CENA

BARBETTA

DINNER

OLIVE CONDITE 9

Mixed Italian olives, rosemary, garlic

BRUSCHETTA 15

Mortadella, pickled green tomato, salted ricotta

ARANCINI (4) 12

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

CROCCHETTE 4EA

Prosciutto, asiago & potato croquettes

BURRATA PUGLIESE AL TARTUFO 28

Truffle infused burrata, heirloom tomatoes, S.Daniele prosciutto, basil (GF)

LA DOLCE VITA SALUMI PLATE FOR TWO 34

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

VITELLO TONNATO 22

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

CITRUS CURED SALMON CARPACCIO 25

House cured king salmon carpaccio, pickled shaved fennel, pomegranate, pistacchio (GF) (DF)

IMPEPATA DI COZZE 24

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

BEST EVER LASAGNA 26

Traditional homemade bolognese lasagne

LINGUINE CON GAMBERI 31

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

MACCHERONI AL RAGU NAPOLETANO 28

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

RAVIOLI DI RICOTTA E SPINACI 28

Hand made ravioli with ricotta & silverbeet served with butter & sage sauce (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 VALDOSTANA 32

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

BISTECCHINA DI MANZO 33

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

CAVOLINI DI BRUXELLES 12

Oven roasted brussel sprouts, herbed breadcrumbs, pecorino (GFO) (V)

INSALATA BIANCO VERDE 13

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

INSALATA RUCOLA 12

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

INSALATA MISTA 11

Seasonal mixed greens (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 & gelato cart for selection of gelato & sorbet

- WANT MORE? —

MEALS & PRODUCTS

Your time with us doesn't have to end when breakfast, lunch or dinner 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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^{*} Gluten free pasta available