

STUZZICHINI / ANTIPASTI

Focaccia e Olive Pugliese-style focaccia and warm olives	gfo	12
Polenta Bites Golden, crispy-crumbed polenta cubes, tossed in salt and pepper, served with a velvety gorgonzola cream sauce	vo	18
Bianchetti Fritti Fried whitebait with parsley, lemon and chilli	gf	18
Arancini (x3) Sicilian rice balls – bolognese ragù or truffle & mushroom (extra arancini +6)	vo	18
Burrata Invernale Creamy burrata, charred capsicum, and golden tomato purée with ’nduja oil and focaccia.	gfo	24
Calamari Sant’Andrea Crispy calamari with rocket and balsamic mayo	gf	(E) 32 (M) 43
Antipasto della Casa Selection of Italian cured meats, fried polenta, arancino, stracciatella, marinated olives, and warm focaccia.	gfo	24 per person

PINSA (ROMAN STYLE PIZZA)
Low Gluten Bases Available (+2)

Margherita Tomato San Marzano, fior di latte, basil	v	25
Tartufo Fior di latte, mushrooms, truffle paste, EVOO (add prosciutto San Daniele +6)	v	32
Settebello Fior di latte, mortadella, stracciatella, pistacchio		32
Patate e Cipolla Fior di latte, potato, red onion	v	28
Napoletana Tomato San Marzano, fior di latte, anchovies, capers, black olives, oregano		29
Salsiccia e Friarielli Fior di latte, pork & fennel sausage, friarielli Napoletani		30
Primavera Tomato San Marzano, fior di latte, prosciutto San Daniele, rocket, Parmigiano Reggiano (DOP), balsamic glaze		32
Diavola Tomato San Marzano, fior di latte, Calabrese salami		28
Ortolana Tomato San Marzano, fior di latte, eggplant, capsicum, zucchini, onion	v	32
Calabrese Tomato San Marzano, fior di latte, ’nduja, olives and goat cheese		32
Capricciosa Tomato San Marzano, fior di latte, ham, mushrooms, artichokes, olives		32
Gorgonzola e Pere Fior di latte, gorgonzola, pear, walnuts, prosciutto San Daniele		32
Porchetta, Patate and Rosmarino Fior di latte, sliced porchetta, potato, rosemary		32

Food May Contain Or Come Into Contact With Common Allergens Such As Dairy, Eggs, Wheat, Soybeans, Nuts, Fish Or Shellfish.
V Vegetarian GF Gluten Free Friendly GFo/Vo Gluten Free Option / Vegetarian Option

PASTA

Lasagna Bolognese Authentic Bolognese-style lasagna layered with beef and pork ragù and béchamel		30
Ravioli ai Funghi e Ricotta Mushroom and ricotta ravioli with sage brown butter, pumpkin purée, and amaretto crumbs.		35
Gnocchi Gorgonzola e Noci Handmade potato gnocchi in a velvety gorgonzola and walnut cream sauce. (add crispy prosciutto +3.5)	gfo	29
Maccheroni all'Amatriciana Handmade maccheroni with Napoli sauce, guanciale and pecorino romano	gfo	30
Spaghetti alla Carbonara Handmade spaghetti tossed with crispy guanciale, pecorino romano, and a rich egg yolk sauce.	gfo	31
Linguine ai Frutti di Mare Handmade linguine with prawns, mussels, calamari, and clams, sauteed with sweet cherry tomatoes and a hint of chilli	gfo	43

SECONDI (MAINS)

Melanzane Parmigiana Layered eggplant with Napoli sauce, fior di latte, basil and Parmigiano Reggiano (DOP)	gf/v	29
Barramundi all Acqua Pazza Tender barramundi fillet poached in a traditional light cherry tomato broth with potatoes and olives	gf	45
Cotoletta di Pollo Crispy crumbed chicken cutlet served with stracciatella and cherry tomatos		34
Porchetta e Friarielli Sliced Ariccia-style pork roast with friarielli Napoletani	gf	38
Ossobuco all Arancio Slow-braised veal shank in a rich, orange-infused jus, served with mashed potatoes and garden peas	gf	43
Gran Fritto Misto (great to share) Whitebait, prawns, calamari and fried barramundi on chips with house made balsamic mayo	gf	64

