality ingredients that are ethically sourced and where possible, from local producers and value for money.

And in case you’re wondering - YES! We can prepare many of the classic Italian dishes you’ve come to love too - just ask your waiter.

Please discuss with us, any food allergies you may have.

Buon appetito!
**Primi**

Our pasta is made with spelt flour; high in protein and low in starch. Gluten-free pasta available extra $3.00

- **Aglio Olio e Oregano**
  EV olive oil, garlic and oregano  8.50

- **Gorgonzola e Cipolle Caramellizzate**
  Gorgonzola and caramelised onion  10.50

**Antipasti**

- **Insalata di Caprese**
  Buffalo mozzarella, tomato, (seasonal)basil, seasoned and drizzled in EV olive oil  22.00

**Capasante al Salto**

Butter-fried scallops with garlic, chilli, lemon, parsley and rocket salad  24.00

**Polpette al Pomodoro**

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

- **Polenta Fritti**
  Polenta Chips with gorgonzola sauce  10.00

**Calamari Fritti**

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

- **Arancini**
  Whole grain rice arancini prepared with tomato and mozzarella, deep-fried served with salsa verde  12.00

**Primi**

Our dough is leavened up to 72 hours therefore the bread is light and crisp on the outside while soft on the inside. Gluten free available extra $4.00

- **Aglio Olio e Oregano**
  EV olive oil, garlic and oregano  8.50

- **Gorgonzola e Cipolle Caramellizzate**
  Gorgonzola and caramelised onion  10.50
**Pizze**

Our dough is leavened for up to 72 hours therefore the bread is light and crisp on the outside while soft on the inside

Gluten-free is available, extra $4.00

**Fiorentina**
Mozzarella, crispy bacon, spinach, poached egg, topped with shaved parmiggiana 25.00

  v  **Tias’ Margherita**
Buffalo mozzarella, fresh tomatoes and basil (when available) 25.00

**Capos**
Tomato, mozzarella, pork & fennel sausage, mushroom, caramelised onion, gorgonzola 25.00

**Polpette e Chorizo**
Tomato, mozzarella, beef meatballs, chorizo 25.00

**Pollo Indiana**
Tomato, mozzarella, tandoori-spiced chicken, topped with yogurt & chilli 25.00

**Bodos Special**
Tomato, mozzarella, ham, salami, mushroom, capsicum, onion, olives 25.00

**Primavera Bianca**
Tomato, mozzarella, prosciutto crudo, rocket & parmiggiana 25.00

**Calzone**
Closed pizza filled with tomato, mozzarella and beef bolognese 25.00

  v  **Ortolana**
Tomato, mozzarella, grilled eggplant, capsicum & zucchine 25.00

**Fukuoka**
Tomato, mozzarella, hot smoked salmon, capers, red onion, rocket, pickled mayo 25.00

**Secondi**
With roast potatoes and salad greens unless otherwise said

**Tagliata di Manzo**
Scotch fillet grilled medium-rare and salsa verde served with rocket, parmesan, balsamic reduction 35.00

**Veal Marsala**
Veal medallions, lightly floured panfried with cream and Marsala wine 32.00

**Vitello al Limone**
Veal medallions, lightly floured pan-fried with lemon butter, sage and lemon zest 32.00

**Bistecca Mare e Terra**
Scotch-fillet grilled medium-rare topped with prawns and mushrooms, cream and garlic 35.00

**Maiale Arrosto**
Pork Belly roasted with garlic, rosemary, mushroom, apple cider vinegar 32.00

**Pollo alla Parmiggiana**
Crumbed chicken pan-fried with ham and mozzarella topped with parmiggiana 32.00
**Contorni**

**Insalata Verde**
Salad greens, tomato, roasted seeds, balsamic vinaigrette  8.00

**Patatine Fritte**
Potato Chips with Tomato ketchup  6.00

**Insalate di Rucole**
Rocket, pear and parmiggiana  10.00

**Insalata Greca**
Cucumber, tomato, red onion, olives, feta, balsamic vinaigrette  8.00

**Dolci**

*GF*  **Sorbetto di Limone**
Lemon sorbet, caramelised lemon, dash of limoncello  14.00

**Affogato al Gelato Vaniglia**
Gelato vanilla, espresso coffee, Amaretto  15.00

**Tortino al Cioccolato**
Dark chocolate & walnut mini-cake, served warm with vanilla gelato  14.00

**Tiramisu**
Layers of savoiardi biscuits soaked in fresh brewed Italian espresso, mascarpone cream* & marsala wine. Dusted with dutch cocoa  15.00

*contains egg

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**Please respect our one bill, one payment policy**

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 organised the booking.

All major credit cards welcome.

Gina’s is fully licenced and pending conditions (please ask us if you aren’t sure), BYO wine. 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