

# Cibo

## ANTIPASTI - starters

- Zuppa del Giorno** (V) (GF) *Please ask your Waiter*
- Bruschetta** choose from: **\$8.00**
  - Mushroom & mozzarella (V)
  - Tomato, garlic, basil & extra virgin olive oil (V)
  - Peperonata & mozzarella (V)
  - Mixed Bruschetta **\$24.00**
- Fegatini di Pollo** **\$15.50**  
Braised chicken livers with fresh Italian herbs & black pepper served on toasted garlic bread
- Pizza Bread**
  - Garlic **\$10.00**
  - Basil Pesto **\$12.00**
- Calamari Fritti** **\$15.50**  
Deep-fried calamari served with garlic aioli
- Santa Capasante** **\$16.50**  
Scallops pan-fried, served with lime, fresh coriander & chilli marinade
- Prosciutto e Parmigiano** **\$16.50**  
Italian prosciutto ham, thinly sliced topped with shaved parmigiano reggiano cheese drizzled in EV Olive Oil and served with Gina's foccacia bread
- Antipasto Platter** **\$31.50**  
Assorted Italian cured meats, marinated roasted seasonal vegetables, mixed olives & Gina's foccacia bread

## INSALATE - salads

- Mediterranean salad** (V) (GF) **\$12.00**  
Assorted market leaf salad, with orange, feta and Mediterranean olives & balsamic vinaigrette
- Insalata Caprese** (V) (GF) **\$16.50**  
Fresh tomato, basil & NZ buffalo mozzarella layered and drizzled with EV olive oil
- Insalata alla Cacciatore** (GF) **\$23.00**  
Garlic tiger prawns, orange, roasted pistachio nuts served on a bed of julienne vegetables (market fresh)
- Insalata di Pollo** (GF) **\$25.50**  
Grilled chicken & roasted sesame seeds, avocado, sun dried tomatoes, roasted capsicums & assorted fresh market leaves, balsamic vinaigrette

## PASTA - All fresh, hand made

- Risotto del Giorno** *Please ask your Waiter*
- Spaghetti all'Aglio, Olio e Peperoncino** (V) **\$18.00**  
Garlic, chilli with extra virgin olive oil, Italian parsley and parmigiano reggiano cheese  
(GF) available \$2.00 extra
- Fettucine Carbonara** **\$20.00**  
Pan-roasted pancetta with cracked pepper, fresh parsley finished with egg yoke & parmigiano reggiano (GF) available \$2.00 extra
- Spaghetti alla Bolognese** **\$20.00**  
With traditional beef ragu & parmigiano reggiano cheese (GF) available \$2.00 extra
- Gnocchi ai Quattro Formaggi** (V) **\$21.00**  
With four cheeses; gorgonzola, parmigiano, mozzarella & cream
- Lasagna alla Bolognese** **\$23.00**  
Traditional beef lasagna layered with mozzarella, béchamel sauce, bolognese ragu topped with parmigiano reggiano cheese
- Papardelle al Ragu di Agnello** **\$23.00**  
With slow cooked lamb, red wine, garlic & rosemary topped with shaved pecorino cheese  
(GF) available \$2.00 extra
- Papardelle con Funghi** (V) **\$23.00**  
Seasonal mushrooms & porcini mushrooms topped with roasted walnuts, shaved pecorino cheese & truffle oil (GF) available \$2.00 extra
- Cannelloni con Pollo** **\$23.00**  
Filled with chicken, ricotta & spinach in a cream OR tomato sauce topped with parmigiano reggiano cheese
- Gnocchi Ramona** **\$25.00**  
With pan-fried prawns & scallops in a creamy tomato & basil sauce topped with soft padana cheese
- Fettucine Mari e Monti** **\$25.00**  
With prawns, chicken, mushroom in a tinted marsala cream sauce, roasted walnuts & truffle oil topped with pecorino cheese. (GF) available \$2.00 extra
- Pansotti con Pollo** **\$25.00**  
Pasta parcels filled with roast chicken, spinach & ricotta served with a light creamy garlic sauce, topped with fresh grated parmigiano cheese
- Ravioli al Carciofi** (V) **\$25.00**  
Pasta parcels filled creamed artichoke served with crispy sage & lemon infused EV olive oil.  
Topped with fresh grated parmigiana cheese
- Extra Parmigiano** **\$3.00**