CONTORNI (SIDES) gf/v

Patatine Fritte Golden hand-cut chips, lightly salted		12
Rucola, Pere e Parmigiano Rocket, pear, shaved parmesan and walnuts		14
Broccolini Arrostiti Almond flakes, oil, salt and lemon zest and a slice of lemon		16
Insalata Caprese Sliced tomato, basil and fresh fior di latte, finished with extra virgin olive oil (tuna +6)		16
Fennel Salad Baby spinach, fennel, orange and taggiasche olives		16

PASTICCERIA (UNTIL SOLD OUT)

Cornetto The Italian answer to the croissant, plain or filled (+1)		7
Sfogliatella Riccia Sweet ricotta filled pastry from Naples		7
Ciambella Sugar-coated Italian ring donut		7
Bombolone Italian donut filled with crema pasticcera, pistacchio, nutella or jam		8
Girelle alla Nutella Soft, swirled pastry filled with rich Nutella and finished with a dusting of cocoa		8
Biscotti Fatti in Casa Homemade biscuits, hazelnut and chocolate, almond and cherry, pistacchio (+1), assorted Italian shortbread (+1)	gfo	3
Tortino dal Cuore Caldo Italian chocolate lava cake with a molten center, served with whipped cream (add vanilla ice cream + 3.5)		16
Assortimento di Crostate A choice of house made crostata, served with whipped cream	v	11
Pasticciotto Leccese Traditional Pugliese shortcrust pastry filled with custard cream and amarena cherry		10
Crema Catalana all'Arancia Traditional burnt citrus custard with a crisp caramelized sugar lid.	gf	14
Torta Caprese Almond flour and dark chocolate cake with whipped cream	gf	11
Torta all'Arancia Almond flour and orange cake served with whipped cream	gf	11
Cannolo Siciliano (x2) Cannoli filled with orange-zest ricotta, topped with chocolate or pistacchio	v	14
Tiramisù Traditional tiramisù made in-house with mascarpone and espresso	v	16
Coppa Gelato (3 scoops) Chocolate, vanilla, strawberry, lemon, Sicily ricotta and pistacchio		13



CELEBRATE WITH US!

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TESORO CATERING

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GIROPINSA
E PASTA!

BOTTOMLESS
PINSA & PASTA
SUNDAYS
12PM-CLOSE

\$40
ADULTS

\$25
Kids (5-11yrs)

COCKTAILS

	GLASS	CARAFE
Aperol Spritz Aperol, Prosecco, Soda	18	80
Campari Spritz Campari, Prosecco, Soda	18	80
Limoncello Spritz Limoncello, Prosecco, Soda	18	80
Bellini Prosecco and Peach Pureè	16	80
Negroni Campari, Vermouth Rosso, Gin	20	90
Negroni Sbagliato Campari, Vermouth, Prosecco	20	90
Americano Campari, Vermouth, Soda	20	90
Malfy Tonic Italian Lemon Gin, Tonic Water, Lemon	20	90
Espresso Martini Espresso Coffee, Vodka, Coffee Liqueur	20	
Italian Mule Italian Lemon Gin, Lime Juice, Ginger Beer	20	
Amaretto Sour Amaretto, Lemon Juice, Sugar Syrup, Maraschino Cherry (egg free)	22	
Dolce Vita Sour Limoncello, Campari, Whisky, Lemon Juice, Aquafaba	22	

BIRRE (BEER)

		BOTTLE
Peroni 0% Lager	Lazio	8
Peroni Red Lager	Lazio	10
Messina Lager	Sicily	12
Pullicenhell Pale Ale	Napoli	15

BOLLICINE (BUBBLES)

	GLASS	BOTTLE
NV Loredan Gasparini Asolo Prosecco Superiore DOCG Glera	Veneto	15
Viberti Giovanni Moscato D’Asti DOCG Moscato	Piemonte	17

VINO ROSATO (ROSÉ WINES)

Tenuta Ulisse Rosè IGP Montepulciano	Abruzzo	14	60
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VINI BIANCHI (WHITE WINES)

Il Vignaiolo ‘Delle Venezie’ Pinot Grigio	Venezie	12	50
Santa Sofia Soave Classico DOC Garganega	Veneto	16	75
Cantina Tollo Villa Diana Pecorino Pecorino	Abruzzo	15	70

VINI ROSSI (RED WINES)

Tenuta Ulisse 'Sogno Di Ulisse' Montepulciano	Abruzzo	12	50
Tenuta Di Burchino Chianti Superiore Sangiovese	Toscana	15	70
Cantina Vitea '1895' Barbera DOC Barbera	Piemonte	17	80
Morgante Nero D'Avola Nero D'Avola	Sicilia	22	100



