



## PANE | breads

**Tavola di Focaccia:** Board of beautiful homemade focaccia with extra virgin olive oil, aged balsamic and olives 9.9 V

**Focaccia Al Forno:** Rosemary, sea salt & olive oil or garlic and cheese 13.5 V  
with *San Daniele Prosciutto* 18.5

**Panfritto:** Golden fried pizza dough bites, your choice of:

- sea salt & fiery arrabbiata dipping sauce 9.9 V
- 30 month old Parmigiano & garlic aioli 9.9 V

## ANTIPASTO

**Nonno's spuntino board:** Selection of hand cut classic Italian salami, Parmigiano chunks and olives, served with house made bread 18.9

**Mozzarella board:** Fresh Italian bufala mozzarella, fior di latte, smoked scamorza, cold press extra virgin olive oil 15.90 V

**Ortolano:** A selection of grilled and marinated vegetables with house made bread 14.9 V

**Prosciutto San Daniele:** The best straight from Italy 17.9 per 100g GF

**Antipasto misto:** Chef's selection of Artisan made cured meats, Italian cheeses and marinated vegetables (for minimum of 2 people) 32

## LE BRUSCHETTE

**Classic:** Tomato and basil 9.5 v

**Peperonata:** Slow braised red capsicum, red onions, balsamic vinegar 9.5 v

**Bruschetta sharing board:** A selection of all three: 22.9

**Bruschetta Caprese:** Heirloom cherry tomatoes, Bufala cheese, olive oil, basil 10.5

**V = VEGETARIAN GF= GLUTEN FREE  
N= CONTAINS NUTS**

Please ask our wait staff when ordering

\* denotes that these dishes are available in gluten free

## CICCHETTI | small sharing dishes

Small tasting style sharing dishes, a perfect way to start your meal

**Nonna's Meatballs:** made from 3 varieties of mince - pork, veal and beef 12.5

**Arancini:** Pesto arancini with fontina and provolone di Maggio, tomato relish and aioli 11.5

**Fried Calamari:** Yarra Valley Persian fetta, cherry tomato, wild rocket 13.9

**Tempura Prawns:** lemon, chilli and dill mayo 13.5

**Beef and Potato croquette:** Golden fried beef and potato croquette served with fried caper aioli 12.5

**Provolone Cheese:** Herb and sourdough breaded provolone cheese fried served in a bed of green leaves tossed in white balsamic and chili vinaigrette 11.5

**Cicchetti Sharing Board:** Chefs selection of 4 of our favourites 42

## INSALATE | salads

**Lamb:** Grilled lamb loin, roast pumpkin, fregola, pumpkin seeds, baby spinach, toasted hazelnuts, mint vinaigrette 22.9

**Chicken:** Chargrilled free range chicken fillet served on a bed of cracked wheat, pine nuts, sultanas, Spanish onions, fresh mint and coriander dressed in pomegranate vinaigrette 21.9

**Beetroot:** Chickpea, fresh mint, Meredith Goats cheese, walnut and citrus dressing 18.9 V

## PASTA

Like in the Italian tradition all of our pasta is made fresh in house every day by the loving hands of our passionate chefs

**Gnocchi:** Baked with fresh tomatoes, basil and buffalo mozzarella 24.5 V

**Casarecci:** Rustic lamb ragout, dehydrated olives, Pangrattato, red Napoli tomatoes 23.5

**Frutti Di Mare:** Spaghetti with Spring Bay mussels, prawns, squid, scallops, local fresh fish pieces, cherry tomatoes, olive oil, garlic and chilli 25.5

**Artichoke and potato ravioli:** With a lemon butter and sage sauce topped with pangrattato 26.5 V

**Porcini agnolotti:** With a duck and gorgonzola filling, on a bed of mixed mushroom sauce, topped with crispy pear, and balsamic roasted walnuts 27.5

**Penne All' amatricianaz:** Penne pasta with bacon cooked with garlic, chilli, crushed tomato, parsley topped with grated parmesan Regianno 24.5

**Pappardelle:** Pappardelle pasta tossed in rich beef and tomato ragout, shaved Pecorino Pepato, truffle salt and drizzled with black truffle oil 26

## RISOTTO

**Risotto Pescatore:** Risotto with mussels, fish pieces, calamari, prawns, clams, cooked in E.V.O.O., garlic and hint of chilli, San Marzano tomato, dill, fresh lemon and shaved Parmigiana 27.5

**24 mth aged Parmesan Risotto,** confit duck, crispy prosciutto and aged balsamic 26.5

**Risotto Al Funghi:** Vialone nano risotto, sauted mixed mushroom, pecorino, truffle oil 24.5

### CLASSIC PASTA

Bolognese, Napoletana, Aglio e Olio or Carbonara with choice of Spaghetti, Penne or Gnocchi 21.90

**Nel Mezzo:** We can serve any of the above pasta for 2, 3 or 4 people to share, perfect as an in between course. From 39.90

*Gluten free pasta is also available, cost 3.00 extra*

## SECONDI | Mains

**Certified Black Angus Porterhouse:** with Roasted mushroom, oven scalded cherry tomato, goats cheese 34.5  
*Sauces: mushroom sauce, peppercorn jus, red wine jus, salsa verde*

**Braised Lamb Shoulder:** 12 hour braised boneless lamb shoulder, creamy cauliflower puree, red wine and shallot jus 31.5

