



This is a Retro Menu, reflecting trends and popular dishes over the last 50 years at Giardinetto.

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 \$4.00 per person.

All prices inclusive of GST. One bill per table.

Antipasto

INSALADA <i>della CASA (classic)</i>	10.50
Fresh, crisp garden salad served with Giardinetto special dressing.	
GAMBERONI <i>all'aglio (circa 1970)</i>	16.90
Prawns sauteed with garlic, tomato and onion.	
CALAMARI <i>umido (circa 1984)</i>	16.50
Rings of calamari, chilli and champignons cooked in fish stock, wine and tomato, served on rice.	
CALAMARI FRITTI <i>(circa 1984)</i>	16.50
Rings of calamari coated with seasonal semolina and served with lemon and garlic mayonnaise.	
BRUSHETTA <i>(circa 1992)</i>	15.90
Toasted ciabatta topped with tomato salsa and shaved parmesan with olive oil and balsamic vinegar.	
POLPO <i>con pesto (circa 1994)</i>	16.50
Chargrilled baby octopus with parsley and macadamia nut pesto. Served with fresh bread.	
FUNGHI RIPIENI <i>(circa 1995)</i>	15.90
Mushroom caps filled with ricotta cheese, pine nuts, spinach, sundried tomatoes and shallots. Crumbed and fried served on a cream and mustard sauce.	
BRUSHETTA <i>ai FUNGHI (circa 2005)</i>	16.90
Toasted ciabatta topped with fried mushrooms flavoured with garlic and onion topped with parmesan, fresh basil and olive oil.	
ARANCINI <i>(circa 2005)</i>	14.90
Arborio rice, parmesan and mozzarella rolled, crumbed and fried. Served with a pimento cream sauce.	
POLPETTE <i>di MAANZO e VITELLO (circa 2010)</i>	15.90
Tasty Italian meatballs flavoured with herbs and garlic. Cooked in a napoletana sauce.	
POLENTA <i>(circa 2010)</i>	14.90
Pieces of polenta breaded and fried. Served with a blue cheese dipping sauce.	
INSALATA <i>di PERE (circa 2011)</i>	13.90
Fresh pear, shaved parmesan, rocket and mustard dressing.	

Pasta

TRADITIONAL <i>(circa 1966)</i>	
- Meat Lasagne	22.90
- Spaghetti Bolognese	22.90
- Fettucinne Carbonara	22.90
FETTUCINNE <i>alfredo (circa 1968)</i>	22.90
Mushrooms, ham, black pepper and cream.	
SPAGHETTI MARINARA <i>(circa 1969)</i>	35.90
Prawns, mussels, octopus, calamari and fish sauteed with garlic and finished with napoletana sauce.	
GNOCCHI <i>Giardinetto (circa 1974)</i>	22.90
Potato dumplings in a creamy bacon and onion sauce.	
FETTUCINNE <i>di POLLO (circa 1978)</i>	22.90
Chicken livers sauteed with onion, finished with egg and cream.	
SPAGHETTI <i>cozze (circa 1982)</i>	22.90
Whole N.Z. mussels served in their shell with a spicy tomato sauce, capsicum and chilli sauce.	
LINGUINE <i>con melanzana (circa 1995)</i>	22.90
<i>(Vegetarian)</i> Eggplant, diced tomato, capsicum, onion, garlic, black pepper and wine.	
PENNE <i>con POLLO (circa 1996)</i>	23.90
Chicken, onion, capsicum, garlic, rosemary, white wine and cream.	
GNOCCHI <i>MATRICIANA (circa 1996)</i>	22.90
Bacon, mushroom, chorizo, chilli and napoletana.	
LINGUINE <i>puttanesca (circa 1998)</i>	22.90
Diced tomatoes, black olives, capers, anchovies, garlic and white wine.	
RAVIOLI <i>alla ZINGARA (circa 2005)</i>	22.90
Meat filled pillows of pasta cooked with bacon, mushroom, cream and garlic.	
SPAGHETTI <i>alla GAMBERONI (circa 2005)</i>	28.90
Prawn cutlets, garlic, chilli, salami, fresh basil and olive oil.	
SALMON <i>con FETTUCINNE (circa 2005)</i>	27.90
Cream, smoked salmon and lemon.	

CINQUANTA
1966
Celebrating
50 years of beautiful
Italian food
2016
BELLISSIMO

Piatto Principale

TRADITIONAL (<i>circa 1966</i>)	28.90
Veal or chicken schnitzel served on spaghetti bolognese or spaghetti cheese and butter.	
SCALLOPINI <i>funghi</i> (<i>circa 1968</i>)	33.90
Escalopes of veal cooked with fresh mushrooms, garlic, white wine and cream.	
STEAK <i>Dianne</i> (<i>circa 1970</i>)	33.90
Rib fillet pan cooked with worchestershire sauce, red wine, garlic and cream.	
OSSO BUCCO (<i>circa 1972</i>)	33.90
Beef shanks braised with garlic, capsicum, onion, tomato and herbs. Served on rice.	
BOCCONCINI (<i>circa 1978</i>)	33.90
Veal filled with ricotta cheese, onion, bacon and garlic, breaded and served with a parsley and cream sauce.	
POLLO <i>paprika</i> (<i>circa 1986</i>)	31.50
Chicken breast cooked with capsicum, onion, rosemary, paprika and cream, served on fettucinne.	
SCALLOPINI <i>delizioso</i> (<i>circa 1991</i>)	33.90
Escalopes of veal cooked with prawns, galliano, dill and cream.	
POLLO <i>compagna</i> (<i>circa 1992</i>)	32.50
Chicken breast cooked in wine and tomato, topped with spinach, prosciutto and melted mozzarella.	

