

enjoy our chefs selection set menu // la grande abbuffata

\$65pp

our menu is designed to be shared

antipasto

thoroughbread bakery sourdough	2.5 pp
mixed marinated olives (gf)	6
prosciutto + melone	12
soppressa (spicy)	9
mortadella	8
truffle salami	9
nduja (spicy)	9
provolone	8
reggiano	7
stracciatella	11
pickled garden vegetables	7
smashed cherry tomatoes, basil	7
grande antipasto (chefs selection)	39
bruschetta of the day (pp)	8
polenta & parmesan chips, truffle sauce	14.9
arancini of pork belly, smoked chilli	16.9
squid, rocket, roast garlic aioli	16.9
zucchini flowers, prawn, mascarpone (gf)	18.9
organic pork meatballs, tomato sugo (gf)	19
whitebait fritters	18.9
roasted eggplant, tomato sugo, thyme (gf) (vegan)	18.9
gnocchi, burnt butter, sage, gorgonzola	24.9
gnocchi napoletana	22.9
pappardelle, mushrooms, truffle pecorino	26.9
pasta con ragù	28.9
pasta meatballs	24.9
spaghetti, prawns, tomato	28
spaghetti, vongole	28.9
gf pasta options available	+1.5

pan roasted fish of the day	MP
snapper fillet, acqua pazza (gf) NZ	41
half organic chicken roasted with vegetables (gf)	34
lamb cutlets, caponata, salsa verde (gf) Junee	37
veal scaloppine, potato mash, mushrooms	36.9
bistecca (angus t-bone 500g) (gf) Coorong SA	48
rocket, parmesan	9
nectarine, leaf salad	9
steamed greens, lemon	9
peas, pancetta,	9
zucchini, chilli, mint	9
tuscan fries	8
roasted potatoes, rosemary	8

dish of the day

tuesday spaghetti meatballs	16
wednesday chicken parmigiana	21.9
thursday home made lasagna	19
friday veal cotoletta (schnitzel)	30
saturday brodetto, seafood stew	39
sunday seafood platter (for two)	89

*Follow us on instagram @giro_osteria #giroloves
please advise your waiter of any allergies. Please note that a maximum of
two credit cards can be processed per table*

