

We are printing 60% fewer menus and moving online!
Download our menu directly from our website and let's save the planet ♥

TAKE AWAY DRINK LIST

Soft Drinks Cans

(Coke, Coke zero, Sprite, Lift, Soda,
Dry Ginger, Chinotto)

\$3.5

San Pellegrino Sparkling Water 500ml

\$6

Wide choice of beers, Australian
and Italian wine and cocktails

(go to our website or ask our staff
for the best accompaniment for
your lunch/dinner)



GEPETTO TRATTORIA
78a Wellington Parade
East Melbourne
3002, VIC

E-mail: contact@geppettotrattoria.com

Web: www.geppettotrattoria.com

IG: @geppettotrattoria81

FB: @geppettotrattoria

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.

-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**

Geppetto
TRATTORIA

TAKE AWAY MENU

Mon to Fri 12pm/2:30pm
Mon to Sat 5pm/9pm

Ph 9417 4691

Follow Us on:
**INSTAGRAM
FACEBOOK**

or sign up for our
NEWSLETTER



SPECIALS OF THE DAY ALSO AVAILABLE - CALL OUR STAFF TO SEE WHAT'S ON! Ph 94174691

STARTERS

What is the best way to start a dinner?

Some Prosecco bubbles as an excellent aperitif and tasting our delicious appetizers!

House baked focaccia	7
with black olive dip (v)	
Cheese & herb focaccia	9
with black olive dip (v)	
Salame focaccia	10
Salami, napoli sauce & mozzarella cheese	
Crumbed garfish fillets	17
with homemade aioli (4pce)	
Mushroom & mozzarella arancini	15
with aioli (6pce) (v)	
Vegetable soup of the day	15
<i>(ask one of our staff to see what's on)</i>	



PASTA

(Main sizes - g/f or vegan available)

Spaghetti, Penne, Fettuccine with any sauce below (homemade gnocchi pasta +\$3)

Napoli (v)	19
tomato, garlic and basil sauce	
Bolognese	22
minced beef, onion, red wine and tomato sauce	
Pescatora	25
mixed Seafood, tomato and parsley	
Al pesto (v)	21
creamy basil & pinenut pesto sauce	
Carbonara	22
smoked bacon, cream, egg and parmesan	

RISOTTO

(Main sizes - Vegan risotto available)

Pescatora	25
mixed seafood, tomato and parsley	
Alle zucca (v)	22
Pumpkin & spinach risotto with walnuts and goats cheese	

MAIN COURSES

Your Italian experience by Nino.

Calamari	28
grilled marinated calamari & potatoes	
Porchetta	33
roasted pork loin w. baked peppers & potatoes	
Pesce del giorno	34
grilled fish Fillet of the day w. mash	
Saltimbocca di vitello	32
veal scaloppine topped w. pancetta & white wine sauce	
Bistecca alla "Geppetto"	39
grilled eye-fillet (250g) w. Chianti wine gravy and mash - We recommend it Medium/rare!-	

SIDES

A lovely (and Healthy) add-on to your meal!

Roast rosemary potatoes	9
Seasonal vegetables	
Garden salad	
Sautéed spinach	
Grilled polenta wedges	
Mashed potatoes	
Chips	



DESSERTS

Let's close the show with fireworks!

Tiramisù
a true classic!
Vanilla Pannacotta
with raspberry coulis

13

LASAGNE TRAYS

Beef Bolognese or Vegetarian
-feeds 4 to 6 people - cold only-

\$45

(32cm X 22cm X 5cm)

NINO'S ANTIPASTO

The truly Italian way to start your dinner!
(feeds 4 people)

**Grilled & cured Meats,
seafood + Veg options**

\$45

SPECIALS OF THE DAY ALSO AVAILABLE - CALL OUR STAFF TO SEE WHAT'S ON! Ph 94174691