

Mains

Our meals are carefully designed and prepared, you may remove some items from these dishes but we cannot substitute ingredients.

Pork belly (GF)

slow cooked pork belly, served with red cabbage and apple slaw, jus and mash. **37.00**

Prawn and avocado bruschetta

lightly toasted ciabatta bread, topped with avocado, king prawns, aioli and drizzled with balsamic glaze. **29.50**

Chilli prawns

king prawns cooked in our chef's creamy chilli sauce with risotto and toasted ciabatta bread. **39.50**

Garlic prawns

king prawns cooked in a creamy garlic sauce served with risotto and toasted ciabatta bread. **39.50**

Chicken parmigana

schnitzel topped with grilled eggplant, napolitana sauce and mozzarella cheese. Served with a side of vegetables. **37.50**

Crispy chicken burger

crispy chicken breast with rocket, bruschetta mix, cheese and Giuseppes bbq aioli, served with a side of chips. **29.50**

Saltimbocca

veal scallopini and prosciutto cooked in garlic, white wine and butter served with asparagus, carrots and roasted potatoes. **49.50**

Scallopini al funghi

veal scallopini topped with a portabella mushroom in a creamy diane sauce served with asparagus, carrots and roasted potatoes. **49.50**

Cotoletta bolognese

veal schnitzel topped with rich bolognese sauce and mozzarella cheese. Served with a side of vegetables. **45.00**

Atlantic salmon (GF)

pan fried salmon steak with fresh capsicum salsa and balsamic glaze served with asparagus, carrots and roasted potatoes. **44.00**

Chips (V)

served with tomato or bbq sauce. **14.00**

(GF) = gluten free ingredients, not gluten free environment

(V) = vegetarian

We use products which contain nuts, we are not a nut free environment



= chicken

Insalata (salads)

Chicken caesar salad

chicken, bacon, lettuce, croutons, parmesan cheese and egg with caesar dressing. **35.00**

Rocket salad (V)

rocket, sundried tomato, parmesan cheese and balsamic dressing. **19.50**



GIUSEPPE'S



Antipasti

Arancini balls - 4 pieces (V)

our unique risotto balls, panko crumbed and fried to perfection served with napolitana sauce. **19.50**

Tomato bruschetta (V)

diced tomato, basil, fetta, red onion and parmesan cheese drizzled with balsamic glaze. **17.50**

Tre Tuffi (V)

olive tapenade, roasted capsicum pesto and balsamic olive oil served with garlic flat bread. **19.00**



Garlic bread (V)

freshly toasted with garlic and herb butter. **12.00**

Garlic cheese bread (V)

freshly toasted with garlic, herb butter and melted mozzarella. **14.00**

Herb bread (V)

freshly toasted with garden herb butter. **12.00**

Herb cheese bread (V)

freshly toasted bread with garden herb butter and melted mozzarella. **14.00**

Toppa

Garlic toppa with cheese (V)

pizza base with cheese, garlic, oil and herbs.

regular - 15.50
large - 19.50
family - 22.50
party - 29.50

Tomato toppa with cheese (V)

pizza base with cheese, tomato, herbs and garlic.

Rocket toppa

tomato base, garlic, prosciutto, rocket and parmesan cheese drizzled with olive oil.

regular - 21.00
large - 26.00
family - 34.00
party - 40.50

italiano

Pasta

ALL PASTAS SERVED WITH PARMESAN CHEESE

Arrabiata

spicy napolitana sauce with bacon, onion, roasted capsicum and our homemade chilli sauce. **31.50**

Bolognese

rich mince beef ragu. **35.00**

Boscaiola

roasted chicken, bacon and mushroom slow cooked in napolitana sauce with a touch of cream. **31.50**

Carbonara

bacon and mushroom sautéed in fresh herbs and garlic cooked in a rich creamy sauce. **35.00**

Chef's special

light oil base pasta, tossed with Giuseppes chilli sauce, bacon, pumpkin puree, fresh basil, red onion and finished with fetta. **31.50**

Di mamma

prosciutto wilted through our napolitana sauce with eggplant, artichokes, olives, basil and spinach all sautéed with garlic and herbs. **35.00**

Flag of Italy

freshly made pesto with herbs from our garden matched with chicken, avocado and sundried tomatoes in a cream sauce. **35.00**

Gamberoni

king prawns and roasted chicken sautéed with mushroom and herbs in our napolitana sauce with a touch of cream. **35.00**

