

PANE TOSTATO 6

2 slices of Butler & Bentley toast
sourdough, soy & linseed, fruit loaf
or gluten free charcoal & quinoa +\$2

*Choice of orange marmalade, strawberry &
rose jam, ricotta & honey or Nutella*

PANE DOLCE 13

Dallas fruit loaf, ricotta,
baked rhubarb & honey

**RASPBERRY, NUTS, SEEDS,
ORGANIC COCONUT,
DRIED MANGO, MAPLE****MUESLI 17**

w/ seasonal fruit, organic
coconut yoghurt & chia (DF) (GFO)

**ITALIAN JOB
PANETTONE 18**

Classic panettone 'french toast'
with mixed berries, ricotta,
toasted almonds

**FRITTELLE DI
ZUCCHINE 19**

Grilled fritters - zucchini, ricotta,
buckwheat, corn & parmesan, with
poached egg, smashed peas,
pea sprouts (V) (GF)
+ smoked rainbow trout \$5

**CROSTINO FORZA
ITALIA 18**

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

SUPER VERDE 21

Green bowl - spinach, zucchini, peas,
avocado, roast pumpkin, poached egg,
red quinoa, toasted pepitas
lemon oil (GF) (V) (DF)
+ smoked rainbow trout \$5

**COLAZIONE
CONTADINO 21**

2 soft boiled eggs, prosciutto,
baked ricotta, roast cherry tomatoes,
artisan bread (GFO)

CARBONARA AUSTRALIANA 19

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

UOVA IN PADELLA 22

2 eggs baked with tomato, potato, spinach,
cherry bocconcini, ndjua crumbs (GFO) (VO)

BARBETTA TOASTIE 12

Smoked ham, provolone, mushroom ragu
on focaccia (GFO)

ON THE SIDE

Slice of bread or toast \$2ea

Yoghurt, spinach, ricotta,
roma tomato \$4ea

Egg, mushrooms \$4ea

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

DOLCI 5-10

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

BAMBINI**TONY TOASTIE 9**

Double smoked ham &
provolone cheese (GFO)

PINO PANCAKE 8

Wholemeal pancake, banana
with honey or nutella

ENZO EGG 7

Sunny side up with toast (GFO)

MILKSHAKE 6

Chocolate or Strawberry

DRINKS**TOBY'S ESTATE COFFEE****ESPRESSO 3****MACCHIATO 3**

**FLAT WHITE, CAPPUCCINO,
PICCOLO, LATTE, LONG BLACK,
HOT CHOCOLATE 3.5**

MOCHA, CHAI LATTE 4

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

LOOSE LEAF TEA 4

English Breakfast, Earl Grey,
Peppermint, Green, Camomile

CHAI TEA 4.5

Loose leaf Toby's Estate brewed with
your choice of milk

Soy, Almond .50

Double Shot .50

Large .50

DRINKS/SODA**SAN PELLEGRINO WATER**

500ML (Still or Sparkling) **5**

750ML (Still or Sparkling) **8**

COCA COLA, ZERO 5**SAN PELLEGRINO CANS 5**

Aranciata Rosa, Chinotto, Limonata

CAPI SPARKLING SODA 5

Pink Grapefruit, Ginger Ale, Cranberry

TONICKA KOMBUCHA 8

Lemon, Lime & Ginger

GALVANINA 6

Premium Italian Organic Soda
Chinotto, Lemon Iced Tea, Blood Orange

VIRGIN CIPRIANI BELLINI 5

White peach juice

JUICES**SIMPLE JUICERY PRESSED
CLOUDY APPLE 6****BOTANICA ORANGE JUICE 8****BOTANICA GREEN 8**

Apple, Cucumber, Celery, Kale,
Silverbeet, Lemon

BOTANICA BONDI 8

Apple, Carrot, Pineapple, Ginger, Lemon

SMOOTHIES**CLASSICO 8**

Banana or Mixed berries
with Yoghurt, Honey & Cinnamon, Milk

ADD/CHANGE + \$1ea

Almond milk, Soy milk, Chia Seeds,

Complex Green Superfood

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10% SURCHARGE APPLIES ON PUBLIC HOLIDAYS

SUPER VERDE 21

Green Bowl - spinach, zucchini, peas, avocado, roast pumpkin, poached egg, & red quinoa, toasted pepitas, lemon oil (GF) (V) (DF)
+ smoked rainbow trout \$5

