

small plates

warmed house olives (V) (GF)	12
flash fried baby calamari & house tartare	18
black mussels , tomato, white wine, chilli, garlic, saffron broth & toasted sourdough	25
arancino - porcini & mozzarella filled (V) rice ball, mushroom ragù & pecorino	15
roasted Mooloolaba king prawns in garlic, chilli, cherry tomatoes, lemon, butter & toasted sourdough	25
caprese salad - fresh tomato, fior di latte, sticky balsamic, basil leaves, black olive crumble & evoo (V) (GF)	18
fried ravioli - crispy deep-fried spinach & ricotta ravioli, arrabbiata sauce, pickled chilli & parmesan (V)	18
marinated peppers and zucchini salad eggplant, basil oil, garlic and parsley (V) (GF)	18
salumi local & imported salami, pickles, prosciutto & toasted sourdough	25
burrata , basil oil and rosemary salt (V) (GF)	12
mixed antipasto - cured meats, cheeses, house olives, charred & pickled vegetable & crostini	22

bread

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 tomato, onion, basil oil, balsamic (V) on toasted sourdough	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.

kids

Served Only To Children Not Adults

flash fried baby calamari & chips	14
crumbed chicken tenders & chips	14
fettuccine carbonara	14
penne, parmesan & butter (V)	12
penne napoli (V)	12
penne bolognese	14
pizza margherita (V)	12
tomato sauce, mozzarella, ham, chicken, spicy salami & bacon	18
tomato sauce, ham, mozzarella add pineapple +2	14
spicy salami, mozzarella (salami is a little spicy)	16
spaghetti pizza with bolognese & mozzarella	16

pizza

All pizzas are 30cm in size, naturally fermented for 48hrs and hand stretched.

margherita pizza san marzano tomato, fior di latte, basil (V)	22
gamberoni e calamari king prawns, baby calamari, garlic, chilli, fior di latte, cherry tomatoes, rocket	30
calabrese spicy salami, mushroom, ham, black olives, san marzano tomato, fior di latte	28
prosciutto di parma prosciutto, san marzano tomato, fior di latte, rocket	28
misto di frutti di mare prawns, mussels, calamari, clams, baby calamari, anchovies, capers, san marzano tomato, fior di latte	35
gorgonzola pancetta, potato, gorgonzola, fior di latte	28
carne spicy salami, pork sausage, chicken, pancetta, fior di latte	30
pollo arrosto roast chicken, onion, capsicum, pancetta, san marzano tomato, fior di latte	28
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	

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
lasagne braised beef shin ragù, layered the traditional way	30
pappardelle salsiccia pork & fennel sausage, mushrooms, brown butter, sage and pecorino	33
+\$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 tomoato	16
prosciutto rocket, artichoke, fior di latte	16

vegetarian

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	
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	25
ortolana pizza eggplant, mushrooms, onion, capsicum, olives, san marzano tomato, fior di latte	30
funghi pizza evoo base, mushrooms, gorgonzola caramelised onion, artichoke & grana padona	
+\$3 gluten free base +\$3 vegan mozzarella +\$3 truffle oil	

15% surcharge applies on all public holidays

sides

house chips & garlic aioli (V)	8
italian salad (V)	10
rocket & parmesan salad (V)	10
cabbage salad (V)	12
crunchy potatoes	10
broccoli evoo	10

mains

the fish today see our blackboards for our fish this week	25
veal scaloppine northern rivers milk fed veal, white wine, mushrooms, onions & garlic in a light creamy sauce with broccoli & potatoes	38
chicken saltimbocca (GF) free range chicken fillet wrapped in sage leaves & prosciutto, served in its own pan juices with broccoli & potatoes	35
rib fillet (GF) 300g rib fillet steak from conondale ranges, black truffle & mushroom sauce	42

dessert

warm chocolate cake (GF) chocolate cherry sauce, chocolate crumble, hazelnuts, vanilla gelato	14
italian affogato (GF) double espresso, vanilla bean 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

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