GARIBALDI_STANDMENU.pdf 1 28/04/25 09:16

ANTIPASTI

OSTRICHE/OYSTERS
Natural served with sparkling wine,vinaigrette & lemon wedges — 35/20
Kilpatrick topped with crispy bacon & Worcestershire sauce — 40/24

VO **ANTIPASTO TRADIZIONALE** — 35
Assortment of cured meats, artisan cheeses, marinated vegetables,and olives, served with panuzzo (serves 2)

CALAMARI FRITTI — 20
Crispy calamari rings served with a smooth garlic aioli & a fresh lemon wedge for zesty flavour

POLPETTE AL SUGO — 19
Juicy meatballs simmered in a rich tomato sauce, served with fresh crusty bread

V **EGGPLANT PARMIGIANA** — 19
Tender eggplant baked in a rich tomato sauce, topped with melted mozzarella

POTATO & PROSCIUTTO CROQUETTES — 19
Served with truffle mayo

V **ARANCINI** — 16
Crispy rice balls filled with pumpkin and Gorgonzola cheese, served with a side of creamy aioli for dipping

V VGO **BRUSCHETTA** — 15
Char-grilled garlic toast topped with ripe, juicy tomatoes, bocconcini & fresh rocket

INSALATE

V VGO **GORGO E PERA** — 12
Rocket, sweet pear, walnuts, crumbled gorgonzola, and a tangy balsamic glaze

V VGO **INSALATA GARIBALDI** — 12
Fresh Roma tomatoes, red onion, basil, and buffalo mozzarella, drizzled with olive oil

VG **INSALATA MISTA** — 10
Fresh garden salad with olive oil and white wine vinegar dressing

BAMBINI

CHICKEN SCHNITZEL — 15
Mini chicken schnitzel with chips

VGO V **MINI PASTA** — 12
Ziti or Spaghetti pasta with choice of bolognese or pomodoro sauce

VGO V **MINI PIZZA MARGHERITA** — 12
Tomato sauce with mozzarella cheese

DOLCI

CREPES ALLE FRAGOLE E PANNA — 19
Delicate crepes filled with fresh strawberries and whipped cream

AFFOGATO — 19
Hot espresso poured over vanilla ice cream, served with your choice of Frangelico or Strega liqueur

TIRAMISU — 15
Classic Italian dessert with coffee-soaked sponge, rich mascarpone, whipped cream, and a dusting of cocoa

CANNOLI SICILIANI — 12
Golden, crisp pastry tubes filled with creamy sweet ricotta infused with a hint of citrus, served chilled (2pc)

GELATI — 12
Ask our staff for today's gelati desserts

SFOGLIATELLE NAPOLETANA — 10
Flaky layered pastry with a buttery crisp exterior, filled with luscious sweet citrus ricotta, served warm
Add pistachio cream +5

COFFEE/DRINKS SELECTION
Ask our staff for the drinks menu

SECÓNDI

GRIGLIATA DI PESCE — MP
A grilled seafood platter with chips, salad, and tartare sauce

FILETTO DI MANZO — 42
Tender beef scotch fillet, served with your choice of pepper sauce, mushroom sauce, or red wine jus, accompanied by roasted potatoes

ARROSTO DI MAIALE — 38
Seasoned and roasted pork belly, served with chilli bourbon sauce, roasted potatoes, and honey-roasted carrots

SALTIMBOCCA ALLA ROMANA — 34
Pan-fried veal scallopini with prosciutto and sage in a white wine sauce, served with roasted potatoes

PETTO DI POLLO ALLA PARMIGIANA — 33
Crisp, crumbed chicken fillet lavishly topped with a rich tomato sauce and melted mozzarella, served alongside golden chips

POLLO ALLA TOSCANA — 31
Tender thigh fillet in a rich, creamy sauce with sun-dried tomatoes and spinach

COTOLETTA DI VITELLO — 30
Crisp veal schnitzel served with a fresh garden salad

PASTA

FILEJA CON GAMBERI — 37
Traditional fileja pasta with garlic prawns, caramelised fennel, and Napoli sauce, finished with a touch of cream

PACCHERI AI FRUTTI DI MARE — 34
Paccheri pasta with prawns, mussels, and calamari in a white wine and tomato sauce, finished with fresh parsley

PAPPARDELLE RAGÙ DI AGNELLO — 32
Pappardelle in a traditional rich slow cooked lamb ragù

SPAGHETTI CARBONARA — 30
Creamy egg sauce with crispy guanciale, finished with aged pecorino and black pepper

CHICKEN TORTELLINI — 29
Tender pasta rings filled with creamy ricotta, tossed in a rich sauce of chicken, sun-dried tomatoes, and spinach

VGO V **GNOCCHI ALLA SORRENTINA** — 28
Home made potato gnocchi baked in a rich & delicious tomato sauce with bubbling bocconcini & basil

LASAGNE — 28
Layers of al dente pasta, hearty Bolognese sauce, and melted golden mozzarella

VG **ZITI AL POMODORO CON MELENZANE** — 28
A rich & delicious savoury tomato sauce with tender eggplant, topped fragrant basil

PAPPARDELLE ALLA BOLOGNESE — 25
Slow-cooked Bolognese sauce, enhanced with Italian tomatoes

Gluten-free penne pasta — 5

VGO V

SIDES

BROCCOLINI — 12
Broccolini pan-fried with garlic & olive oil

PEPPERONATA — 12
Roasted capsicum sautéed with sweet onions and olives

PATATINE FRITTI — 10
House fries

V Vegetarian
VG Vegan
VGO Vegan option available
VO Vegetarian option available
Spicy

PIZZERIA RISTORANTE DAL '23
GARIBALDI

PIZZA

ROSSA *San Marzano Tomato Base*

PARMA — 30
Parma prosciutto, fresh rocket leaves, mozzarella, and shaved parmigiano

POLLO — 29
Tender chicken, mushrooms, red onions, and mozzarella

DIAVOLA — 27
Spicy sopressa salami, chilli, mozzarella, and oregano

CALABRISELLA — 27
Nduja (fresh soft spicy salami), oregano, onions, roasted capsicum, olives, parmigiano, mozzarella and fresh basil

CAPRI — 26
Virginia ham, artichokes, mushrooms, olives, and mozzarella

TROPICALE — 25
Virginia ham, sweet pineapple, and mozzarella

NAPOLI — 24
Anchovies, mozzarella, oregano, olives and fresh basil

VGO V **MARGHERITA** — 24
Mozzarella, fresh basil, and parmigiano

VG **MARINARA ORIGINALE** — 20
A cheese-free pizza with garlic and oregano

BIANCA *E.V. Olive Oil & Garlic Base*

GAMBERI — 30
Succulent prawns, cherry tomatoes, olives, garlic, mozzarella, and parsley

FRIARIELLI E SALSICCIA — 28
Italian sausage, wild broccoli, smoked scamorza cheese, chilli, and parmigiano

BOSCAIOLA — 26
Sautéed mushrooms, pork sausage, rosemary, and melted provola cheese

V **QUATTRO FORMAGGI** — 26
Mozzarella, provola, gorgonzola, and smoked scamorza

VGO V **ORTOLANO** — 25
Seasonal roasted vegetables, mozzarella, fresh basil, and shaved parmigiano

V **PIZZA CON AGLIO/GARLIC PIZZA** — 20
Crisp base with mozzarella, garlic, and oregano

CALZONE

FORMAGGIO E SALAMI — 28
Folded pizza with ricotta di bufala mozzarella, salami, mushrooms, and Napoli sauce in a golden crust

Gluten-free pizza base — 5