



Spaghetti

Mains

Meals are prepared fresh and served as they're ready.
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Carbonara Funghi



Beef Cheek Ravioli



Spaghetti Marinara



Garlic Chilli Prawn Pappardelle



Spaghetti Puttanesca

Pomodoro V + VGO

Classic vegetarian napolitana, a rich tomato-based sauce infused with aromatic herbs for a simple yet flavourful taste of Italy. Finished with parmesan cheese and parsley.

Bolognese

Our signature blend of beef mince, gently simmered with onion, carrot, celery and Italian herbs. Finished with parmesan cheese and parsley.
Add an oven grilled Italian sausage - choose from beef, mild (GF) or hot pork (GF)

Bolognese with beef meatballs

Beef bolognese, topped with three house-made beef, basil, parsley and parmesan cheese meatballs, cooked to perfection in pomodoro sauce and finished with parmesan cheese and fresh parsley.

Carbonara Funghi

A delicious blend of bacon, leeks, garlic, onion, parsley and mushrooms, sautéed in a rich, creamy sauce. Finished with parmesan cheese and fresh parsley.

Add an oven grilled Italian chicken sausage (GF)

Puttanesca

Tossed in a vibrant pomodoro sauce with capers, olives and anchovies, creating a rich, savoury flavour. Finished with a sprinkle of fresh parsley.

Marinara House Specialty 🍷

Experience the exquisite flavours of red spot emperor, calamari and prawns, marinated in a fragrant blend of garlic, chilli, parsley, peppe and spring onion. Finished with olive oil and butter in a light, clear white sauce, a truly delightful dish.

Add pomodoro sauce for a red marinara

Pasta Tasting Plate

Can't decide? Indulge in a little bit of everything! Enjoy a selection of our favourites: hearty lasagne, classic spaghetti bolognese, creamy carbonara funghi and flavourful marinara. Perfect for sampling a range of delicious pasta dishes. Finished with parmesan cheese and fresh parsley.

Swap Spaghetti to Fresh Housemade Pasta

Pasta freshly made with durum wheat semolina and eggs
Gnocchi, Linguini, Pappardelle, Spinach Fettuccine and Penne

Gluten free pasta (penne) available

23 Barramundi Torta di Patata House Speciality (GF)

Crispy skin barramundi, seasoned with salt and pepper and pan-fried to perfection. Served with a savory potato cake infused with fetta and spring onion, alongside sautéed cherry tomatoes, spinach and capers in a buttery vegetable stock. Finished with a fresh lemon wedge.

28 Garlic Chilli Mussels 🍷

Fresh chilli mussels, marinated in garlic, onion and chilli, simmered in a rich Pomodoro sauce. Accompanied by char-grilled bread and lemon wedge.

+10 36 Meat Tasting Plate

Savour a delicious selection of popular meats, featuring three juicy beef mealballs, crispy free range chicken cutlet and your choice of two flavourful Italian sausages. Served alongside irresistible garlic bread, this dish is perfect for those who crave a taste of it all.

Choose from beef, chicken (GF), hot pork (GF) or mild pork (GF) sausages

+10 29 Caesar Salad

Classic Caesar salad featuring crispy lettuce, crunchy croutons, parmesan cheese, tossed in a creamy Caesar dressing and crispy bacon.

Add chicken cutlet or chicken tenderloin

33 Italian Sausages & Salad or Veggies GF

Your choice of two gourmet oven grilled sausages, served with a fresh Italian garden salad.

Choose from beef, chicken (GF), hot pork (GF) or mild pork (GF) sausages

+4 34 Chicken Cutlets & Salad or Veggies

Enjoy our crispy, succulent free range chicken cutlets tenderised in buttermilk, perfectly golden and served alongside a vibrant Italian garden salad.

Add aioli or chilli aioli

+3

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on your table to save time lining up

+3

36 Chicken Parmigiana & Salad or Veggies 30

Savour our crispy, succulent free range chicken cutlets topped with rich pomodoro sauce and melted cheese. Served alongside a vibrant Italian garden salad.