Gorgonzola (V)

rich gorgonzola cheese melted through our cream sauce. **35.00**

Italian sausage

locally sourced Italian sausage, prosciutto, roasted capsicum pesto, pine nuts, baby spinach cooked in a creamy napolitana sauce. **35.00**

Marinara

king prawns, calamari, scallops and mussels slow cooked in white wine, garlic and butter tossed through our rich napolitana sauce. **35.00**

Napolitana (V)

traditional slow cooked tomato and herbs napolitana sauce, a recipe that has been in our family for generations. **31.50**

Smoked salmon

freshly smoked salmon matched with capers, red onion, roasted capsicum, artichokes in a creamy dill sauce. **35.00**

Vegetarian (V)

fresh roasted eggplant, mushroom, capsicum sautéed with olives, onion, spinach cooked in a rich napolitana sauce. **31.50**

Giuseppe's Pasta Selection



HOME MADE
GIGLI



HOME MADE
FUSILLI



HOME MADE
GNOCCHI



SPAGHETTI



FETTUCCINE



RISOTTO
(GF)

Gnocchi

our signature light and fluffy potato pasta that we handcraft served with any of our delicious sauces. Additional **6.00**



Traditional Pizza

regular - **23.00**
large - **28.00**

family - **36.00**
party - **47.00**

Australian

tomato base, cheese, ham, bacon and egg.

Bambini

tomato base, cheese and ham.

Margherita (V)

tomato base, cheese and oregano.

Pepperoni

tomato base, cheese and salami.

Tropical

tomato base, cheese, ham and pineapple.

half/half option available with Traditional and Premium pizzas in large, family and party size. Additional cost for extra pizza toppings - no substitute toppings.

*Gluten free base available (large size only) - extra **7.50**

Giuseppe's

tomato base, cheese, ham, mushrooms, capsicum, pineapple, olives, onion, seafood and salami.

Jamie's special

tomato base, ham, cheese, pineapple, mushrooms and salami.

Bambini Options

16.00

spaghetti, fusilli, gigli

Napolitana (V)

rich tomato and fresh herb sauce.

Bolognese

rich mince beef ragu.

Chicken nuggets and chips

available for children 12 years and under.

pizza dough, gnocchi, pastas and sauces are hand-made with love daily using the finest ingredients.

Premium Pizza

regular - **27.50**
large - **32.50**

family - **42.50**
party - **65.00**

Bolognese

rich mince sauce with cheese, ham and onion.

Calabrese

tomato base, cheese, olives, salami, anchovies and chilli.

Caprice

tomato base, cheese, ham, mushrooms, olives and anchovies.

Chicken

tomato base, cheese, chicken, mushrooms and pineapple.

Tropical

tomato base, cheese, ham and pineapple.

Giuseppe's

tomato base, cheese, ham, mushrooms, capsicum,

pineapple, olives, onion, seafood and salami.

Jamie's special

tomato base, ham, cheese, pineapple, mushrooms and salami.

Meat lovers

tomato base, cheese, ham, bacon and salami.

Mexican

tomato base, cheese, ham, capsicum, onion and chilli con carne.

Sam's special

tomato base, cheese, ham, mushrooms, olives and salami.

Cuisine Pizza

regular - **31.00**
large - **38.00**

family - **47.00**
party - **71.50**

Gym junkie pizza

tomato base, cheese, chicken, mushrooms, spinach, onion, bocconcini, avocado and pesto.

Italian sausage

tomato base, cheese, Italian sausage, roasted potato, salsa verde, capsicum and bocconcini.

Lamb

olive tapenade base, roast lamb, rocket, fetta, pine nuts, balsamic glaze and mozzarella cheese.

Milano

garlic base, cheese, bruschetta mix, king prawns, baby spinach, chilli and balsamic glaze.

Sticky char siu pork

tomato base, cheese, pork belly with sesame, shallots and sweet chilli mayo.

Three cheese rocket

garlic base, gorgonzola, mozzarella, parmesan, fresh prosciutto and rocket.

Toscana

tomato base, cheese, prosciutto, sun-dried tomatoes, artichokes, basil, roasted capsicum and eggplant.

Ultimate meatlovers

tomato base, cheese, chicken, ham, bacon, salami, Italian sausage, chilli con carne topped with BBQ aioli.

Vegan pizza (V)

tomato base, vegan cheese, baby spinach, roasted capsicum, pumpkin puree and eggplant.

Vegetarian (V)

tomato base, cheese, baby spinach, roasted capsicum, pumpkin puree, eggplant and fetta.