

Dinner menu

PANE - BREADS

Bruschetta	6.5
diced tomato, basil, garlic, & extra virgin olive oil	
Pizza bread	4.5
Garlic or herb bread	4

Zuppa del giorno	9
Soup of the day served with bread	

SPUNTINI

Calamari sale & pepe	12
salt & pepper calamari	

Gamberi all'aglio	14
traditional sicilian garlic prawns in a tomato, garlic & chilli sauce	

Arancini	12
rice balls with mozzarella, bolognese & peas	

Salsicce alla brace	12
chargrilled italian pork sausage	

Acciughe alla siciliana	9
white anchovy fillets with garlic, chilli & extra virgin olive oil	

Croquet di patate	12
potato croquet filled with mozzarella	

Funghi trifolati	10
fresh mushrooms tossed in garlic, olive oil & chilli	

Polpi al sugo	14
pan fried octopus with sweet chilli & tomato sauce	

Bresaola	12
thin slices of cured beef topped with rocket & grana padano	

Nunnata	12
white bait fritters	

Antipasto	12
traditional Italian antipasto of cold meats, olives, marinated & chargrilled vegetables	

Granchi & zucchini	10
crab & zucchini fritters	

Crumbed stuffed green olives	10
filled with goats cheese & snap fried	

PASTA

Napoletana	13
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Arrabbiata	13
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Bella	17
prawns, tomato, pesto & cream sauce	

Boscaiola	16
bacon, mushrooms & cream sauce	

Pescatore	19
seafood in a white wine & a dash of tomato sauce	

Al salmone	18
smoked salmon, red onions, cream & tomato sauce	

Al pollo	18
chicken, onion, sundried tomato, basil in cream sauce	

Bolognese	16
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Lasagna	18
traditional home made beef lasagna	

Alla Bartolo	17
eggplant, tomato, basil & parmesan	

Cannelloni	18
home made ricotta & spinach cannelloni	

Your choice of Spaghetti - Tortellini - Gnocchi - Penne - Fettuccine - Linguine

RISOTTO

Mare & Monti	18
fresh prawns & Italian sausage with a creamy napoletana sauce	

Funghi	18
chicken, roast pumpkin, mushroom & spinach	

EXPERIENCE THE TRUE TASTE OF SOUTHERN ITALY AT CUCINA GASPARO

Sal Gasparo came to Australia in 1992 from Brolo, a picturesque coastal town in Sicily. He brought with him invaluable experience in Southern Italian cuisine and a passion for food.

Sal and Antonella Gasparo have been providing authentic Italian food during their 20 year journey through Bar Roma, Caffè Gasparo and Caffè Marco with an emphasis on quality ingredients and friendly service.

The Gasparo family warmly welcomes you to enjoy the traditional Italian family atmosphere of Cucina Gasparo.

SECONDI - MAINS

Pesce del giorno	MP
Fish of the day	

Grigliata di mare	29
selection of grilled seafood	

Gamberi alla griglia	27
char-grilled king prawns	

Misto di mare fritto	27
selection of fried seafood	

Bistecca del giorno	25
steak of the day, served with your choice of Dianne, Mushroom or Peppercorn sauce	

Involtini di vitello	27
veal scaloppini rolled with mozzarella, spinach in a napoletana sauce	

Vitello funghi	25
veal scaloppini with mushrooms, white wine & a touch of cream	

Vitello valdostano	26
crumbed veal with napoletana sauce & melted mozzarella cheese	

Pollo saltinbocca	24
chicken breast with pancetta, basil, mozzarella & fresh tomato	

Pollo gamberi	27
chicken breast with prawns in a cream, garlic & parsley sauce	

Pollo boscaiola	24
crumbed chicken breast in a cream, bacon and mushroom sauce	

Misto di carne	28
mixed grilled plate with Italian sausage, lamb cutlets & veal steak	

Costate di maiale	30
char-grilled pork ribs in a smoky BBQ sauce	

Agnello alla griglia	28
char-grilled frenched tender lamb cutlets	

all main meals served with vegetables, salad or chips

CUCINA
Gasparo



Dinner menu

INSALATA - SALADS

Rugoletta	14
rocket, walnuts, pear, cherry tomato & shaved grana padano in a vinaigrette dressing	
Italiana	11
mixed leaf salad with tomato, red onions, olives & italian dressing	
Caprese	13
tomatoes, bocconcini, fresh basil & extra virgin olive oil	
Caesar	14
cos lettuce, bacon, croutons, caesar dressing topped with shaved grana padano - with chicken	16
Insalata di tonno	15
mixed green lettuce, cucumber, cherry tomatoes, olives, tuna & bocconcini with an Italian dressing	

EXTRAS

Chips	6
Wedges	7
Side salad	5
Side vegetables	6

BAMBINI - KIDS MENU

Calamari & chips	10
Chicken schnitzel & chips	10
Sausage & chips	10
Penne napoletana or bolognese	10
Fish cocktail & chips	

PIZZA

Bruschetta	15
diced tomato, basil, onions & extra virgin olive oil	
Pizza bianca / Mozzarella base	
Pizza all'aglio	14
Mozzarella & garlic	
Bocelli	16
mozzarella, rocket, shaved grana padano & extra virgin olive oil	
Pavarotti	16
mozzarella, potato, rosemary & extra virgin olive oil	
Eros	17
mozzarella, Italian pork sausage & spinach	
Pizza rossa / Tomato base	
Parma	18
tomato, mozzarella, mushrooms & prosciutto crudo	
Margherita	15
tomato, mozzarella & basil	
Ortolana	18
tomato, mozzarella, capsicum, mushrooms, olives, onions & eggplant	
Calabrese	17
tomato, mozzarella, salami, mushrooms, olives & chilli	
Napoletana	16
tomato, mozzarella, olives & anchovies	
Quattro stagioni	17
tomato, mozzarella, ham, mushrooms, artichokes & olives	
Messina	19
tomato, mozzarella, prawns, garlic & chilli	
Etna	20
tomato, mozzarella, pepperoni, salami, pork sausage & ham	
Suprema	19
tomato, mozzarella, mushrooms, olives, pepperoni, ham, capsicum & onions	
Castello	17
tomato, mozzarella, bocconcini & fresh tomato	

BEVANTE - BEVERAGES

Caffe

Espresso	3
Macchiato	3.5
Long Black	3
Cappuccino	4
Flat White	4
Caffe latte	4
Mocha	4
Affogato	6
Add 50c extra for Decaf & Soy	

Tea

Tea Leaf	3
English Breakfast	3
Earl Grey	3
Camomile	3
Peppermint	3
Green Tea	3

Ice Tea

Lemon or Peach	5
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Water

Sparkling Mineral Water 500ml	5
Sparkling Mineral Water 750ml	6.5
Still Mineral Water 750ml	5.5

Soft Drinks

Coke	4
Coke Zero	4
Sprite	4
Fanta	4
Lift	4
Dry Ginger Ale	4
Lemon, Lime & Bitters	5
Jugs	9
Chinotto	4.5
Aranciata Rossa	4.5
Limonata	4.5

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