28 Barramundi & Salad or Veggies GF 29 ONE | 42 TWO

Pan-seared barramundi fillet, seasoned with salt and pepper, served alongside a fresh Italian garden salad.

(Choose from one or two fillets)

36 Add fetta or avocado to your salad +3

Paninos

25 All paninos are served in a toasted pane di casa roll

Ham & Cheese 15

+10 28 Ham, Cheese & Tomato 16

Veggie VG 16

Roasted capsicum, eggplant and zucchini.

Chicken Cutlet & Veggie 20

Crispy free range chicken cutlet tenderised in buttermilk, roasted capsicum, eggplant and zucchini.

Chicken Cutlet, Lettuce & Aioli 20

Crispy free range chicken cutlet tenderised in buttermilk, served with fresh lettuce and house made aioli

Gluten free roll available +4

GF=Gluten Free V=Vegetarian VG=Vegan

VGO=Vegan Option Available

Public Holiday 10% Surcharge applies

Made with Fresh Homemade Pasta

Fagioli V + VGO entre 15 | main 25

A traditional Italian dish featuring chickpeas, cannellini beans, pepper and vegetables simmered in a savoury tomato-based sauce and tossed with tubettini pasta. Finished with parmesan cheese and fresh fennel.

Lasagne

Indulge in our house-made lasagne, featuring generous layers of savoury beef bolognese sauce, luscious mozzarella and parmesan cheese along with béchamel sauce. Accompanied by a refreshing Italian garden salad.

Lasagne Vegetarian V

Layers of pomodoro creamy béchamel sauce nestled between fresh spinach egg lasagne sheets, with melted mozzarella and parmesan cheese. Filled with roasted eggplant, zucchini, sautéed mushrooms and baby spinach.

Creamy Pesto Gnocchi V

House-made gnocchi tossed in a creamy basil pesto with fresh spinach, topped with parmesan and a sprinkle of parsley.

Add creamy chicken sauce

Beef Cheek Ravioli 32

Handmade ravioli filled with tender beef cheek, seasoned with onion, tomato, basil, salt and pepper. Tossed in a rich butter and sage sauce with fresh spinach leaves and topped with parsley and parmesan cheese.

30 Add pomodoro sauce +4

Add beef bolognese sauce +6

30 Creamy Chicken with Spinach Fettuccine 32

Tender free range chicken, leek, onion and garlic sautéed in a creamy sauce, tossed with fresh spinach leaves and served over house-made spinach fettuccine. Finished with parmesan cheese and fresh parsley.

25 Garlic Chilli Prawn Pappardelle 🍷 33

Prawns marinated in chilli flakes, parsley, garlic, salt and pepper then cooked in pomodoro sauce and butter finished with a sprinkle of parsley and a lemon wedge.

Add cream - Rose Sauce +4



Barramundi Torta di Patata



Pizza

Hand stretched, stone baked gourmet pizzas all served with mozzarella cheese and pomodoro sauce

- Gluten free base available** +4
- Vegan cheese available** +2
- Cheese V** 22
- Margarita V** 24
Sliced tomato basil, salt and pepper.
- Cacciatore** 26
Mild cacciatore.
- The Gino** 26
Sliced tomato, mild cacciatore, salt and pepper, finished with rocket.
- Tropicana** 29
Bacon, shredded ham and pineapple pieces.
- Veggie Arrosto V** 28
Sliced tomato, roasted eggplant, zucchini, capsicum, finished with baby spinach.
- Carne** 29
Bacon, shredded ham, mild cacciatore, Italian gourmet hot pork sausage (GF), BBQ sauce, finished with spring onion.
- Puttanesca** 28
Sliced tomato, anchovies, capers and black olives.
- Supremo** 30
Roasted eggplant, zucchini, mild cacciatore, bacon, Italian gourmet hot pork sausage (GF) and black olives.
- Pollo e Pancetta** 29
Italian gourmet chicken sausage (GF), bacon, bruschetta mix and BBQ sauce.
- Marinara** 34
Olive oil instead of pomodoro sauce, prawns, calamari and fish, marinated in chilli, spring onion, garlic and parsley.



