

IL GANCIO | PIZZERIA & BAR

STARTERS - ANTIPASTI

SCALLOPS IL GANCIO	\$12
hervey bay scallops, smoked crispy pancetta, herbed butter and flying fish roe	
SALT AND PEPPER CALAMARI WITH PESTO AIOLI	\$17
baby calamari lightly tossed with rice flour, sea salt, cracked black pepper and pesto aioli	
BRUSCHETTA WITH MIXED MUSHROOM	\$13
<i>two per serve / additional slice \$7</i> house-made toasted bread, italian marinated mushroom mix and provolone cheese (V, VG)	
ITALIAN CURED MEATS	\$18
<i>serves two</i> prosciutto di parma, bresaola, mortadella, with house-made herbed toasted bread	
FOUR CHEESE CROQUETTES WITH IL GANCIO SAUCE	\$13
<i>three per serve</i> short pasta, parmesan, mozzarella, provolone and ricotta served with napoli sauce (V)	
TRUFFLE POLENTA CHIPS	\$12
house-made polenta chips, truffle aioli and parmesan (V, VG)	
HOUSE-MADE BREAD	\$8
<i>eight per serve</i> wood-fired bread, garlic oil, oregano and parmesan cheese (V, VG)	

SALAD - INSALATA

VESUVIO SALAD	\$18
fresh bocconcini, prosciutto di parma, ripe tomatoes, basil leaves and extra virgin olive oil	
BEETROOT SALAD	\$16
beetroot, rocket leaves, goat cheese, pepitas, balsamic cream and extra virgin olive oil	
IL GANCIO SALAD	\$13
thickly cut cucumber, tomatoes, parsley, mint leaves, olives, red onion, house bread cuts and vinaigrette dressing (VG)	
ROCKET AND PARMESAN SALAD	\$9
fresh rocket leaves and shaved parmesan with extra virgin olive oil	

KIDS - BAMBINI

12 years and under

GNOCCHI BOLOGNAISE	\$11	SPAGHETTI CARBONARA	\$11
SPAGHETTI WITH BUTTER AND CHEESE	\$11	CRUMBED CHICKEN STRIPS WITH CRUNCHY FRIES	\$12

PASTA AND RISOTTO - PRIMI PIATTI

GF OPTION AVAILABLE +\$3

SEAFOOD LINGUINE house-made napoli sauce, wild-caught prawns, baby calamari, new zealand shelled mussels, Italian parsley and a hint of garlic	\$29
BEETROOT AND ASPARAGUS RISOTTO <i>add scallops \$8</i> chargrilled asparagus, beetroot puree, leeks, italian herbs and garnished with goats cheese (V, VG)	\$28
WILD ITALIAN MUSHROOM RISOTTO italian and portobello mushrooms, truffle oil, italian parsley and parmesan cheese (V, VG)	\$27
PESTO GNOCCHI house-made genova basil pesto with a dash of cream, parmesan, topped with toasted pine nuts	\$24
PUMPKIN AND SPINACH RAVIOLI ravioli with spinach and pumpkin filling, four-cheese sauce with crispy sage leaves	\$26
MUSHROOM AND TRUFFLE PAPPARDELLE with creamy truffle sauce, parmesan cheese and italian mushrooms	\$27
ITALIAN SAUSAGE CASARECCE short pasta with house-made italian sausage, creamy taleggio sauce with crispy pancetta	\$25
PASTA CLASSICA a choice of classic pasta sauce , carbonara, bolognaise, pomodoro (VG), arrabiata (VG), amatriciana	\$24

MAINS - SECONDI PIATTI

ALL SERVED WITH CHEF'S DAILY SIDES

FISH OF THE DAY fresh local fish	\$39
BEEF SCALOPPINE WITH MUSHROOM AND MARSALA SAUCE thinly sliced beef with a mix of italian mushrooms with a creamy marsala wine sauce	\$37
CHICKEN PARMIGIANA chicken parmigiana with smoked ham off the bone and italian fontina cheese	\$28
PORK CUTLET chargrilled pork cutlet with a spicy granny smith apple chilli chutney	\$33

PIZZA

Pizza Rossa / Red Base

MARGHERITA fior di latte, fresh basil leaves	\$16
LA CAMPAGNOLA fior di latte, mushrooms, ham off the bone	\$19
DIAVOLA fior di latte, house made sausage, mild sopressa, onion, olives, chili oil	\$22
CAPRICCIOSA fior di latte, olives, mushrooms, prosciutto di parma	\$25
STRACCIATELLA E PESTO lightly sauced, fior di latte, cherry tomatoes, fresh stracciatella, house pesto (V)	\$23
BRESAOLA fior di latte, red wine cured beef, rocket, shaved parmesan	\$25

Pizza Bianca / White Base

VERDURE provolone cheese, pumpkin puree, zucchini, onions, mushrooms, olive oil, oregano (V, VG)	\$20
BEETROOT AND SAUSAGE beetroot puree, house-made sausage, goats cheese, rocket	\$23
CHICKEN AND MUSHROOM provolone cheese, chargrilled chicken, onions, mushrooms, house-made bbq sauce	\$21
ROMANA fior di latte, salami, sausage, onion , potatoes, olives, rosemary	\$23