CROSTINO FORZA ITALIA 18

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

ARANCINI 12

Four classic rice balls with crushed peas, mozzarella and tomato (V)

INSALATA DEL GIORNO 19

Salad of the day - see specials or ask waiter

CAPRESE CLASSICA 19

Buffalo mozzarella, tomato, basil, balsamic (V) (GF)

INSALATA BARBETTA 18

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

VITELLO TONNATO 21

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

CARPACCIO SALMONE 21

Salmon, shaved radish, spanish onion, black olive crumble, citrus vinaigrette (GF) (DF)

RISOTTO DEL GIORNO

Risotto of the day- see specials or ask waiter

'LA CLASSICA' PARMIGIANA 21

Baked eggplant, mozzarella, tomato, basil (V)

BEST EVER LASAGNA 24

Traditional homemade bolognese lasagne

FUSILLI ÁLLA BOSCAIOLA 23

Fusilli pasta, peas, smoked pancetta, caramelised onion, mushrooms, cream (GFO)

TAGLIATELLE RAGU ALLA NAPOLETANA 25

Housemade tagliatelle pasta, pork sausage & beef rib ragu (GFO)

CALAMARATA CON GAMBERI 27

Calamarata pasta, prawns, zucchini, Napoli sauce, chilli, garlic, basil, parsley (V) (DF) (GFO)

GNOCCHI BARBETTA 26

Spinach & ricotta gnocchi with burnt butter, sage, parmesan (V)

PESCE DEL GIORNO

Fish of the day - see specials or ask waiter

BARBETTA POLPETTA BURGER 21

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

COTOLETTA DI POLLO 26

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

POLPETTE 24

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

PATATE FRITTE 8

Fat potato Chips (V) (DF)

INSALATA MISTA 9

Raddichio & cos, lemon vinaigrette (V)(GF)

INSALATA RUCOLA 9

Rocket, parmesan, walnuts (V) (GF)

BAMBINI**TONY TOASTIE 9**

Double smoked ham & provolone (GFO)

NONNA'S PASTA 12

Short pasta with napoletana or bolognese sugo (GFO)

DOLCI, SPECIALI E GELATI

See display counter for daily panini, pizzette, salads, Italian cakes, cannoli, bombolone & biscotti
See gelato cart for selection of gelato & sorbet

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 & 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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BYO AVAILABLE UNTIL 3PM MONDAY TO FRIDAY - \$15 CORKAGE PER BOTTLE

CENA

BARBETTA

DINNER

OLIVE CONDITE 8

Mixed Italian olives, rosemary, garlic

CROSTINI 6EA

Cime di Rapa, n'duja butter, buffalo mozzarella

Anciofi (artichoke & anchovy spread), tomato, basil, celery, salted ricotta

BASTONCINI DI POLENTA (6) 16

Rosemary polenta chips, gorgonzola sauce (GF)

ARANCINI (4) 12

Classic rice balls with crushed peas, mozzarella & tomato (V)

CROCCHETTE 4EA

Prosciutto, asiago & potato croquettes

SALUMI MISTI 23

Mortadella, prosciutto, salami casalinga, Cipri Italian pickled green tomatoes, provolone piccante, pane

CARPACCIO DI SALMONE 21

with shaved radish, Spanish onion, black olive crumble, citrus vinaigrette (GF) (DF)

VITELLO TONNATO 21

Poached veal, tuna mayonnaise, Sicilian capers, lemon (GF)

BEST EVER LASAGNA 24

Traditional homemade bolognese lasagne

SPAGHETTI AI GAMBERI, AGLIO E OLIO 27

Spaghetti, garlic, chilli, prawns

GNOCCHI BARBETTA 26

Spinach & ricotta gnocchi with burnt butter, sage, parmesan (V)

PESCE DEL GIORNO

Fish of the day - see specials on mirror or ask waiter

POLPETTE 24

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

COTOLETTA DI POLLO 26

Crumbed chicken breast cutlet, Barbetta savoy cabbage salad, pine nuts, raisins, pecorino, crispy pancetta

CAPRESE CLASSICA 24

Buffalo mozzarella, tomato, basil, Cipri Italian EVOO (GF) (V)

