

Antipasti - Starters

Nino's antipasto

Grilled prawns, mushroom arancini, cheese and spinach bites, pork sausage, olives, calamari, stuffed zucchini pieces, salami, bocconcini, meatballs, marinated peppers, & aioli (*minimum 2 people*)

19.5 per person

Focaccia (v)

House baked focaccia slice served with black olive tapenade

8.5

Parmigiana di melanzane (v) (gf)

Gratinated eggplant parmigiana with mozzarella, tomato and basil

17.5

Polpettine al sugo

Slow cooked lamb meatballs with tomato, onion and thyme (4 pieces)

16.5

Calamari alla griglia (gf)

Grilled calamari marinated with oregano, garlic & touch of chilli (4 pieces)

18.5 entrée/35.5 main

Bruschetta (v)

Focaccia topped with fresh tomato, basil, black olives, red onion and olive oil

13.5

Frattaglie (gf)

Daily offal dish: either ox tongue, lamb brains, chicken liver, ox tripe, lamb kidneys and more

17.5

Zuppa del giorno (v) (gf)

Soup dish of the day - please refer to the blackboard

15.5

Primi - Pasta e Risotto

Agnolotti ai tre funghi (v)

Homemade large pasta parcels filled with porcini & swiss brown mushrooms
served with burnt butter and crispy sage

22.5 entrée/34.5 main

Gnocchi al ragù (gf optional)

Homemade potato gnocchi in a traditional slow cooked diced Wagyu beef,
tomato and red wine sauce

19.5 entrée/29.5 main

Spaghetti alla pescatora (gf optional)

Spaghetti tossed with prawn, scallop, mussels, fish fillet, garlic and tomato sauce

21.5 entrée/32.5 main

Risotto alle zucchine (gf)(v)

Zucchini, spinach and saffron risotto with aged pecorino cheese

19.5 entrée/29.5 main

Pasta del giorno

Pasta of the day - please refer to the blackboard



Bambini - Kids menù

Spaghetti or Penne with one of these sauces:
Bolognese/Napoli/Carbonara

13.5

Secondi - Main Courses

Porchetta e Peperonata (gf)

Roasted pork loin rolled with herbs served with a white wine reduction, alongside baked peppers, onion and potatoes

38.5

Capretto al forno (gf)

Braised goat in red wine, rosemary, tomato and onion served with grilled polenta

38.5

Pesce del giorno (gf)

Grilled fish fillet (200g) of the day served with herbed potatoes and gremolata

39.5

Peperoni Ripieni (v) (gf)

Stuffed capsicum filled with a parmesan & herb risotto, gratinated with mozzarella and Napoli sauce

29.5

Vitello all'avena

Crumbed veal medallions served with coleslaw & potatoes

37.5

Bistecca alla griglia

Grilled prime eye-fillet (250g - Gippsland) plated with a rich red wine reduction and potato mash

41.5

Contorni - Sides

Spinaci - wilted spinach with garlic & butter

Patate arrostate - roasted potatoes with fresh herbs

Insalata - mixed leaves, tomato, red onion and olives

Polenta - grilled polenta wedges with aioli

Verdure - vegetables sautéed with garlic and olive oil

Patatine fritte - fried potato chips

9.5

Menù dei Dolci - Desserts Menu

Pannacotta

Vanilla pannacotta with raspberry coulis and Italian meringue

14.5

Baba' al limoncello

Mini sponge cakes soaked in limoncello with anglaise

15.5

Tiramisù

Coffee soaked Savoiardi biscuits layered with Mascarpone and Marsala cream,
dusted with dark chocolate

15.5

Sbriciolata di mela

Apple & berry crumble served with gelato

14.5

Gelato della Nonna

Roasted almond toffee in vanilla gelato

13.5

Sorbetto del giorno

Homemade sorbet of the day with almond biscotti

12.5

FORMAGGI - Cheeses

Gorgonzola DOC, Goat's cheese, Pecorino Romano, crostini bread,
crackers, poached fig jam and nuts

-3 pieces x 25g-

21 for 1

32 for 2

Take away menu

please visit our website www.geppettotrattoria.com

Kitchen open hours

Lunch

Monday to Friday

11.45-2.30pm

Dinner

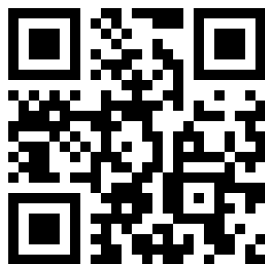
Monday to Saturday

5.30-9.30pm

SALA PRIVATA - Upstairs Private Dining Room

- Ask one of our staff to view our set menu options, to view the room or have any questions about your upcoming event or celebration;
- Capacity depending on restrictions;
- Birthdays, engagements, seminars, wine groups, work meetings and any private function;
- Private bar, music and private waiter;
- Monitor-DVD, laptop connection;
- Fully air conditioned & heating;
- We can customize any set menu to suit your occasion.

Join our family!



www.geppettotrattoria.com
contact@geppettotrattoria.com
phone (03) 9417 4691

***We'd like to know what
you think!***

If your experience was picture-perfect, please take a moment to tell us so! We use your feedback to improve guest experiences on

**GOOGLE MAPS,
TRIPADVISOR &
FACEBOOK**

Grazie dalla famiglia Geppetto!