

TAKE AWAY DRINK LIST

Wide choice of beers and
Australian/Italian wines &
beers

All take-away wines are
25% off dine in prices

All house wines @ \$35 each
All beers @ \$7 each
Soft drinks @ \$3.5

GEPETTO TRATTORIA
78a Wellington Parade
East Melbourne
3002, VIC

*Check out our dine in menu & full
wine list at our website below*

Web: www.gepettetotrattoria.com

IG: @gepettetotrattoria81

FB: @gepettetotrattoria

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

*If your experience was picture-perfect, please
take a moment to tell us so!*

**GOOGLE MAPS, TRIPADVISOR &
FACEBOOK**

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; max 30 guests or 65 for full restaurant
- 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.

Geppetto
TRATTORIA

TAKE AWAY MENU 2022

Tue to Fri 12pm to 2:30pm
Tue to Sat 5pm to 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

House baked focaccia	8
with black olive dip (v)	
Cheese & herb focaccia	10
with black olive dip (v)	
Salami focaccia	11
Salami, napoli sauce & mozzarella cheese	
Crumbed sardines	18
with aioli	
Mushroom & mozzarella arancini	17
with aioli (6pce) (v)	
Vegetable soup of the day (v)	16
<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 +\$4)

Napoli (v)	21
tomato, garlic and basil sauce	
Bolognese	24
minced beef, onion, red wine and tomato sauce	
Pescatora	29
mixed Seafood, tomato and parsley	
Al pesto (v)	24
creamy basil & pinenut pesto sauce	
Carbonara	24
smoked bacon, cream, egg and parmesan	
Calabrese	24
spicy salami, olives, tomato sauce	

RISOTTO

(Main sizes - Vegan risotto available)

Pescatora	29
mixed seafood, tomato and parsley	
Barbabietola (v)	26
Roasted beetroot risotto with pecorino cheese & almond	

MAIN COURSES

Your Italian experience by Nino.

Calamari	30
grilled marinated calamari & potatoes	
Porchetta	35
roasted pork loin w. baked peppers & potatoes	
Pesce del giorno	35
grilled fish Fillet of the day w. mash	
Vitello all'avena	34
Crumbed veal medallions w. mash	
Bistecca alla "Geppetto"	42
grilled eye-fillet (250g) w. Chianti wine gravy and mash	

SIDES

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

Roast rosemary potatoes	10
Seasonal vegetables	
Garden salad	
Sautéed spinach	
Grilled polenta wedges	
Mashed potatoes	
Chips	



DESSERTS

14

Tiramisù
a true classic!
Vanilla Pannacotta
with raspberry coulis
Torta 'Pastiera'
baked ricotta & orange cheesecake

LASAGNE TRAYS

Beef Bolognese or Vegetarian
-feeds 4 to 6 people - cold only-
\$50

(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
\$50