Risotto

RISO <i>ai FUNGHI</i> (<i>circa 2000</i>)	22.90
Fresh mushroom, sundried tomatoes, spinach, cream and garlic.	
RISO <i>con POLLO</i> (<i>circa 2000</i>)	22.90
Chicken, onion, capsicum, napoletana and arborio rice.	
RISO <i>con FORMAGGIO BLU</i> (<i>circa 2005</i>)	22.90
Chicken, spinach, gorgonzola cheese and cream with arborio rice.	
RISO <i>ai GAMBERONI e SALMONE</i> (<i>circa 2005</i>)	27.90
Prawns, smoked salmon, lemon, dill, shallots and cream with arborio rice.	

Pizza

	<i>Small</i>	<i>Medium</i>
GIARDINETTO	16.90	22.90
Ham, olives, anchovies, garlic, tomato and mozzarella.		
TOSCANA	16.90	22.90
Pepperoni, sundried tomatoes, mushrooms, artichokes, smoked cheese, tomato and mozzarella.		
FORMAGGIO SPINACH <i>e</i> RICOTTA		
(Vegetarian) Fresh spinach leaves, garlic, ricotta, fetta, bocconcini and parmesan.	16.90	22.90
ORTOLANA	16.90	22.90
(Vegetarian) Pesto base topped with roasted sweet potato, pumpkin, eggplant and capsicum with blue cheese and mozzarella.		
FUNGHI	16.90	22.90
Mushrooms, tomato, cheese, oregano and garlic.		
TROPICALE	16.90	22.90
Ham, pineapple, tomato and cheese.		
PEPPERONI	16.90	22.90
Pepperoni, ham, cheese and tomato.		
MEXICANA	16.90	22.90
Pepperoni, olives, chilli, cheese and tomato.		
CALZONE (<i>closed pizza</i>)	16.90	22.90
Salami, mushrooms, capsicum, ham, cheese, served with napoletana sauce.		
MARINARA	16.90	22.90
Clams, prawns, calamari, anchovies, olives, cheese and tomato.		
VESUVIANA	16.90	22.90
Ham, salami, onion, capsicum, pineapple, olives, prawns, mushroom, cheese and tomato.		

Pane

Garlic Bread or Herb Bread	5.00
Garlic or Herb Pizza Bread	10.90
Freshly Baked Bread	6.50
Parmesan or potato, onion and rosemary	11.90
Pizza Bread	
Ciabatta (<i>for 2 people</i>) served with olive oil and balsamic.	9.50

Dessert

TIRAMISU (<i>pick me up</i>)	12.50
Sponge fingers soaked with coffee liqueur and espresso coffee layered with our own home-made mascarpone cheese.	
PROFRITEROLES	12.50
Filled with vanilla ice-cream served with warm chocolate sauce and almonds.	
CASSATA <i>della CASA</i>	12.50
Our special home-made cassata made with ice cream, glazed cherries, pistachio nuts and toasted almonds.	
DOLCE <i>al CIOCCOLATO</i>	12.50
Rich moist chocolate cake made with almond meal served warm with fruit.	
PANNA COTTA	9.50
Italian cooked cream served with a fruit sauce.	

Tea

ENGLISH BREAKFAST	4.50
EARL GREY	4.50
CAMOMILE	4.50
PEPPERMINT	4.50

Coffees

AFFOGATO: Chocolate / Vanilla	8.50
A shot of espresso poured over your choice of gelato.	
LIQUEUR AFFOGATO	14.50
CAPPUCCINO	4.50
A shot of espresso with frothed milk and topped with chocolate powder.	
SHORT BLACK	4.50
A shot of espresso topped with cream.	
LATTE	4.50
Espresso with warm milk topped with foam and served in a tall glass.	
HOT CHOCOLATE	5.80
MACCHIATO	4.50
A shot of espresso with a dash of warm milk and foam.	
FLAT WHITE	4.50
Espresso with warm milk.	
LONG BLACK	4.50
Long espresso.	
ITALIAN HOT CHOCOLATE	6.80
Thick chocolate drink topped with cream.	

Soft Drinks/Juices

Soft Drink: Coca Cola / Diet Cola / Lemon Squash /Lemonade / Lemon Lime and Bitters.	4.50
Juices: Orange / Apple / Pineapple / Cranberry	4.50
Italian Flavoured Mineral Water (<i>bitl</i>)	4.50
Italian Sparkling Mineral Water (<i>750mls</i>)	6.00

Beers

Peroni	8.50
Peroni Leggera (mid)	8.00
Birra Moretti	8.50
Corona	8.50
James Boags	8.50
Tooheys Extra Dry	8.50
Pure Blonde	8.00
XXXX Bitter	8.00
XXXX Gold	7.50
Hahn Premium Lite	7.50

Spirits

Scotch House	8.50
Canadian Club	8.50
Johnnie Walker Red	9.00
Bourbon Wild Turkey	9.00
Jim Beam	9.00
Jack Daniels	9.00
Southern Comfort	8.50
Bundaburg Rum	8.50
Mount Gay	9.50
Gin House	8.50
Vodka House	8.50
Brandy	8.50
Tequilla	8.50
Schnapps Butterscotch/Peach	8.50