

PANE TOSTATO 8

2 slices of toast - sourdough, soy & linseed or walnut fruit loaf
Gluten Free: charcoal & quinoa bread or fig, orange & almond loaf
Choice of fig & cinnamon marmalade, berry jam, ricotta & honey or Nutella

HOUSE MADE NATURAL MUESLI OR GLUTEN FREE COCO NUT QUINOA 13

w/berries, seasonal fruit, yoghurt (GFO)

GOOD MORNING PANNACOTTA 16

Almond milk pannacotta with toasted house made granola, seasonal fruits, stewed rhubarb (GFO)

CANNOLO SICILIANO SBAGLIATO 16

Deconstructed Sicilian buckwheat pancake, fresh ricotta, figs, choc chip, honey, crushed cannoli

CROSTINO FORZA ITALIA 17

Avocado, cherry tomato, basil, buffalo mozzarella, sourdough (GFO) (V)

SUPER VERDE 21

Green bowl - kale, spinach, zucchini, peas, avocado, poached eggs & red quinoa, lemon oil (GF) (V) (DF) + smoked rainbow trout \$5

FRITTATINA 17

Egg, asparagus, mushroom, spinach & pecorino cheese, sourdough + smoked Snowy River rainbow trout \$5 (GF)(V)

CARBONARA AUSTRALIANA 18

Soft Scrambled free range eggs, crispy bacon, pecorino & black pepper on toasted sourdough (GFO)

SAN BENEDETTO 20

Two poached free range eggs, mushroom ragu, nduja, crushed peas, hollandaise on tigelle Romagnolo bread (GFO)

IL CONTADINO 15

Barbetta breakfast burger - truffled mortadella, baby spinach, taleggio, fried egg, burger bun (GFO)

BARBETTA TOASTIE 13

Smoked ham, provolone, mushroom ragu on focaccia

ON THE SIDE

Slice of bread or toast \$2ea

Yoghurt, spinach, ricotta, roma tomato \$3ea

Egg, mushrooms \$4ea

Crispy bacon, avocado, smoked Snowy River rainbow trout \$5ea

DOLCI 3-9

See counter for daily Italian cakes, cannoli, bombolone and biscotti

BAMBINI

TONY TOASTIE 7

Double smoked ham & provolone cheese (GFO)

PINO PANCAKE 7

Buckwheat pancake, banana with honey or nutella

ENZO EGG 7

Sunny side up with toast (GFO)

MILKSHAKE 5

Chocolate or Strawberry

DRINKS

TOBY'S ESTATE COFFEE

ESPRESSO 3

MACCHIATO 3

FLAT WHITE, CAPPUCINO, PICCOLO, LATTE, LONG BLACK, HOT CHOCOLATE 3.5

Soy, Almond .50

Double Shot .50

Large .50

CHAI LATTE 4

CAFFE FREDDO SHAKERATO 5.5
(double shot, ice, sugar, milk, shaken)

CAFFE CREMA 100ML 4.5

Italian dairy free 'affogato' (DF)

LOOSE LEAF TEA 4

ENGLISH BREAKFAST, EARL GREY, PEPPERMINT, GREEN, CHAMOMILE,

CHAI TEA 4.5

DRINKS/SODA

SAN PELLEGRINO WATER

500ML (Still or Sparkling) 4.5

750ML (Still or Sparkling) 7

COCA COLA, ZERO 4

SAN PELLEGRINO CANS 330ML 4.5

Aranciata Rosa, Pomegranate & Orange, Chinotto, Limonata

CAPI SPARKLING SODA 250ML 4

Pink Grapefruit, Ginger Beer, Yuzu, Cranberry, Cucumber

MISTER KOMBUCHA 6.5

Original or Tumeric & Ginger

FRESH JUICE

THE WAY IT JUICED TO BE 6

Freshly squeezed Orange

GREEN GREEN GRASS OF HOME 8

Spinach, Cucumber, Apple, Kiwi, Lemon, Mint

BEETOX 8

Beetroot, Carrot, Apple, Orange, Celery, Ginger

SUMMER VITAMINA FRAPPE 8

Pineapple, Strawberry, Orange, Banana, Chia

SMOOTHIES

CLASSICO 7

Banana or Mixed berries with Yoghurt, Honey & Cinnamon

VITA VERDE 9

Triple Green Superfood powder, Spinach, Berries, Coconut Water (GF, DF, VE)

