

PIZZERIA

ADD Fresh Buffalo Mozzarella \$5
ADD Extra Meat (per meat) \$5

GLUTEN FREE pizza base available on request

VEGAN Mozzarella available on request

PIZZE ROSSE* / TOMATO BASED*

PIZZA DIAVOLA (VEG) vegan option \$25
Tomato, Mozzarella and Salame Piccante (Spicy)

PIZZA MARGHERITA (VEG) vegan option \$22
Tomato, Mozzarella and basil

PIZZA NAPOLETANA vegan option \$25
Tomato, Mozzarella, anchovies, baby capers and black olives

PIZZA SICILIANA (VEG) vegan option \$25
Tomato, Mozzarella, eggplant, basil and chilli

PIZZA PAVAROTTI vegan option \$25
Tomato, Mozzarella, Sicilian sausage and fresh onion

PIZZA 4 STAGIONI vegan option \$25
Tomato, Mozzarella, olives, artichokes, mushrooms and ham

PIZZA GIANNI'S FAVOURITE \$26
Tomato, Mozzarella, rocket, Prosciutto and shaving of Reggiano cheese

PIZZA FRUTTI DI MARE \$26
Tomato and mixed seafood drizzled in a light aioli sauce

PIZZE BIANCHE* / OLIVE OIL BASED*

CALZONE \$25
Classic turnover Pizza filled with Mozzarella, ham and mushrooms served with Napoli sauce on the side

PIZZA AL TARTUFO (VEG) vegan option \$29
Truffle base, Porcini mushroom with Buffalo Mozzarella cheese

CHILDRENS MENU

AVAILABLE ON REQUEST

For all restaurant and function enquires
please call us on (07) 3868 2011 or
email at events@gustodagianni.com

Arrivederci

Gusto da Gianni
Portside Wharf, Hamilton

www.gustogianni.com

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Gusto da Gianni
Portside Wharf, Hamilton

M E N U

"The beauty of Italian Cuisine is in its Simplicity"
With a Modern Twist, Gusto da Gianni brings to you a Contemporary Menu comprising of Old Favourites and Something New. With Local and Imported Ingredients of the Highest Quality, We aim to please, so your satisfaction is our main priority. Should the Quality of your meal be unsatisfactory, please do not hesitate to inform your waiter/waitress immediately so the dish can be replaced. A continued consumption will deem the dish non-refundable nor discountable.

Buon Appetito.

1 Bill Per Table Please

www.gustogianni.com
Portside Wharf, Hamilton
07 3868 2011

PANI

BRUSCHETTA DI POMODORINI (DF, VEG)	\$9
3 Crusty Italian breads with diced cherry tomatoes, garlic and basil	
ADD Buffalo Mozzarella	\$5
FOCACCIA GENOVESE (DF, VEG)	\$12
Traditional Genovese style Focaccia with rock salt and rosemary	
ADD warm citrus marinated olive	\$7
FOCACCIA EMILIANA	\$16
Traditional Focaccia with imported Mortadella and shaved Parmigiano cheese	
HOMEMADE GARLIC BREAD	\$12

ANTIPASTI

CARPACCIO DI BARBABIETOLA (GF) <u>vegan</u>	\$16
Beetroot carpaccio with vegan yogurt and fresh citronette dressing	
INSALATA DI LENTICCHIE (GF) <u>vegan</u>	\$18
Lentils salad, cucumber, black olives, peppers, sun-dried tomatoes and mixed leaves	
ANTIPASTO MISTO DELLA CASA FOR 1/2/4 (GFO)	\$24/\$39/\$69
A selection of cured Italian cold cuts and variety of cheeses, grilled vegetables, olives and mixed spreads on crostini	
CROCCHETTE DI FUNGHI PORCINI (VEG)	\$18
House-made potatoes croquette with Porcini mushrooms and dolce di latte cheese fondue	
FIORI DI ZUCCA (VEG)	\$22
Stuffed zucchini flowers with Ricotta and mint, olive, capers, shallots and cherry tomato salsa	
OLIVE RIPIENE (VEG)	\$12
Crumbed stuffed olives with Feta cheese	
CALAMARI FRITTI	\$19
With a black aioli sauce	
POLPETTE (GF)	\$18
House-made meatballs served in a fresh tomato/basil sauce with greenpeas	
GAMBERI PICCANTI (GFO)	\$22
Tiger Prawns cooked with garlic, red chilli, clarified butter served with toasted Ciabatta bread	
ARANCINI	\$16
Traditional Sicilian rice balls filled with Fior di Latte, breaded, fried and served with Napoli sauce	
COZZE ALLA MARINARA (DF)	\$27
Black Mussels in a white wine, chilli, tomatoes, garlic served with Italian crusty bread	