**Crispy Skin Pork Belly:** confit pork belly, pressed and crispy skin served with braised cabbage, pickled vegetables and jus 31.5

**Cotoletta alla Milanese:** pan fried herb crumbed veal medallions, with sautéed garlic, chilli, baby spinach 29.9

**Mediterranean spice chicken:** Grilled BBQ boneless chicken Maryland on a bed of warm quinoa, mushroom and asparagus salad, Salmoriglio dressing 29.5

**Pesce Del Giorno:** Fresh market fish priced daily\*

## CONTORNI | sides

**Rosemary Spuds** 6.5 V

**Hand Cut Chips** 7.9 V

With truffle oil & 30 month Parmigiano 9.9 V

**Panzanella Salad:** Tomato, cucumber, onion, ciabatta croutons, E.V.O.O, oregano, balsamic 9.5 V

**Rocket and Radicchio Salad** with Parmigiano and balsamic 8.5 V GF

**Eggplant Chips,** Breaded eggplant wedges, served with mint aioli 11.9 V

**Baby Broccolini:** E.V.O.O, garlic, lemon juice 6.5

**Caprese:** Bocconcini, heirloom cherry tomatoes, baby basil 12.5 V GF



## PIZZA AL FORNO A LEGNA

EVERY PIZZERIA TELLS YOU THEIR PIZZA IS THE BEST - ALL WE CAN SAY IS THAT WE MAKE OUR PIZZA USING A WOOD FIRED OVEN AND ARTISIAN METHODS, SOURCING ONLY THE FINEST UNIQUE ITALIAN AND LOCAL PRODUCTS, TO DELIVER AN AUTHENTIC EXPERIENCE. CHOOSE ANY TWO OF YOUR FAVOURITE PIZZAS ON THE 0.5 METRE.

### ROSSO | tomato base

R 19.9 ½m 49.9

**Margherita:** San marzano tomato, fior di latte, fresh basil and oregano and parmigiano V

**Napoletana:** San Marzano tomato, fresh buffalo mozzarella, anchovies, black olives, oregano

**Parmigiana:** San Marzano tomato, fior di latte, eggplant, sausage, parmesan, basil

**Tropicana:** San Marzano tomato, fior di latte, shaved leg ham and pineapple

**Antipasto misto:** Chef's selection of Artisan made cured meats, Italian cheeses and marinated vegetables (for minimum of 2 people) 32

R 20.9 ½m 50.9

**Tivoli:** San Marzano tomato, mozzarella, soppressa salami, provolone, fresh basil pesto N

**Capricciosa:** San Marzano tomato, fior di latte, shaved leg ham, mushrooms, olives, anchovies, roast artichoke

**Pollo:** San Marzano tomato, fior di latte, roasted chicken pieces, roast capsicum pesto

**Ortolana:** San Marzano tomato, fior di latte, marinated seasonal vegetables, basil and herb oil

R 21.9 ½m 51.9

**Bufala:** San Marzano tomato, fresh bufala mozzarella, oregano, fresh basil, E.V.O.O

**Mari e Monti:** San Marzano tomato, fior di latte, king prawns, mushrooms, olives, fresh chilli and parsley

**Calabrese:** San Marzano tomato, fior di latte, soppressa salami, roast red capsicums, artichokes, olives and oregano

**Alla Renato:** San Marzano tomato, goats cheese, fior di latte salami cacciatore, spinach, roasted red capsicums

**Rustica:** San Marzano tomato, chilli & fennel sausage, fresh smoked buffalo mozzarella, roma tomatoes

Fior Di Latte: fresh cows milk mozzarella

R 22.9 ½m 52.9

**Prosciutto:** San Marzano tomato, fior di latte, San Daniele prosciutto, rocket, parmesan and balsamic

**Diavola:** Yellow San Marzano tomatoes, hot N'duja salami, buffalo mozzarella and wild rocket

**Marinara:** San Marzano tomato, fior di latte, scallops, king prawns, calamari, mussels, fresh herbs

**Tutto carne:** San Marzano tomato, fior di latte, soppressa, pancetta, San Daniele prosciutto, hot N'duja salami

**Gamberi:** San Marzano tomato, king prawns, fior di latte, semi-dried tomatoes and wild rocket

### BIANCA | no tomato base

R 19.9 ½m 49.9

**Zucca:** Fior di latte, pumpkin purée, ricotta, porchetta, balsamic glaze

**Patate:** Fior di latte, sliced potatoes, pork sausage, rosemary. Add prosciutto 5.00



### PIZZA OPTIONS

Gluten Free Base \$6 (regular size only) | Extra toppings are charged accordingly

No variations or substitutes

V = Vegetarian GF= Gluten Free N= Contains Nuts E.V.O.O. = Extra virgin olive oil

### WHAT'S ON

## AFTER WORK HAPPY HOUR

Tuesday to Friday

5 pm - 6 pm

\$5 beer & wine | \$10 cocktails

\$5 basic spirits

### FUNCTIONS

Stylish and sophisticated, Geppetto's Kew offers semi private function spaces for up to 60 guests and exclusive venue hire for up to 140 guests.

Whether you are a small, medium or large business wanting a relaxed atmosphere for staff lunches and dinners through to families wanting to celebrate a birthday or christening.

Ask our staff about our functions options.



Geppetto's Italian



geppettos\_italian



@GeppettosRest

surcharge of 20 % applies on Public Holidays