

**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, DRIED MANGO,  
ORGANIC COCONUT,  
MAPLE MUESLI 17**

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

**PAN D'UOVO 19**

Pandoro french toast, caramelised  
banana, candied walnuts, whipped  
ricotta, salted caramel

**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**

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

**BUONGIORNO PANINO 21**

Bacon, egg, baked ricotta, tomato,  
Tuscan cabbage on brioche bun

**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 mushroom, silverbeet,  
tomato, potato, mozzarella, 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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**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)

**INSALATA DEL GIORNO**

Salad of the day - see specials or ask waiter

**CAPRESE CLASSICA 22**

Buffalo mozzarella, heirloom tomato, basil, (V) (GF)  
+ S.Daniele prosciutto \$5

**INSALATA BARBETTA 19**

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

**VITELLO TONNATO 22**

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

**CARPACCIO DI PESCE SPADA 24**

Swordfish, pickled fennel, orange, olive crumble, citrus vinaigrette (GF) (DF)

**RISOTTO DEL GIORNO**

Risotto of the day- see specials or ask waiter

**MAMMA'S MELANZANE RIPIENE 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 TRICOLORE 25**

Housemade rye tagliatelle pasta, basil pesto, confit cherry tomato, stracciatella cheese (GFO) (V)

**MACCHERONI ALLA GENOVESE 27**

Housemade maccheroni pasta with slow braised black angus beef shoulder, caramelised onion, crispy eschallots (GFO) (DF)

**SPAGHETTI CON GAMBERI 29**

Spaghetti, prawns, zucchini, cherry tomato, chilli, garlic, basil, parsley (V) (DF) (GFO)

**'NDUNDERI ALLA SORRENTINA 27**

Baked ricotta gnocchi, tomato, mozzarella, basil, parmigiano (V)

**PESCE DEL GIORNO**

Fish of the day - see specials or ask waiter

**BARBETTA BURGER 22**

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

**COTOLETTA DI POLLO 28**

Crumbed chicken breast cutlet with mesculin salad - mixed leaf, cucumber, tomato, pickled onion, olives

**POLPETTE 25**

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

**PATATE FRITTE 9**

Fat potato Chips (V) (DF)

**INSALATA MISTA 12**

Mixed leaf salad, cucumber, tomato, pickled onion, olives (V)(GF)(DF)

**INSALATA RUCOLA 12**

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, bomboloni & 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.

FOLLOW US @BARBETTACUCINA ~ BARBETTA.COM.AU

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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

## TRIS DI BRUSCHETTA 15

Three bruschettini  
- Classic tomato, basil, onion  
- Sauteed mushroom, shaved grana  
- Ricotta, spinach, nduja

## ARANCINI (4) 12

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

## CROCCHETTE 4EA

Prosciutto, asiago &  
potato croquettes

## BURRATA ALLA CAPRESE 23

La Stella burrata,  
heirloom tomatoes, basil (V)  
+ prosciutto \$5

## LA DOLCE VITA SALUMI PLATE 24

24mth Galloni prosciutto crudo,  
Pino's mortadella, salami & nduja,  
grana padano, Cipri Italian green  
tomatoes, focaccia

## VITELLO TONNATO 22

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

## CARPACCIO DI PESCE SPADA 24

Swordfish, pickled fennel, orange,  
olive crumble, citrus vinaigrette (DF)

## IMPEPATA DI COZZE 24

Port Lincoln mussels,  
cherry tomato, lemon, pepper,  
basil, toasted sourdough

## BEST EVER LASAGNA 26

Traditional homemade  
bolognese lasagne

## SPAGHETTI ALLE VONGOLE 30

Spaghetti, Coffin Bay vongole, garlic,  
chilli, parsley, white wine (GFO) (DF)

## GNOCCHI TRINACRIA 27

Potato gnocchi, pistachio pesto,  
prawns, straciatella cheese

## RAVIOLI DI STRACCHINO E SPINACI 28

Hand made ravioli with La Stella  
stracchino cheese & silverbeet  
served with tomato, basil (V)

## 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 28

Crumbed chicken breast cutlet,  
mesculin salad - mixed leaf, cucumber,  
tomato, pickled onion, olives

## BISTECCHINA DI MANZO 31

Black angus 100 day grain fed  
sirloin pan seared, rosemary & garlic  
hand cut crispy potatoes (GF)

## INSALATA BIANCA VERDE 13

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

## INSALATA RUCOLA 12

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

## PATATE FRITTE 12

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

## DOLCI, SPECIALI E GELATI

See display counter for daily cakes, cannoli, bomboloni & biscotti  
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