## SECONDI - mains

### 27. Fish of the Day

Market fresh available. *Please ask your Waiter*

### 28. Tagliata di Manzo \$30.00

Grilled scotch fillet with black pepper & port jus reduction served with roasted field mushrooms and roasted garlic & bacon potatoes

### 29. Scaloppine Marsala \$31.50

Pan fried veal with a cream & marsala wine jus & served with roasted garlic & rosemary potatoes (Chicken alternative is available, please ask your Waiter)

### 30. Pollo Mare e Terra \$32.50

Pan fried chicken with black tiger prawns in a cream bisque reduction served with roasted garlic potatoes

### 31. Filetto di Manzo \$33.50

Beef eye-fillet steak 60-day aged, 300 grams, grilled: prepared Blue, Rare or Medium Rare only Seasoned with fresh tarragon freshly ground green peppercorns in a cognac beef reduction, with ratatouille and roasted sage & pancetta potatoes

## SIDES

### 32. Side salad \$5.00

Fresh mesclum leaves & balsamic vinaigrette

### 33. Potato chips \$5.00

### 34. Side of roasted veg \$6.00

### 35. Spaghetti \$10.00

a side of plain cooked spaghetti with EV Olive oil

## PIZZE CALZONE - closed Pizza

Extras \$1.00ea Gluten Free \$2.00

### Closed Pizza with base Tomato & Mozzarella

### 36. Tia Bella \$23.00

Chicken, ricotta & spinach

### 37. Aromazza \$18.00

Ham & fresh Italian herbs

## PIZZE - pizza

Extras \$1.00ea Gluten Free \$2.00

### The following pizzas are with tomato & mozzarella base

### 38. Margherita \$16.00

Base pizza with fresh basil

### 39. Puttanesca \$18.00

Anchovy, capers, black olives & chilli

### 40. Hawaiian \$18.00

Pineapple & ham

### 41. Rovigo \$18.00

Tuna, capers & thinly sliced red onion

### 42. Quattro formaggio \$22.00

Mozzarella, gorgonzola, & fontina

### 43. Massimo Grande \$22.00

Roasted chicken, eggplant & sun dried tomatoes

### 44. Alleluia \$22.00

Roasted chicken, basil pesto & toasted pinenuts

### 45. Bodo's Speciale \$24.00

Ham, salami, mushroom, capsicum, onion & olives

### 46. Ortolana \$24.00

Roasted and chargrilled eggplant, capsicum, courgette & carrot

### 47. Alla Salute \$24.00

Garlic, onions, capers, olives, basil, rocket & fresh chilli (without mozzarella cheese)

### 48. Tre Funghi \$24.00

Mixed roasted portabella, chanterelle & porcini mushrooms, rosemary & truffle oil

### 49. Ali Baba \$24.00

Roasted NZ lamb, roasted garlic potatoes, & freshly roasted sage

### 50. Toscana \$24.00

Pure NZ pork & fennel sausage with caramelised onions & fresh oregano

### The following pizza's are without tomato base

### 51. Dama Bianca \$16.00

Garlic & oregano

### 52. Caprese \$22.00

Fresh tomato, basil & NZ boconcini finished with EV olive oil

### 53. Capino \$22.00

Ham rocket & lemon juice

 = Vegetarian  = Gluten free

We will do our very best to ensure you have an enjoyable experience. Due to various preparation time of the dishes offered here, your meals may not all arrive at the same time. *Mangia, Mangia e buon appetito, Go ahead eat & enjoy your meal!*

If you have any food or food allergy concerns please advise the Manager or your Waiter immediately.

ONE ACCOUNT PER TABLE. We strongly encourage groups to split bills evenly. Itemising individual payments may incur a \$1.00 charge per payment.

For group bookings it is our policy to charge unpaid items to the credit card of the person who organised the booking.

Prices include GST. All major credit cards are welcome. No cheques thank you.

Gina's is LICENCED not BYO. We are prohibited from serving alcohol to intoxicated people and minors under the Sale of Liquor Act.

If you have a good time at Gina's tell everybody - if you don't, please tell us