

PANE TOSTATO 7

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 14

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)

RISO LATTE 19

Rice and quinoa porridge with almond milk,
cinnamon, poached pear, toasted almonds,
citrus honey (GF)

**FRITTELLE DI
ZUCCHINE 20**

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

**CROSTINO FORZA
ITALIA 19**

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

BRIOCHE RIPIENO 22

Brioche bun filled with slow braised
sausage, cannellini beans, poached
egg, provolone

**CARBONARA
AUSTRALIANA 20**

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 13

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,
bombolone and biscotti

BAMBINI**TONY TOASTIE 10**

Double smoked ham &
provolone cheese (GFO)

PINO PANCAKE 9

Wholemeal pancake, banana
with honey or nutella

ENZO EGG 8

Sunny side up with toast (GFO)

MILKSHAKE 6

Vanilla, Chocolate, Strawberry

DRINKS**TOBY'S ESTATE COFFEE****ESPRESSO 3****MACCHIATO 3.5**

**FLAT WHITE, CAPPUCCINO,
PICCOLO, LATTE, LONG BLACK,
HOT CHOCOLATE 4**

MOCHA, CHAI LATTE 4.5

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 (Sparkling) 5

750ML (Still or Sparkling) 8

COCA COLA, SPRITE, ZERO 5**CAPRI SPARKLING SODA 5**

Pink Grapefruit, Ginger Ale, Cranberry

TONICKA KOMBUCHA 8

Lemon, Lime & Ginger

**GALVANINA SPARKLING
ITALIAN ORGANIC SODA 6.5**

Chinotto, Limonata, Blood Orange

GALVANINA ICED TEA 6.5

Lemon

JUICES**CLOUDY APPLE 7****ORANGE 7****BOTANICA GREEN 8**

Apple, Cucumber, Celery, Kale,
Silverbeet, Lemon

BOTANICA BONDI 8

Apple, Carrot, Pineapple,
Ginger, Lemon

VIRGIN CIPRIANI BELLINI 5

White peach juice

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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 19

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)

ZUPPA DEL GIORNO

Soup of the day - see specials or ask waiter

CAPRESE CLASSICA 20

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

INSALATA BARBETTA 19

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 22

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

RISOTTO DEL GIORNO

Risotto of the day- see specials or ask waiter

MAMMA'S MELANZANE RIPIENI 22

Roasted eggplant stuffed with mushroom, zucchini, carrots, eggplant, provolone, basil served with tomato coulis (V) (GF)

BEST EVER LASAGNA 26

Traditional homemade bolognese lasagne

TAGLIATELLE BIANCO VERDE 24

Housemade tagliatelle pasta with winter greens - sauteed silverbeet, chicory, cime di rapa, ricotta, parmigiano (GFO) (V)

MACCHERONI CON RAGU DI AGNELLO 27

Housemade maccheroni pasta with slow braised lamb ragu, lemon, mint, pecorino (GFO) (DF)

SPAGHETTI CON GAMBERI 29

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

GNOCCHI AI FUNGHI TARTUFATI 26

Potato gnocchi with truffled mushroom ragu (V)

PESCE DEL GIORNO

Fish of the day - see specials or ask waiter

BARBETTA BURGER 22

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

COTOLETTA DI POLLO 28

Crumbed chicken breast 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 9

Fat potato Chips (V) (DF)

VERDURE ROSTITI 16

Roasted winter vegetables with grated salted ricotta (V)(GF)(DFO)

INSALATA RUCOLA 11

Rocket, parmesan, walnuts (V) (GF)

BAMBINI**TONY TOASTIE 10**

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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10% SURCHARGE APPLIES ON PUBLIC HOLIDAYS
BYO AVAILABLE UNTIL 3PM MONDAY TO FRIDAY - \$15 CORKAGE PER BOTTLE