The Gino

Sides

- Gluten free bread available** +3
- Garlic Bread V** 10
Warm pane di casa bread with garlic butter and herbs.
Gluten free option available +3
- Italian Sausage** 10
Your choice of hot pork (GF) or mild pork (GF), chicken (GF) or beef sausage.
- Chicken Cutlet** 10
Crispy free range chicken cutlet tenderised in buttermilk.
Add aioli or chilli aioli
- Chicken Parmigiana** 12
Crispy free range chicken cutlet tenderised in buttermilk, pomodoro sauce and mozzarella cheese.
- Beef Meatballs GF** 14
Four house-made beef, basil, parsley and parmesan cheese meatballs, cooked in pomodoro sauce, topped with parmesan cheese and parsley.
- Arancini balls** 18
Choose from
Four cheese or
Mushroom and truffle. VG
Add aioli or chilli aioli
- Italian Garden Salad GF+VG** 12 | 18
Fresh salad greens, with tomatoes, cucumber, onion, with a drizzle of our Italian dressing.
Add fetta and/or avocado +3
- Seasonal Veggies VG+GF** 12 | 18
- Barramundi Fillet GF** 16
Pan seared barramundi fillet.
- Avocado & Prawns GF** 16
Garlic chilli prawns served with an avocado salsa.
- Bruschetta V+VGO** 20
Diced tomatoes, basil, garlic, onion, fetta and olive oil, served on lightly toasted pane di casa bread.
- Smashed Avocado V+VGO** 20
Smashed avocado, crumbled fetta, served on lightly toasted pane di casa bread.

Kids

Ingredients are the same as the Main Menu

- Spaghetti Pomodoro V+VGO** 14
- Spaghetti Bolognese** 16
Add beef meatballs (two) +6
- Spaghetti Carbonara Funghi** 16
- Spaghetti Creamy Chicken** 16
***Upgrade to fresh housemade pasta - gnocchi, penne, linguini* +2
- Lasagne** 16
- Sausage & Bread** 15
Choice of chicken (GF), pork (GF) or beef sausage.
- House-made Sausage Rolls** 15
Beef mince blended with basil, parsley and parmesan cheese, wrapped in golden puff pastry.
- Hot Dog** 8
Add cheese +2
- Cheese Pizza V** 14
- Chicken & Pineapple Pizza** 16
- Ham & Pineapple Pizza** 16
- Cacciatore Pizza** 16
- Margarita Pizza V** 16
- Ham Pizza** 16

Gluten free pasta, bread & pizza bases available +3
Vegan cheese available +2

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Sweets

Our desserts are house-made by our team of chefs, fresh from our kitchen to your table

- Cookie** 5
- Almond Biscotti** 5
- Melting Moment** 5
- Sicilian Cannoli** 6
- Chocolate Mousse GF** 10
- Tiramisu** 12
- Panna Cotta GF** 12
- Lemon Cheesecake** 12
- Apple Crumble** 12
- Carrot Cake** 12
- Banoffee Pie** 12
- Sticky Date Pudding** 12
Add vanilla gelato +6.50
- Affogato** 15
Shot of coffee, served with gelato
Add Baileys, Frangelico, Cointreau or Kaluha +8
- Gelato** 6.50 | 13
Vanilla, Chocolate, Pistachio, Ferrero, Strawberry, Rum n' Raisin, Choc Mint, Salted Caramel, Mars Bar, Choc Cookie, Italian Pastry Custard, Strawberry Cheesecake, Choc Fudge Brownie, Oreo, Choc Fudge Peanut Butter, Honeycomb
- Sorbet GF + DF** 6.50 | 13
Lemon, Watermelon, Mango, Passionfruit



"I'd rather eat pasta and drink wine than be a size zero"
Sophia Loren

Avocado & Prawns

Bruschetta

Marinara

Lasagne

Sticky Date Pudding