INSALATA BIANCA VERDE 12

Zucchini, pea, mint, salted ricotta, pine nuts, lemon (GF) (V)

INSALATA RUCOLA 9

Rocket, parmesan, walnuts (V) (GF)

E POI

FORMAGGI ITALIANI 25

Italian cheese selection, quince, pear & crostini

COPPA GELATO 12

3 scoops of gelato or sorbet

DOLCI, SPECIALI E GELATI

See display counter for daily cakes, cannoli, bombolone & biscotti
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APERITIVI

BORDIGA VERMOUTH 10

Rosso or Bianco di Torino,
ice, orange slice

IL BELLINI CIPRIANI 12

Prosecco, white peach

LO SPRITZ CLASSICO 15

Aperol, Prosecco, soda

HUGO SPRITZ 16

Prosecco, elderflower, lime, mint

MEZZA ROBA 13

Montenegro, tonic, fresh lime

LA BICICLETTA 16

Select bitter, white wine, soda

L'AMERICANO 16

Select Bitter, la copa vermouth, soda

IL NEGRONI 18

Select bitter, occitane gin,
la copa vermouth

L'ESPRESSO MARTINI 16

Ketel One vodka, espresso, coffee liqueur

SGROPPINO 16

Limoncello, lemon sorbet, prosecco

BIRRA

BIRRA BARACCA 9

Crisp, smooth lager

MENABREA 9

Floral, blonde lager

LABI LA AMBRATA 11

Craft pale ale, full bodied

PERONI LEGGERA 9

Light lager

CEDRO

SIDRO DEL BOSCO 10

Italian apple cider

FRIZZANTE

**LAVORATA ANFISIA ROSÉ,
CALABRIA Bottle 45**

Lightly sparkling, refreshing

**LAVORATA ANFISIA BIANCO,
CALABRIA Bottle 45**

Lightly sparkling, refreshing white

FIOL PROSECCO, TREVISO

Glass 12 Bottle 59

Clean, green apples, perfect aperitivo

IL BELLINI CIPRIANI

Glass 12 Bottle 55

Prosecco, peach juice

VINI

BIANCO

	Glass	Bottle
2011 Barbetta Cellar Release High Eden Riesling, Barossa SA Floral, citrus, lime, honey	10	44
2017 Lavorata, Bianco Calabria Light, delicate, quaffable		45
2015 De Lorenzi Pinot Grigio, Friuli Apple, floral, medium weight	12	55
2017 Elephas Bianco Blend, Lazio Fresh, white flowers, herbs		53
2017 Contesa Pecorino, Abruzzo Citrus, floral, mineral finish	12	55
2015 Il Disperato Bianco Sauvignon, Veneto Tropical fruits, pineapple, persistent	11	50
2017 Edda Chardonnay, Puglia Full flavoured, intense fruit, touch of oak	14	64

ROSATO

2017 Contesa Cerasuolo Montepulciano, Abruzzo Good acidity, balanced, structure, dry finish		48
2017 Domaine De Ravelet Provence, France Light, strawberry, dry, soft finish	10	45

ROSSO

2016 Barbetta Marananga Grenache, Barossa SA Crisp, smooth, juicy, dark berry	10	44
2017 Benazzoli Bardolino DOC, Lago di Garda Light, fragrant, spicy, red fruits	12	55
2017 Lavorata Rosso, Calabria Soft, clean, easy to drink style		45
2017 Contesa Vigna Corvino Montepulciano, Abruzzo Medium weight, cherry/violet	12	55
2017 Lavorata Nero D'Avola, Sicilia Rich, black fruit, concentrated	13	58
2016 Guasti Desideria Barbera, Piemonte Lighter style, red berries, savoury		55
2016 Il Palagio Ignobile Sangiovese, Toscana (Organic, Sulphite Free) Red fruits, spice, dry finish		58
2014 Villa Pillo Borgoforte, Sangio Cabernet, Toscana Concentrated, black cherry, licorice		62
2015 Buglioni il Valpo, Valpolicella, Veneto Medium bodied, cherry, wild berries		63
2012 Contesa Riserva Montepulciano, Abruzzo Full bodied, black fruits, chocolate		75
2014 Tibaldi Roero, Nebbiolo Piemonte Cherry cassis, medium bodied		82
2011 Guasti Barolo Nebbiolo, Piemonte Intense rose/violet, soft tannin		110

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