FEEDBACK FORM

How did we do today? Could we have done something better? Please let us know :)

MOCKTAILS

	GLASS	CARAFE
Sorriso D'Estate (Summer Smile) Peach purée, zesty limonata, and a hint of bitters	14	60
Italian Orange Spritz Italian non-alcoholic bitter, aranciata, and a splash of soda	14	60
Giardino Italiano (Italian Garden) Apple juice, sweet pear, and basil syrup	14	60

AMARI E LIQUORI (DIGESTIVES & LIQUOR)

	GLASS
Amaro Montenegro	12
Limoncello	12
Averna	12
Questa È Vera Grappa	15

ACQUA E BIBITE

Fruit Juices Peach, Pear, Orange and Apple	5
Molecola Classic Italian Cola / No Sugar	6
Acqua Panna Still Water (750ml)	8
San Pellegrino Sparkling Water (750ml)	8
San Pellegrino Organic Blood Orange, Lemon & Chinotto	6

CAFFETTERIA

	REG	LARGE
Espresso	2	
Doppio Espresso	4	
Long Black	5	6
Caffè Macchiato	4	5
Cappuccino, Latte, and Flat White	5	6
Mocha	5	6
Hot Chocolate	5	6
Italian Hot Chocolate served with whipped cream		7
Affogato Vanilla gelato drowned in a shot of espresso + Grappa, Frangelico, Amaretto (+12 for spirits)		9
Shakerato		7
Iced Chocolate Ice cream (add whipped cream +1)		7
Iced Coffee Ice cream (add whipped cream +1)		7
Babycino		2
Tea Chamomile, English Breakfast, Green, Earl Grey, Peppermint, Lemongrass and ginger		5

Did you know that **100% of profits** from Tesoro are either donated to local charities or used to sponsor the arts & events in the local community? As a collective, we recognize that our parents & grandparents sacrificed to give our generation the gifts of opportunity & prosperity; so Tesoro was created in their honor to pay their legacy forward.

(03) 7064 5805
info@tesorogastronomia.com
@tesorogastronomia

TESORO GASTRONOMIA
280 Doncaster Rd
Balwyn North, Victoria 3104



à la carte
Menu

COLAZIONE (BREAKFAST)

Uova in Purgatorio Oven-baked eggs, cannellini beans, tomato sugo, parmigiano, basil, served with toasted focaccia	v	18
Frittata Oven-baked omelette with seasonal vegetables and rocket	v	14
Italian Breakfast 2 Fried eggs, spinach, tomato, mushroom, guanciale, toasted focaccia (add prosciutto San Daniele +6)	vo	23
Breakfast Rosetta Egg, pancetta, black pepper, honey in a “rosetta” bun	vo	14
Cornetto Rustico Ham and cheese Italian cornetto	vo	11

PUGLIESE-STYLE FOCACCIA

Gluten Free Focaccia Available (+2)

Caprese Tomato, basil, fior di latte	v	16
San Daniele Prosciutto San Daniele, tomato, basil, fior di Latte	vo	18
Porchetta E Friarielli Roast pork, friarielli Napoletani, smoked scamorza		18
La Cotoletta Chicken schnitzel, rocket, mayo, tomato, guanciale, scamorza		20
Mortadella e Pistacchio Mortadella, stracciatella, pistacchio, rocket		18

PASTICCERIA (UNTIL SOLD OUT)

Cornetto The Italian answer to the croissant, plain or filled (+1)		7
Sfogliatella Riccia Sweet ricotta filled pastry from Naples		7
Ciambella Sugar-coated Italian ring donut		7
Bombolone Italian donut filled with crema pasticcera, pistacchio, nutella or jam		8
Girelle alla nutella Soft vanilla and chocolate sponge filled with rich nutella, dipped in dark chocolate		8
Biscotti Fatti in Casa A selection of house-made biscuits. Ask for today’s variety.	gfo	3-4