ROCKY RAMBO E STING 9

Organic Raw Cacao Pea Protein, Banana, Almond Milk (GF, DF, VE)

Add Yoghurt .50

Medjool Dates, Chia Seeds, Superfood or Protein 1

12PM - 3PM
PRANZO

BARBETTA

LUNCH

SUPER VERDE 21

Green Bowl - kale, spinach, zucchini, peas, avocado, poached eggs & red quinoa, lemon oil (GF) (V) (DF)
+ smoked rainbow trout \$5

CROSTINO FORZA ITALIA 17

Avocado, cherry tomato, basil, buffalo mozzarella, sourdough (GFO) (V)
+ poached egg \$4
+ S.Daniele prosciutto \$5

TONNO-E-RISO 19

Italian tuna, brown rice, tomato, green beans, cos lettuce, potato, boiled egg & corn (GF) (V) (DF)

INSALATA BARBETTA 17

Savoy cabbage, pine nuts, raisins, pecorino, crispy pancetta, lemon
+ *grilled chicken* \$5 (GF)

RAPA DORATA 18

Golden beetroot, kale, farro, almonds, cauliflower, carrot, pomegranate, goat's curd dressing
+ *grilled chicken or smoked Snowy River rainbow trout* (V) \$5

ARANCINI 12

Four classic rice balls with crushed peas, mozzarella and tomato

VITELLO TONNATO 20

Sliced poached veal, tuna mayonnaise, sicilian capers, lemon (GF)

BEST EVER LASAGNA 22

Traditional homemade bolognese lasagne

FUSILLI PASTA POVERA 21

broccoli, anchovies, cherry tomato (DF) (GFO)

SPAGHETTI ALLA CARBONARA 21

Guanciale (cured pork cheek), egg, pecorino Romano (GFO)

CALAMARATA CON GAMBERI 23

Calamarata pasta, prawns, Napoli sauce, chilli, garlic, basil, pasley (V) (DF)

RAVIOLI DI SPINACI E RICOTTA 23

Spinach & ricotta ravioli with burnt butter sage (V)

BARBETTA POLPETTA BURGER 21

Grilled meatball, eggplant, tomato, provolone, cos, chilli aioli, fat chips

MELANZANE PARMIGIANA 18

Baked eggplant, mozzarella, tomato, basil (V)

COTOLETTA DI PORCHETTA 26

Crumbed pork cutlet with Barbetta savoy cabbage salad, pine nuts, raisins, pecorino, crispy pancetta

POLPETTE 25

Our homemade pork & veal meatballs with tomato passata with crusty bread

PATATE FRITTE 8

Fat potato Chips, Tuscan herb salt (V) (DF)

DOLCI 3-9

See counter for daily Italian cakes, cannoli, bombolone and biscotti

GELATO

See cart for flavours
One scoop 4, Two scoop 7, Three scoop 9

See counter display for specials
See over for drinks

WANT MORE?

MEALS & PRODUCTS

Your time at Barbetta doesn't have to end when breakfast or lunch does!

Take home imported groceries, handmade gourmet meals or traditional biscotti and pastries.

CLASSES & WORKSHOPS

Our cucina and pasta room opens its doors to anyone who wants to learn.

Sip on a glass of wine as we immerse you in our love for all things Italian, from pasta to vino to pastry.

CATERING & FUNCTIONS

Let us take the stress out of your next party. Tailored catering packages ready to feed your family and friends.

Talk to us about your next function or private dining in our pasta room.

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