

— PANE E CONTORNI – BREADS & SIDE DISHES —

- garlic pizza pane** home made pizza bread w. garlic / 9.5
- chilli pizza pane** home made pizza bread w. chilli / 9.5
- insalata con feta** tomato, olives, feta, onion, capsicum & mixed leaves / 15.0
- insalata mista** mixed seasonal salad / 10.5
- insalata di rucola** rocket, parmigiano & toscana dressing / 13.5
- verdure di stagione** seasonal vegetables / 14.5
- patatine fritte** (fries) / 9.5

— PIZZERIA – GOURMET PIZZA —

- V margherita**
mozzarella, sliced tomato & fresh basil **M 17.0 / L 28.0**
- hawaiian**
ham, pineapple & mozzarella **M 18.0 / L 28.0**
- pepperoni**
spicy italian sausage, chilli & capsicum **M 18.0 / L 28.0**
- pollo**
chicken, spinach & mushrooms **M 19.0 / L 29.0**
- V vegetariana**
pineapple, mushrooms, onion, capsicum, spinach & olives **M 19.0 / L 29.0**
- prosciutto**
parma ham, mushrooms & mozzarella **M 19.0 / L 29.0**
- quattro stagioni**
ham, spicy sausage, bacon & mushrooms **M 19.0 / L 29.0**
- amore**
mushrooms, ham, pepperoni, chicken, mozzarella & basil **M 19.0 / L 29.0**
- gluten free base** **add 5.0**

— PASTE E RISOTTI —

- V penne all'arrabbiata** / 23.5
roasted mushroom, onion, capsicum, garlic, chilli, olives, parsley & pomodoro sauce
- penne al salmone affumicato** / 26.5
smoked salmon, spinach, garlic, e.v.o.o, fresh herbs & a lemon crema sauce
- rigatoni amatriciana** / 23.5
bacon, onion & garlic pan fried in e.v.o.o w. pomodoro sauce & italian parsley
- V rigatoni portofino** / 24.5
spinach, sundried tomato, feta, garlic, e.v.o.o & herbs in a panna sauce
- risotto alla pescatora** / 28.5
arborio rice, mussels, squid, prawn cutlets, salmon pieces, flamed frascati wine, fresh herbs, e.v.o.o & pomodoro crema
- risotto di pollo** / 27.0
chicken & mushrooms sautéed w. olive oil, garlic, parsley & tomato crema sauce
- spaghetti alla bolognese** / 23.5
beef mince bolognese
- spaghetti alla carbonara** / 24.5
classic italian dish w. bacon, egg, garlic, parsley & panna sauce
- fettuccine con pollo** / 26.5
sautéed chicken, mushrooms, olive oil, garlic & fresh herbs in a panna sauce
- V cannelloni ricotta e spinaci** / 27.5
pasta cylinder filled w. ricotta, spinach & garlic, oven baked w. tomato, béchamel & mozzarella
- lasagna al forno** / 27.5
homemade, traditional beef mince lasagna

SECONDI PIATTI

scaloppine al marsala / 32.0

white veal prepared traditionally w. a sweet marsala sauce,
served w. seasonal vegetables & potato

scaloppine ai funghi / 32.0

gently pan fried white veal in olive oil, flamed w. pinot grigio & mushroom
panna sauce, served w. seasonal vegetables & potato

filetto terra e mare / 38.5

grilled eye fillet steak, prawn cutlet, garlic, green peppercorn-mustard
panna sauce, served w. seasonal vegetables & potato

pollo alla cacciatora / 31.5

chicken breast grilled w. olive oil, garlic, chilli, capsicum, onion, olives, capers,
parsley & pomodoro salsa, served w. seasonal vegetables & potato

pollo alla parmigiana / 31.5

grilled chicken w. garlic, olive oil, topped w. spinach, ham, mozzarella, pomodoro,
finished in the oven & served w. seasonal vegetables & potato

gamberi romani / 37.5

prawn cutlets pan fried in olive oil & garlic, flamed w. brandy, parsley,
crema sauce & arborio rice

DOLCI - DESSERT & COFFEE - DRINKS

home made cheesecake / 13.0

profiterol fondente / 13.0

profiterole-choux filled w. custard, covered in chocolate & icing sugar

coffee to go / 5.0

coca cola or sprite can / 5.0

GISBORNE TAKEOUT MENU



12-14 Peel Street
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