

COFFEES

- AFFOGATO: Chocolate / Vanilla** A shot of espresso poured over your choice of gelati. 7.50
LIQUEUR AFFOGATO 14.50
CAPPUCCINO A shot of espresso with frothed milk and topped with chocolate powder. 4.50
SHORT BLACK A shot of espresso topped with crema. 4.50
LATTE Espresso with warm milk topped with foam and served in a tall glass. 4.50
HOT CHOCOLATE Hot chocolate served with marshmallows. 5.80
MACCHIATO A shot of espresso with a dash of warm milk and foam. 4.50
FLAT WHITE Espresso with warm milk. 4.50
LONG BLACK Long espresso. 4.50
ITALIAN HOT CHOCOLATE Thick chocolate drink topped with cream. 6.80

TEA

- ENGLISH BREAKFAST** 4.50 **EARL GREY** 4.50 **CAMOMILE** 4.50 **PEPPERMINT** 4.50

SOFT DRINKS AND JUICES

- Soft Drinks** Coca Cola / Diet Coke / Lemon Squash / Lemonade / Lemon Lime and Bitters. 4.20
Juices Orange / Apple / Pineapple / Cranberry. 4.20
Santa Vittoria Flavoured Mineral Waters (btl) 4.50
Aranciata-Orange / Limonatta-Lemon / Aranciata Rosso / Chinotto-Citrus.
Santa Vittoria Italian Mineral Water Still or Sparkling (1Litre) 5.50

BEERS

- Peroni 7.00 Peroni Leggera (Mid) 6.50 Birra Moretti 7.00 Corona 7.00
James Boags 6.50 Tooheys Extra Dry 6.50 Pure Blonde 6.50 XXXX Bitter / XXXX Gold 6.50
Hahn Premium Light 6.50

SPIRITS

- Scotch** House 6.50 Canadian Club 7.00 Johnnie Walker Red 8.00
Bourbon Wild Turkey 7.50 Jim Beam 6.50 Jack Daniels 7.00 Southern Comfort 6.50
Rum Bundaburg 6.50 Mount Gay 7.80 Bacardi 7.00
Gin Bombay Sapphire 8.00
Vodka 6.50 **Brandy** 6.50 **Tequilla** 6.50
Schnapps Butterscotch / Peach 6.80 Grappa Di Martelletti 6.80



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PANE

Garlic Bread 4.80 Herb Bread 4.80

PIZZA BREADS

Garlic 9.50 Herb 9.50 Parmesan 10.90 Potato, onion and rosemary 10.90

CIABATTA (for 2 people) With olive oil and balsamic vinegar. 8.90

BRUSCHETTA (vegetarian) Toasted ciabatta topped with tomato salsa and shaved parmesan served with olive oil and balsamic vinegar. 15.90

INSALADA

DELLA CASA (vegetarian) Lettuce, tomato, cucumber, olives, capsicum, onion with Giardinetto house dressing. 9.50

PERA Sliced fresh pear tossed with parmesan cheese, rocket and mustard dressing. 13.50

PICCOLI SAPORI (SMALL TASTES)

POLPETTE di MANZO e VITELLO Tasty Italian meatballs of veal and beef flavoured with garlic and herbs. Served with napoletana sauce. 14.50

POLENTA (vegetarian) Polenta breaded and fried. Served with a gorgonzola dipping sauce. 14.50

ARANCINI (vegetarian) Risotto balls with mozzarella and parmesan. Breaded and fried. Served with a sauce of garlic and pimento. 14.50

CALAMARI FRITTI Fried calamari rings served with our own garlic mayonnaise. 14.90

FUNGHI RIPIENI (vegetarian) Mushroom caps filled with pine nuts, sundried tomatoes, ricotta cheese and spinach breaded and fried. Served with a mustard seed and cream sauce. 14.90

Coeliac, Vegans and Vegetarian catered for. Giardinetto is a Fully Licensed Restaurant. Bottled wine is welcome. We also do full take-away service and catered functions. Giardinetto Gift Vouchers for that extra special thought. Minimum charge of \$15.00 per person. Cakeage \$2.00 per person. Our corkage is \$3.00 per person. All prices inclusive of GST. One bill per table.

