

Antipasti

Misto Di Olive	GF	V	10
- Warmed Mixed House Olives			
Calamari Fritti			18
- Flour Dusted Calamari & House Tartar			
Cozze Al Peperoncino			25
- Black Mussels in a Tomato Broth of White Wine, Chilli, Garlic, Saffron & Toasty Bread			
Arancino		V	15
- Porcini & Mozzarella Filled Rice Ball, Mushroom Ragu & Pecorino			
Gamberoni Arrosto			25
- Mooloolaba local King Trawler Prawns Roasted in Garlic, Chilli, Tomato, Lemon Butter & Toasty Bread			
Caprese	GF	V	16
- Fresh Tomato, Buffalo Mozzarella, Sticky Balsamic, Basil Leaves, Black Olive Crumble & EVOO			
Ravioli Fritti		V	16
- Crispy Deep Fried Spinach & Ricotta Ravioli, Salsa Arrabbiata, Pickled Chilli & Parmesan			
Salsa di Melanzane		V	18
- Eggplant Dip, Buffalo Burrata, Crusty Bread & EVOO			
Salumi			18
- A Taste of Local & Imported Salami, Pickles, Prosciutto & Crusty Bread			
Burrata e Prosciutto	GF		18
- Prosciutto di Parma, Buffalo Burrata, Tomato & EVOO			
Misto			22
- Mixed Antipasto A Taste of Cured Meats, Cheeses, House Olives, Charred & Pickled Vegetables, & House Made Crostini			

Pane

Garlic Panini			8
House Made Flat Bread			12
- Black Olive & Rosemary			
- Cheesy Garlic			
Bruschetta			
- Traditional Tomato (Per Piece)	V	4	
- Gorgonzola, Grapes & Honey (Per Piece)	V	5	
Piadina (Folded Flat Bread)			
- Prosciutto, Cream Cheese & Rocket			16

Bambini

Grilled Chicken & Chips			12
Mac & Cheese			9
Sirloin Minute Steak & Salad			14
Calamari Fritti & Chips With House Tartar			10
Fettuccine Carbonara			12
House Bolognese With Penne Pasta			12
Pizza			
- Margherita Topped With Chips			10
- Ham, Chicken, Spicy Salami & Roast Pork			14
- Ham & Pineapple			12
- Spicy Salami (Salami is a Little Spicy)			12
- Ham & Cheese Calzone			12
- Spaghetti Pizza with Bolognese			12

Pasta

Spaghetti ai Frutti Di Mare			38
- Prawns, Black Mussels, Clams, Garlic, a little chilli, fresh tomato, olives & EVOO			
Gnocchi Con Salsiccia			33
- House Made Gnocchi, Pork & Fennel Sausage, saffron, onions, cream & pecorino Cheese			
Salsa Rosa e Gamberi			30
- Pasta Paccheri, Creamy Rose Sauce Local Trawler King Prawns & Parsley & zucchini			
Spaghetti alle Vongole			30
- fresh clams, EVOO, chilli, garlic, parsley & cherry tomato			
Spaghetti All'amatriciana			26
- Chilli, Smoked Pancetta, Napoli, Garlic & Pecorino Cheese			
Fettuccine al Pollo			27
- Chicken, Bacon, Mushrooms & Spinach in a White Wine Cream Sauce			
Lasagnetta			28
- Beef Cheek Ragù, Layered the Traditional Way			
Fettuccine Carbonara			22
- Chunky Bits of Bacon, Onion, Garlic, Completed With an Egg in a Light Creamy Sauce			
+\$3 FOR GLUTEN FREE SPAGHETTI PASTA			
+\$3 TO SUBSTITUTE PASTA FOR GNOCCHI			

Secondi

Il Pesce.....			
<i>the fish today</i>			
- See Our Blackboards for Our Fish This Week			
Scaloppine Ai Funghi			35
Veal Scaloppine			
- Northern Rivers Milk Fed Veal, White Wine, Mushrooms, Onions, and Garlic in a Light Creamy Sauce With Broccoli & Beans			
Saltimbocca Alla Romana	GF		30
Chicken Saltimbocca			
- Free Range Chicken Fillet Wrapped in Sage Leaves & Prosciutto, Served in its Own Pan Juices With Broccoli & Beans			
Gamberoni Arrosto			46
Roast Prawns			
- Mooloolaba Local King Trawler Prawns Roasted in Garlic, Chilli, Tomato & Lemon Butter & Toasty Bread			
Bistecca	GF		38
Rib Fillet			
- 350gms Conondale Range Beef Cooked The Way You Like It, Roast Potatoes & Truffle Butter			

Contorni

Crunchy Potatoes	V	9
House Chips & Garlic Aioli	V	7
Buttery Broccoli & Beans	V	10
Balsamic roast Pumpkin	V	10
Italian Coleslaw- Shredded Cabbage, Grana Padano, Parsley, Onion & Balsamic Vinaigrette	V	12
Italian Salad	V	8

WE DON'T SPLIT BILLS, ONLY ONE BILL PER TABLE & A 15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS. A 3% SURCHARGE APPLIES TO AMEX CARDS

We may not always list all ingredients in some dishes so please inform us on any dietary requirements or allergies.

