

assaggini

misto di olive warmed mixed house olives (V) (GF)	12
calamari fritti flour dusted calamari & house tartare	18
cozze al peperoncino black mussels in a tomato broth of white wine, chilli, garlic, saffron & toasted sourdough	25
arancino porcini & mozzarella filled rice ball, mushroom ragù & pecorino (V)	15
caprese fresh tomato, fior di latte, sticky balsamic, basil leaves, black olive crumble & evoo (V) (GF)	16
ravioli fritti crispy deep-fried spinach & ricotta ravioli, salsa arrabbiata, pickled chilli & parmesan (V)	18
salumi a taste of local & imported salami, pickles, prosciutto & toasted sourdough	20
misto mixed antipasto: a taste of cured meats, cheeses, house olives, charred & pickled vegetable & house made crostini	22

bambini

Served to children only under the age of 12 not adults.

calamari fritti lightly floured baby calamari & chips	14
cotoletta crumbed chicken tender loins & chips	14
fettuccine carbonara	14
penne, parmesan & butter (V)	12
penne napoli (V)	14
penne bolognese	14
pizze per bambini	
margherita tomato sauce, mozzarella add chips +4 (V)	12
tomato sauce, mozzarella, ham, chicken, spicy salami & pancetta	18
tomato sauce, ham, mozzarella add pineapple +2	14
spicy salami, mozzarella (salami is a little spicy)	16
spaghetti pizza with bolognese & mozzarella	16

pizze

All pizzas are 30cm in size, naturally fermented for 48hrs and hand stretched.	12
margherita pizza san marzano tomato, fior di latte, basil (V)	18
gamberoni e calamari king prawns, baby calamari, garlic, chilli, fior di latte, cherry tomatoes, rocket	25
calabrese spicy salami, mushroom, ham, black olives, san marzano tomato, fior di latte	15
prosciutto di parma prosciutto, san marzano tomato, fior di latte, rocket	16
misto di frutti di mare prawns, mussels, calamari, clams, baby calamari, anchovies, capers, san marzano tomato, fior di latte	18
gorgonzola pancetta, potato, gorgonzola, fior di latte	20
carne spicy salami, pork sausage, chicken, pancetta, fior di latte	22
pollo arrosto roast chicken, onion, capsicum, pancetta, san marzano tomato, fior di latte	
diavola house made chilli, hot salami, san marzano tomato & fior di latte	26
look over for more pizzas choices on our vegetarian menu	
+ \$3 gluten free base	
+ \$4 fresh buffalo mozzarella	
+ \$3 truffle oil	
+ \$3 vegan mozzarella	

We can accommodate to half/half, vegetarian and vegan. we make our gluten free bases so we only have a limited number, just ask for assistance.

primi

pasta + gnocchi

spaghetti ai frutti di mare prawns, black mussels, baby calamari, clams, garlic, a little chilli, cherry tomato, olives, evoo	38
gnocchi con salsiccia house made gnocchi, pork & fennel sausage, saffron, onion, cream & pecorino cheese	33
gnocchi al pesto di nocciole chopped hazelnut & basil pesto, grana padano, evoo (V)	33
salsa rosa e gamberi fresh pasta paccheri, creamy rose sauce, local trawler king prawns, parsley, zucchini	30
spaghetti alle vongole fresh clams, chilli, tomato, garlic, parsley & evoo	30
pappardelle all ragù fresh pasta, braised beef shin ragù, parmesan	30
spaghetti all'amatriciana chilli, pancetta, napoli sauce, garlic, pecorino cheese	26
rigatoni al pollo fresh pasta, chicken, pancetta, mushrooms, peas, white wine creamy sauce	30
fettuccine alla carbonara pancetta, onion, garlic, completed with an egg in a light creamy sauce (although not traditionally with cream, cream is added in this dish)	25
lasagnetta braised beef shin ragù, layered the traditional way with a rocket & parmesan salad	30
+ \$3 for gluten free fresh pasta	
+ \$3 to substitute pasta for gnocchi	

panini

ortolana (V) eggplant, mushrooms, olives, capsicum, pesto	16
cotoletta pollo crumbed chicken, rocket, sundried tomatoes, garlic aioli, provolone	16
sopressa salami rocket, provolone, fresh tomato	16
prosciutto rocket, artichoke, fior di latte	16

vegetariano

assaggini

misto di olive warmed mixed house olives (GF)	12
arancino porcini & mozzarella filled rice ball, mushroom ragù & pecorino	15
ravioli fritti crispy deep-fried spinach & ricotta ravioli, salsa arrabbiata, pickled chilli & parmesan	18
pizza - pasta - risotto	
spaghetti aglio olio e peperoncino chilli, cavolo nero, olives, cherry tomato, garlic, evoo	25
gnocchi al pesto di nocciole chopped hazelnut & basil pesto, grana padano	33
pappardelle ai funghi fresh pasta, mixed mushrooms, thyme, in a light creamy sauce	30
zucca e ricotta pizza roast pumpkin, ricotta, spinach, crispy sage leaves, fior di latte	28
margherita pizza san marzano tomato, fior di latte, basil	22
ortolana pizza eggplant, mushrooms, onion, capsicum, olives, san marzano tomato, fior di latte	25
funghi pizza evoo base, mushrooms, gorgonzola, caramelised onion, artichoke & grana padana	30
+ \$3 gluten free base	
+ \$3 vegan mozzarella	
+ \$3 truffle oil	

pane

garlic panini (V)	8
warm house made flat bread	
plain & evoo (V)	6
green olives & rosemary salt (V)	12
cheese & garlic (V)	12
bruschetta - per piece traditional tomato & balsamic (V)	4

baritaliagoldcoast 

BARITALIA.

breakfast.lunch.dinner ITALIAN DINING 

contorni

house chips & garlic aioli (V)	8
italian salad (V)	10
rocket & parmesan salad (V)	10

dolce

warm chocolate cake chocolate cherry sauce, chocolate crumble, hazelnuts, vanilla gelato (GF)	14
italian affogato double espresso, vanilla bean (GF) gelato, liqueur	16
nutella piadina folded flat bread filled nutella with vanilla gelato	20
house made tiramisu layers of espresso coffee, liqueurs, savoiardi biscuit, mascarpone & chocolate	14
nutella bomba a little like doughnuts coated in sugar & cinnamon filled with nutella & chocolate sauce	12
gelato (one scoop) vanilla bean gelato chocolate gelato	4

We may not always list all ingredients in some dishes, so please inform us of any dietary requirements or allergies. Some dishes do contain pork.

15% surcharge applies on all public holidays

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