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

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 10

Crisp, smooth lager

MENABREA 10

Floral, blonde lager

LABI LA AMBRATA 12

Craft pale ale, full bodied

PERONI LEGGERA 10

Light lager

CIDER

SIDRO DEL BOSCO 11

Italian apple cider

FRIZZANTE

BANDINI EXTRA DRY PROSECCO DOC, VENETO

Glass 12

Fresh, floral, fruited, elegant

FIOL PROSECCO, TREVISO

Bottle 59

Clean, green apples, perfect aperitivo

IL BELLINI CIPRIANI

Bottle 55

Prosecco, peach juice

VINI

BIANCO

| | Glass | Bottle |
|---|-------|--------|
| 2011 Barbetta Cellar Release High Eden Riesling, Barossa SA <i>Floral, citrus, lime, honey</i> | 11 | 49 |
| 2017 Domaine du Cl ray Sauvignon, France <i>Lemon & whiteflower aromas, citrus, spice</i> | | 55 |
| 2017 Lavorata 'Vino della Casa', Bianco Calabria <i>Light, delicate, quaffable</i> | 10 | 45 |
| 2017 Pasqua Capitolo 06 Pinot Grigio delle Venezie <i>Citrus, floral, fresh</i> | 12 | 55 |
| 2017 Contesa Pecorino, Abruzzo <i>Citrus, floral, mineral finish</i> | 12 | 55 |
| 2017 Edda Chardonnay, Puglia <i>Full flavoured, intense fruit, touch of oak</i> | 14 | 64 |
| 2016 Soave Castelforte, Colli Scaligeri DOC, Veneto <i>Dry, exotic fruit, elegant, pleasant acidity</i> | | 50 |

ROSATO

| | | |
|--|----|----|
| 2017 Contesa Cerasuolo Montepulciano, Abruzzo <i>Good acidity, balanced, structure, dry finish</i> | | 48 |
| 2017 Bertoulet Provence Rose, France <i>Light, strawberry, dry, soft finish</i> | 11 | 49 |

ROSSO

| | | |
|---|----|-----|
| 2016 Barbetta Marananga Grenache, Barossa SA <i>Crisp, smooth, juicy, dark berry</i> | 11 | 49 |
| 2017 Benazzoli Bardolino DOC, Lago di Garda <i>Light, fragrant, spicy, red fruits</i> | 12 | 55 |
| 2017 Lavorata Rosso, Calabria <i>Soft, clean, easy to drink style</i> | 10 | 45 |
| 2017 Contesa Vigna Corvino Montepulciano, Abruzzo <i>Medium weight, cherry/violet</i> | 12 | 55 |
| 2017 Lavorata Nero D'Avola, Sicilia <i>Rich, black fruit, concentrated</i> | 13 | 58 |
| 2013 Castello D'Albola Chianti Classico, Toscana <i>Crushed wild cherry, spice, medium bodied</i> | | 60 |
| 2016 Guasti Clemente Desideria Barbera, Piemonte <i>Lighter style, red berries, savoury</i> | | 55 |
| 2014 Villa Pillo Borgoforte, Sangio Cabernet, Toscana <i>Concentrated, black cherry, licorice</i> | | 62 |
| 2016 Buglioni il Valpo, Valpolicella, Veneto <i>Medium bodied, cherry, wild berries</i> | | 63 |
| 2012 Contesa Riserva Montepulciano, Abruzzo <i>Full bodied, black fruits, chocolate</i> | | 75 |
| 2014 Tibaldi Roero, Nebbiolo Piemonte <i>Cherry cassis, medium bodied</i> | | 82 |
| 2011 Severa Barbera, D'Asti Superiore, Piemonte <i>Deep rich aromas, full body, great acidity</i> | | 75 |
| 2011 Guasti Barolo Nebbiolo, Piemonte <i>Intense rose/violet, soft tannin</i> | | 120 |

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ALCOHOL MUST BE SERVED WITH A MEAL

PUBLIC HOLIDAYS - 10% SURCHARGE APPLIES & NO BYO

OLIVE CONDITE 8

Mixed Italian olives,
rosemary, garlic

**BRUSCHETTA
ANCIOFI 6EA**

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

VERDURE MISTE 22

Burrata, grilled seasonal
vegetables, balsamic reduction,
roasted pinenuts (V)
+ prosciutto \$5

**TARTARE DI
TONNO 22**

Tuna tartare, cucumber,
avocado, lemon pane carasau,
pickled onion (DF)

VITELLO**TONNATO 21**

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

**BEST EVER
LASAGNA 26**

Traditional homemade
bolognese lasagne

**SPAGHETTI
ALLE COZZE 27**

Spaghetti, mussels, potato,
garlic, cherry tomato (GFO)

**GNOCCHI
ALLA BAVA 26**

Potato gnocchi gratinated with
gorgonzola, parmesan fondue,
walnuts (V)

**RAVIOLI
DI MANZO 26**

Slow braised beef ravioli,
burnt butter & sage

THE ITALIAN CLASSIC
Classic Italian pasta of the week
- see specials or ask waiter**PESCE DEL
GIORNO**

Fish of the day - see specials
or ask waiter (GFO)

COTOLETTA DI POLLO 26

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

STRACOTTO DI MANZO 25

Slow braised beef on rosemary mash
potato, dutch carrots (GF)

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, pear, parmesan, walnuts
(V) (GF)

PATATE FRITTE 9

Fat potato chips, truffle paste
parmesan (V) (GF)

E POI**FORMAGGI ITALIANI 25**

Italian cheese selection,
quince, pear & crostini

COPPA GELATO 12

3 scoops of gelato or sorbet

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