DOLCI

Tortino dal Cuore Caldo Italian chocolate lava cake with a molten center, served with whipped cream (add vanilla ice cream +3.5)		16
Assortimento di Crostate A choice of house made crostata, served with whipped cream	v	11
Pasticciotto Leccese Traditional Pugliese shortcrust pastry filled with custard cream and amarena cherry		10
Crema Catalana all'Arancia Traditional orange-infused custard with a caramelized sugar crust, topped pistacchio crumbs	gf	15
Torta Caprese Almond flour and dark chocolate cake with whipped cream	gf	11
Torta all'Arancia Almond flour and orange cake served with whipped cream	gf	11
Cannolo Siciliano (x2) Cannoli filled with orange-zest ricotta, topped with chocolate or pistacchio	v	14
Tiramisù Traditional tiramisù made in-house with mascarpone and espresso	v	16
Coppa Gelato (3 scoops) Chocolate, vanilla, strawberry, pistacchio or lemon gelato		13

ACQUA E BIBITE

Fruit Juices Peach, Pear, Orange and Apple		5
Molecola Classic Italian Cola / No Sugar		6
Acqua Panna Still Water (750ml)		8
San Pellegrino Sparkling Water (750ml)		8
San Pellegrino Organic Orange, Blood Orange, Lemon & Chinotto		6

CAFFETTERIA

	REG	LARGE
Espresso	2	
Doppio Espresso	4	
Long Black	5	6
Caffè Macchiato	4	5
Cappuccino, Latte, and Flat White	5	6
Mocha	5	6
Hot Chocolate	5	6
Italian Hot Chocolate served with whipped cream		7
Affogato Vanilla gelato drown in a shot of espresso + Grappa, Frangelico, Amaretto (+12 for spirits)		9 +12
Shakerato		7
Iced Chocolate Ice cream, (add whipped cream +1)		7
Iced Coffee Ice cream, (add whipped cream +1)		7
Babycino		2
Tea Chamomile, English Breakfast, Green, Earl Grey, Peppermint, Lemongrass and ginger		5

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Colazione
Breakfast

PINSA (ROMAN STYLE PIZZA)

Low Gluten Bases Available (+2)

Margherita Tomato San Marzano, fior di latte, basil	v	25
Tartufo Fior di latte, mushrooms, truffle paste, EVOO (add prosciutto San Daniele +6)	v	32
Settebello Fior di latte, mortadella, stracciatella, pistacchio		32
Patate e Cipolla Fior di latte, potato, red onion, rosemary	v	28
Ortolana Tomato San Marzano, fior di latte, eggplant, capsicum, zucchini, onion	v	32
Salsiccia e Friarielli Fior di latte, pork & fennel sausage, friarielli Napoletani		30
Primavera Tomato San Marzano, fior di latte, prosciutto San Daniele, rocket, Parmigiano Reggiano (DOP), balsamic glaze		32
Diavola Tomato San Marzano, fior di latte, Calabrese salami		28
Calabrese Tomato San Marzano, fior di latte, 'nduja, olives and goat cheese		32
Capricciosa Tomato San Marzano, fior di latte, ham, mushrooms, artichokes, olives		32
Napoletana Tomato San Marzano, fior di latte, anchovies, capers, black olives, oregano		29
Gorgonzola e Pere Fior di latte, gorgonzola, pear, walnuts, prosciutto San Daniel, honey		32
Porchetta, Patate and Rosmarino Fior di latte, sliced porchetta, potato, rosemary		32

Can't choose? Half & half Pinsa available on request

PASTA

Half portions available for all pasta dishes

Lasagna Bolognese Authentic Bolognese-style lasagna layered with beef ragù and béchamel		30
Penne Alla Norcina Umbrian-style penne with pork sausage, cream, pecorino romano and black truffle	gfo	29
Gnocchi al Pomodoro Handmade potato gnocchi in tomato sauce and fresh basil (stracciatella +5)	gfo	28
Penne Gamberi e Zucchini Penne with prawns, zucchini cream and lemon zest	gfo	35
Rigatoni All'Amatriciana Rigatoni with Napoli sauce, guanciale, pecorino romano	gfo	29

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CONTORNI (SIDES) gf/v

Patatine Fritte Golden hand-cut chips, lightly salted		12
Rucola, Pere e Parmigiano Rocket, pear, shaved parmesan and walnuts		16
Broccolini Arrostiti Almond flakes, oil, salt and lemon zest and a slice of lemon		16
Insalata Caprese Sliced tomato, basil and fresh fior di latte, finished with extra virgin olive oil (tuna +6)		16
Fennel Salad Baby spinach, fennel, orange and taggiasche olive		16

PASTICCERIA (UNTIL SOLD OUT)