PASTA

SPAGHETTI alla BOLOGNESE Our own rich meat and tomato sauce tossed through spaghetti pasta. 21.50

FETTUCCINE CARBONARA Bacon, onion, cream, egg and parmesan. 21.50

GNOCCHI alla MATRICIANA Bacon, mushroom, chorizo, chilli and napoletana. 21.50

PENNE con POLLO Chicken, onion, capsicum, garlic, rosemary, white wine and cream. 21.50

TORTELLONI di ZUCCA (vegetarian) Pumpkin, spinach, onion, cream and nutmeg. 21.50

LASAGNE Layers of pasta sheets, rich meat sauce, cheese and bechamel. Baked to produce one of the most popular of Italian dishes. 21.50

COTOLOETTA di VITELLO Spaghetti veal schnitzel breaded and fried served on top of spaghetti bolognese. 26.90

FETTUCCINE con SALMONE Fettucine pasta cooked with smoked salmon, cracked pepper, lemon and cream. 26.90

SPAGHETTI MARINARA Prawns, mussels, octopus and calamari sauteed with garlic and finished with napoletana sauce. 34.90

SECONDI (MAIN COURSE)

OSSO BUCO Braised shanks cooked with red wine, capsicum, onion, tomato and herbs served on potato mash. 35.50

SCALOPPINE DELIZIOSE Escalopes of veal cooked with prawns, galliano, cream, shallots and dill. 35.50

POLLO ai FUNGHI Chicken breast cooked with mushrooms, garlic, white wine and cream. 35.50

VITELLO con MELANZANE e PEPERONI con SALSA BIANCA Escalopes of veal cooked with tomato. Layered with eggplant and roasted capsicum. Topped with a cream, garlic and parmesan sauce. 35.50

All Secondi served with a complimentary side dish of steamed vegetables.

RISOTTO

RISOTTO con POLLO Chicken, onion, capsicum, napoletana and arborio rice. 21.90

RISOTTO con FUNGHI (vegetarian) Fresh mushrooms, sundried tomatoes, spinach, cream and garlic. 21.90

RISO con FORMAGGIO BLU Chicken, spinach, gorgonzola and cream with arborio rice. 21.90

PIZZA

Small 16.90 Medium 21.50 GLUTEN FREE PIZZA ONE SIZE 21.50

GIARDINETTO Ham, garlic, olives, anchovies, tomato, mozzarella.

FORMAGGIO SPINACI e RICOTTA (vegetarian) Fresh spinach leaves, garlic, ricotta, fetta, bocconcini and parmesan.

TOSCANA Peperoni, sundried tomatoes, mushroom, artichoke, smoked cheese, tomato and mozzarella.

CALZONE (closed pizza) Salami, mushroom, capsicum, ham, cheese served with napoletana sauce.

VESUVIANA Ham, onion, salami, capsicum, mushroom, pineapple, prawns, olives, tomato and mozzarella.

ORTOLANA (vegetarian) Roasted sweet potato, roasted capsicum, grilled eggplant, pumpkin and blue cheese on a pesto base with cheese.

PEPERONI Ham, peperoni, tomato and mozzarella.

MARINARA Prawns, clams, calamari, anchovies, olives, tomato and mozzarella.

DESSERT

TIRAMISU (pick me up) Sponge fingers soaked with coffee liqueur and espresso coffee layered with our own homemade marscapone cheese. 10.50

PROFITEROLES Filled with vanilla ice cream served with warm chocolate sauce and almonds. 10.50

CASSATA della CASA Our own special home-made cassata made with ice cream, glace cherries, pistachio nuts, sponge cake and toasted almonds. 10.50

DOLCE al CIOCCOLATO Rich moist chocolate cake made with almond meal served warm with fruit. 10.50