RISOTTI

RISOTTO AI PISELLI E STRACCIATELLA (GF, VEG) <u>vegan option</u>	\$27
With peas, mint and Stracciatella cheese	
RISOTTO AI FUNGHI & TARTUFO (GF, VEG) <u>vegan option</u>	\$26
With Porcini mushrooms, truffle oil and Parmesan shavings	
Add Chicken	\$5
RISOTTO DI MARE (GF)	\$27
Mix seafood risotto and grated Bottarga	

PASTA

GNOCCHI 'NDUJA E BURRATA (GFO) <u>vegan option</u>	\$25
Pan fried potato dumpling with spicy chorizo cream and fresh Burrata cheese	
CASARECCE ALLA PUGLIESE (GFO, VEG) <u>vegan option</u>	\$25
Anchovies, chilli, steam broccolini, garlic and olive oil	
CAPPELLACCI DI ZUCCA (VEG) <u>vegan option</u>	\$27
House-made pumpkin Ravioli with butter, sage and truffle Pecorino shavings	
LINGUINE ALLA PESCATORA (GFO)	\$29
With mixed seafood, white wine, garlic, chilli and fresh tomato	
PACCHERI AL RAGU TOSCANO (GFO)	\$27
Paccheri pasta with Chianina Tuscan ragu	
LASAGNETTA CLASSICA	\$27
Layers of pasta with beef ragu, Parmesan cheese, Mozzarella and Béchamel sauce	

PESCE E CROSTACEI

SALMONE DELL' ATLANTICO (GF, DF)	\$36
Grilled Atlantic Salmon with creamy Spinach and Lobster Bisque	
ZUPPA DI PESCE (DF, GFO)	\$39
A selection of fish and seafood in a fresh tomato/basil broth with chargrilled bread	
PESCE DEL GIORNO	MP
Fish of the Day - ask our friendly staff for today's special	

CARNI PER DUE / Share Plates For 2

Enjoy the Big Share Plates!

SLOW ROASTED 1.2 kg SALT BUSH LAMB SHOULDER	\$79
Served with your choice of 2 sides and 2 sauces.	

CARNI

PORCHETTA D'INVERNO (GF)	\$36
Traditional Italian savoury boneless roast pork belly roll, carefully stuffed with wild fennel seeds, rosemary, sage, garlic, sautéed apple, raisin and red wine jus	
SALTIMBOCCA ALLA ROMANA (GF)	\$36
Milk Fed Veal wrapped in Prosciutto with sautéed spinach and a sage white wine sauce	
POLLO ALLA CACCIATORA (DF)	\$36
Hunter Chicken Stew, mix vegetables and grilled Ciabatta bread	
BISTECCA ALLA BRACE (GF)	\$45
450g MSA 120-day Grain Fed Angus OP Rib Fillet on the bone with sautéed broccolini	
FILETTO ALLA GRIGLIA (GF)	\$39
Gippsland pasture Beef Eye Fillet with mix vegetables and your choice of sauce	
All steaks come with your choice of green peppercorn sauce or creamy porcini mushroom sauce	

CONTORNI / SIDES

INSALATA DI RUCOLA E PECORINO (VEG, GF)	\$10
Rocket and Pear Salad with a Chardonnay Vinegar and Gusto Olive Oil Dressing	
INSALATA MISTA (GF, VEG, DF, VG)	\$10
Mix leaf Salad with Red Onion and Tomato drizzled with a Balsamic and Gusto Olive Oil Dressing	
FAGIOLINI E BROCCOLI (GF, VEG, DF, VG)	\$10
Mix steamed greens with Gusto Lemon EVOO, Garlic and Mint	
PATATE ARROSTO (GF, VEG)	\$10
Roast Potatoes with Rosemary and Garlic	
PATATINE (VEG, VG)	\$10
Hand-cut Fries served with Aioli	
PURE DI PATATE (VEG)	\$10
House-made Mash potatoes	

PLEASE BE AWARE OF THE FOLLOWING ABBREVIATIONS:

VEG - VEGETARIAN GF - GLUTEN FREE DF - DAIRY FREE GFO - GLUTEN FREE OPTION VG - VEGAN