Cornetto The Italian answer to the croissant, plain or filled (+1)		7
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Ciambella Sugar-coated Italian ring donut		7
Bombolone Italian donut filled with crema pasticcera, pistacchio, nutella or jam		8
Girelle alla nutella Soft vanilla and chocolate sponge filled with rich nutella, dipped in dark chocolate		8
Biscotti Fatti in Casa A selection of house-made biscuits. Ask for today's variety.	gfo	3

DOLCI

Tortino dal Cuore Caldo Italian chocolate lava cake with a molten center, served with whipped cream (add vanilla ice cream +3.5)		16
Assortimento di Crostate A choice of house made crostata with whipped cream	v	11
Pasticciotto Leccese Traditional Pugliese shortcrust pastry filled with custard cream and amarena cherry		10
Crema Catalana all'Arancia Traditional orange-infused custard with a caramelized sugar lid	gf	14
Torta Caprese Almond flour and dark chocolate cake with whipped cream	gf	11
Torta all'Arancia Almond flour and orange cake served with whipped cream	gf	11
Cannolo Siciliano (x2) Cannoli filled with orange-zest ricotta, topped with chocolate or pistacchio	v	14
Tiramisù Traditional tiramisù made in-house with mascarpone and espresso	v	16
Coppa Gelato (3 scoops) Chocolate, vanilla, strawberry, lemon, Sicily ricotta and pistacchio		13



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COCKTAILS

Aperol Spritz	Aperol, Prosecco, Soda	18	80
Campari Spritz	Campari, Prosecco, Soda	18	80
Limoncello Spritz	Limoncello, Prosecco, Soda	18	80
Bellini	Prosecco and Peach Puree	16	80
Negroni	Campari, Vermouth Rosso, Gin	20	90
Negroni Sbagliato	Campari, Vermouth, Prosecco	20	90
Americano	Campari, Vermouth, Soda	20	90
Malfy Tonic	Italian Lemon Gin, Tonic Water, Lemon	20	90
Espresso Martini	Espresso Coffee, Vodka, Coffee Liqueur	20	-
Italian Mule	Italian Lemon Gin, Lime Juice, Ginger Beer	20	-
Amaretto Sour	Amaretto, Lemon Juice, Sugar Syrup, Maraschino Cherry (egg free)	22	
Dolce Vita Sour	Limoncello, Campari, Whisky, Lemon Juice, Aquafaba	22	

MOCKTAILS

Sorriso D'Estate	(Summer Smile) Peach puree, zesty limonata, and a hint of bitters	14	60
Italian Orange Spritz	Italian non-alcoholic bitter, aranciata, and a splash of soda	14	60
Giardino Italiano	(Italian Garden) Apple juice, sweet pear, and basil syrup	14	60

BIRRE (BEER)

Peroni 0%	Lager	Lazio	8
Peroni Red	Lager	Lazio	10
Messina	Lager	Sicily	12
Pullicenhell	Pale Ale	Napoli	15

BOLLICINE (BUBBLES)

NV Loredan Gasparini Asolo Prosecco Superiore DCG	Glera	Veneto	15	70
Viberti Giovanni Moscato D'Asti DCG	Moscato	Piemonte	17	80

VINO ROSATO (ROSÉ WINES)

Tenuta Ulisse Rosè IGP	Montepulciano	Abruzzo	14	60
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VINI BIANCHI (WHITE WINES)

Il Vignaiolo 'Delle Venezie'	Pinot Grigio	Venezie	12	50
Santa Sofia Soave Classico DOC	Garganega	Veneto	16	75
Cantina Tollo Villa Diana Pecorino	Pecorino	Abruzzo	15	70

VINI ROSSI (RED WINES)

Tenuta Ulisse 'Sogno Di Ulisse'	Montepulciano	Abruzzo	12	50
Tenuta Di Burchino Chianti Superiore	Sangiovese	Toscana	15	70
Cantina Vitea '1895' Barbera DOC	Barbera	Piemonte	17	80
Morgante Nero D'Avola	Nero D'Avola	Sicila	22	100

ACQUA E BIBITE

Fruit Juices	Peach, Pear, Orange and Apple	5
Molecola	Classic Italian Cola / No Sugar	6
Acqua Panna	Still Water (750ml)	8
San Pellegrino	Sparkling Water (750ml)	8
San Pellegrino Organic	Blood Orange, Lemon & Chinotto	6

Note: We are fully licensed and do not offer BYO.



GiroPinsa e Pasta
Bottomless Pinsa and Pasta

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