Open Breakfast, Lunch & Dinner
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BARITALIA

Pizze

Gamberoni e Calamari	30
- King Prawns, Calamari, Garlic, Chilli, Mozzarella, Cherry Tomatoes, Rocket & EVOO	
Calabrese	28
- Spicy Salami, Mushroom, Ham, Black Olives, Sugo Al Pomodoro & Mozzarella	
Prosciutto Di Parma	26
- Buffalo Mozzarella, Prosciutto, Sugo Al Pomodoro & Rocket	
Misto di Frutti di Mare	35
- Prawns, mussels, calamari, clams, anchovies, capers, sugo al pomodoro, mozzarella	
Porchetta	27
- Roast Pork, Caramelised Onion, Rocket & Pecorino Cheese	
Carne	30
- Spicy Salami, Pork Sausage, Chicken, Bacon, Sugo Al Pomodoro & Mozzarella	
Pollo Arrosto	26
- Roast Chicken, Onion, Charred Peppers, Bacon, Sugo Al Pomodoro & Mozzarella	
Calzone Farcito	26
- Ham, Olives, Artichokes, Mushroom, Sugo al Pomodoro & Mozzarella	
Diavola	26
- House made Chilli, Hot Salami, Sugo Al Pomodoro, Fior di Latte	

+ Add Fior di Latte +\$4

+ Add Truffle Oil +\$3

(sugo al pomodoro - tomato base pizzas) we can accommodate to half/half, vegetarian or vegan. We make our gluten free bases so we only have a limited number \$3 extra. Just ask our wait staff for assistance.

Vegetariano

Misto Di Olive	10
- Warmed Mixed House Olives	
Arancino	15
- Porcini & Mozzarella Filled Rice Ball, Mushroom Ragu & Pecorino	
Caprese	16
- Fresh Tomato, Buffalo Mozzarella, Sticky Balsamic, Basil Leaves, Black Olive Crumble & EVO	
Ravioli Fritti	16
- Crispy Deep Fried Spinach & Ricotta Ravioli, Salsa Arrabbiata, Pickled Chilli & Parmesan	
Melanzane alla parmigiana	28
- layers of eggplant, buffalo mozzarella and Napoli sauce	
Spaghetti aglio olio e peperoncino	25
- Chilli, cavolo nero, olives, garlic and evoo	
Gnocchi al pesto di nocciole	33
- Chopped hazelnut & basil pesto, grana padano, evoo	
Pappardelle ai funghi	30
- Fresh pasta, lots of mushrooms and thyme in a light creamy sauce	
Risotto	28
- cavolo nero, peas, broccoli, basil, EVOO & flaked Hazlenuts	
Zucca e Ricotta Pizza	28
- Roast Pumpkin, Ricotta, Spinach, & Crispy sage leaves	
Margherita Pizza	20
- Buffalo Mozzarella, Sugo al Pomodoro, Basil & Evoo	
Ortolana Pizza	25
- Eggplant, Mushrooms, Olives, Sugo Al Pomodoro, Mozzarella, Roasted Capsicum and Onion	

Dolce

Citrus Tart	12
- Caramelised Toffee Top & Double Cream	
Cannoli	14
- Filled With Lemon Ricotta & Mascarpone, Crushed Pistachio & Warm Chocolate Ganache	
Warm Chocolate Tart	14
- Chocolate Orange Sauce & Pistachio Gelato	
Italian Affogato	16
- Double Espresso, Vanilla Bean Gelato & Your Choice of Liqueur	
Nutella Pizza	14 or 24
- Banana, Short Bread Crumble Nutella Base, Fresh Strawberries & Vanilla Bean Gelato	
House Made Tiramisu	14
- Layers of Espresso Coffee, Liqueurs, Savoiardi Biscuit, Mascarpone & Chocolate	
Nutella Bomba	12
- A Little Like Doughnuts In Sugar & Cinnamon Filled With Nutella	
Vanilla Bean Panna Cotta	14
- Macerated Strawberries & Basil In Sticky Balsamic	
Formaggi	20
- A Selection of Italian Imported Cheese, Fig Paste & House Made Crostini	
Trio di Gelati	12
- 3 Flavours of Gelati	
- Pistachio, Vanilla Bean Or Raspberry Sorbet	

All Our Gelati & Sorbet Are Gluten Free

Pranzo

Lunch Available 11.30 - 5

Fruit & Nut Loaf	8
- With a Citrus Marmalade	
Italian Burger	18
- Grass Fed Beef, Tomato Relish, Mortadella, Fresh Mozzarella, Lettuce, Pickle on a Brioche Bun	
Crunchy Calamari Burger	14
- Lightly Floured Calamari, House tartar, Lettuce, Pickled Mild Chilli On A Brioche Bun	
All Day Breakfast	16
- Bacon, Tomato, Italian Beef Sausage, Fried Eggs on toasted sourdough	
Bacon & Egg Sandwich	14
- With Caramelised Onion, Cheese & House Made BBQ Sauce	
Fresh Fruit Salad	14
- With Vanilla Bean Yogurt & Local Honeycomb	
B.L.T Toastie	14
- Bacon, Lettuce & Tomato with Tomato Relish and Aioli. Add Chicken +6, Avocado +6	
Panini	16
Porchetta - Roast Pork, Rocket, Caramelised Onion & Gorgonzola	
Ortolana - Eggplant, Mushrooms, Olives, capsicum & Tomato Relish	
Chicken - Lettuce, Sundried Tomatoe, Garlic Aioli, & Cheese	
Insalate	
Italian Salad	12
- Lettuce Greens, Tomato, Cucumber, Olives, Red Onion & EVOO & Balsamic Vinaigrette	
Roast Beetroot Salad	16
- Rocket, Fennel, Grana Padano Parmesan, Toasted Walnuts & Balsamic Dressing	
Caesar	16
- Coss Lettuce, Crispy Bits Of Bacon, Croutons, Poached Egg, Grana Padano Parmesan & Caesar Dressing	
Add Prawns +8 Chicken +6, Salmon +6	

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