

PANE TOSTATO 7

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

*Choice of orange marmalade, strawberry &
rose jam, nutella, ricotta & honey (\$4)*

PANE DOLCE 14

Sourdough fruit loaf, ricotta,
baked rhubarb & honey

BARBETTA MUESLI 17

Raspberry, nuts, seeds, dried mango, organic
coconut & maple muesli w/ seasonal fruit,
organic coconut yoghurt & chia (DF) (GF)

POLENTA PORRIDGE 19

Warm polenta, milk, poached pear,
rhubarb, hazelnut crumble, coconut
yoghurt (DFO)

**FRITTELLE DI
ZUCCHINE 20**

Grilled fritters - zucchini, ricotta,
buckwheat, corn & parmesan, with
poached egg, smashed peas,
pea sprouts (V) (GF)
+ house cured citrus salmon \$5

BARBETTA TOASTIE 13

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

**CROSTINO
FORZA ITALIA 19**

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

SUPER VERDE 21

Breakfast bowl - spinach, kale, zucchini,
tuscan cabbage, avocado, peas, roast
pumpkin, poached egg, red quinoa, toasted
flaked almonds, lemon oil (GF) (V) (DF)
+ house cured citrus salmon \$5

BUONGIORNO PANINO 15

Bacon, grilled egg, homemade tomato
relish, provolone on brioche bun

**CARBONARA
AUSTRALIANA 20**

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

**LA GRANDE
COLAZIONE 24**

Sauteed mushrooms, Italian pork
sausage, roast cherry tomatoes,
burratina, truffle scrambled eggs
with toasted sourdough (GFO) (VO)

ON THE SIDE

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

Egg, mushrooms \$4ea

Crispy bacon, avocado, burratina,
house cured citrus salmon \$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 3.5****MACCHIATO 4**

FLAT WHITE, CAPPUCCINO,
PICCOLO, LATTE, LONG BLACK,
HOT CHOCOLATE 4.5

MOCHA, CHAI LATTE 5

CAFFE FREDDO SHAKERATO 6
(double shot, ice, sugar, milk, blended)

LOOSE LEAF TEA 4.5

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) 6

750ML (Still or Sparkling) 8

COCA COLA, SPRITE, ZERO 5**CAPI SPARKLING SODA 5.5**

Pink Grapefruit, Ginger Ale, Cranberry

REMEDY KOMBUCHA 8

Ginger Lemon

**GALVANINA SPARKLING
ITALIAN ORGANIC SODA 8**

Chinotto, Limonata, Blood Orange

GALVANINA ICED TEA 8

Lemon

JUICES**ORANGE 8**

Cold Pressed Orange

BOTANICA GREEN 8

Apple, Cucumber, Celery, Kale,
Silverbeet, Lemon

BOTANICA BEETROOT 8

Apple, Carrot, Beetroot,
Ginger, Lemon, Celery

VIRGIN CIPRIANI BELLINI 6

White peach juice

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SUPER VERDE 21

Green Bowl - spinach, kale, zucchini, tuscan cabbage, avocado, peas, roast pumpkin, poached egg, red quinoa, toasted flaked almonds, lemon oil (GF) (V) (DF)
+ house cured citrus salmon \$5

CROSTINO FORZA ITALIA 19

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

ARANCINI 12

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

INSALATA DELL'ORTO 23

Black rice, baked ricotta, shaved zucchini, house cured citrus salmon, heirloom carrots, radicchio, broccoli, pepitas, lemon, EVO

ZUPPA DEL GIORNO

Soup of the day - see specials or ask waiter

CAPRESE CLASSICA 22

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

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)

'LA CLASSICA' PARMIGIANA 24

Layers of baked eggplant, mozzarella, tomato, basil (V)

RISOTTO DEL GIORNO

Risotto of the day- see specials or ask waiter

BEST EVER LASAGNA 26

Traditional homemade bolognese lasagna

MACCHERONI AL RAGU NAPOLETANO 28

Housemade maccheroni pasta with slow braised beef shoulder, pork belly, Italian sausage, tomato (GFO) (DF)

LINGUINE CON GAMBERI 31

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

GNOCCHI AI FUNGHI 28

Housemade potato gnocchi, mixed mushroom & truffle ragu (V)

PESCE DEL GIORNO

Fish of the day - see specials or ask waiter

BARBETTA BURGER 22

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

COTOLETTA VALDOSTANA 32

Crumbed chicken breast, double smoked ham, asiago cheese, tomato & pickled onion salad

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.

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