DESSERT - DOLCE

CALZONE ALLA NUTELLA AND MARSHMALLOW closed pizza with nutella and marshmallow filling / add ice cream \$4	\$11
TIRAMISU mascarpone cheese, solerno liqueur, savoiardi and italian coffee	\$12
PANNA COTTA chefs special, ask staff for our flavour of the day	\$9
IL GANCIO CANNOLI hazelnut and chocolate ricotta with dark chocolate and frangelico sauce	\$13
SELECTION OF GELATO 2 scoops / add 1 scoop \$4	\$8

CLASSIC COCKTAILS

ROSSINI OR BELLINI prosecco strawberry or peach	\$14
APEROL OR CAMPARI OR MARTINI SPRITZ aperol, campari or martini bianco prosecco soda water	\$15
DISARONNO OR WHISKEY OR RUM SOUR sugar syrup fresh lime	\$15
MOSCOW MULE vodka ginger beer lime juice	\$15
BLOODY MARY vodka lime juice tomato juice tabasco worcestershire salt black pepper	\$16
OLD FASHIONED CLASSIC bourbon angostura bitters sugar	\$16
FRENCH MARTINI vodka chambord pineapple juice	\$16
PINA COLADA rum pineapple coconut	\$16
COSMOPOLITAN vodka cointreau cranberry juice	\$16
DAIQUIRI rum lime passionfruit or strawberry sugar syrup	\$16
MARGARITA tequila cointreau sugar syrup lime juice	\$16
NEGRONI campari antica formula vermouth gin	\$17
VODKA MARTINI dry martini white grey goose vodka	\$17
ESPRESSO MARTINI vodka kahlua cafe espresso sugar syrup	\$18
LONG ISLAND ICED TEA rum gin vodka cointreau cola lime juice	\$18
MOJITO rum lime sugar mint soda	\$18
CLASSIC MARTINI dry martini white tanqueray gin	\$18
CAIPIROSKA CLASSIC OR FRUIT passionfruit or strawberry vodka lime sugar	\$18
CAIPIRINHA cachaça sugar lime	\$18

MOCKTAILS

VIRGIN MOJITO lime mint sugar soda water or lemonade	\$10
VIRGIN MARY tomato juice tabasco worcestershire salt black pepper lime juice	\$10
SAN DIEGO orange juice pineapple juice cranberry juice	\$10

SOFT DRINKS

PEPSI PEPSI MAX LEMONADE SOLO TONIC WATER SODA WATER	\$3.5
CHINOTTO	\$4
ARANCIATA ROSSA	\$4
SAN PELLEGRINO SPARKLING WATER 1L	\$9
PANNA STILL MINERAL WATER 1L	\$9

LIQUEURS

LIMONCELLO	\$8
MONTENEGRO	\$10
PENFOLDS GRANDFATHER PORT	\$12
GRAPPA	\$12
AVERNA	\$10

TAP BEER

	300ml	500ml
PERONI NASTRO AZZURRO	\$9	\$13
IL GANCIO HOUSE LAGER	\$8	\$11.5

BOTTLED BEER

PERONI RED	\$9
PERONI LEGGERA	\$9
MENABREA BIRRA	\$9
JAMES SQUIRE 150 LASHES PALE ALE	\$9
CORONA	\$9
HAHN SUPER DRY	\$9
CASCADE LIGHT	\$8

CIDERS

SOMERSBY PEAR CIDER	\$9
PIPSQUEAK APPLE CIDER	\$9

SPARKLING

	gls	btl
IL GANCIO SPARKLING <i>Hunter Valley, NSW</i>	\$9	\$35
COESEL PROSECCO NOAI BRUT DOC <i>Valdobbiadene, Italy</i>	\$10	\$48
VEZZOLI BRUT BLANC DE BLANC <i>Franciacorta, Italy</i>		\$89

CHAMPAGNE

	gls	btl
LOUIS ROEDERER BRUT 375ML <i>Champagne, France</i>	\$21	\$65
LOUIS ROEDERER BRUT 750ML <i>Champagne, France</i>		\$110
LOUIS ROEDERER CRISTAL BRUT <i>Champagne, France</i>		\$315

ROSATO/ROSE

	gls	btl
NICODEMI LE MURATE CERASUOLO D'ABRUZZO DOC ORGANIC <i>Abruzzo, Italy</i>	\$11	\$52
ÉTÉ DELOTIE IGP DU PROVENCE ROSÉ <i>Provence, France</i>	\$12	\$55
SNAKE & HERRING TAINTED LOVE ROSÉ <i>Great Southern, WA</i>		\$48

WHITE

	gls	btl
IL GANCIO HOUSE WHITE <i>Hunter Valley, NSW</i>	\$8	\$35
BROCKENCHACK RIESLING <i>Eden Valley, SA</i>	\$11	\$48
BORG MATILDA PINOT GRIGIO DOC <i>Veneto, Italy</i>	\$10	\$45
CASTELFEDER CUVÉE BIANCO DOLOMITI <i>Alto Adige, Italy</i>		\$58
NASHDALE LANE PINOT GRIS <i>Orange, NSW</i>		\$52
COATES SAUVIGNON BLANC <i>Adelaide Hills, SA</i>	\$11	\$47
DOG POINT SAUVIGNON BLANC <i>Marlborough, New Zealand</i>	\$13	\$59
MONTE TONDO MITO SOAVE DOC <i>Veneto, Italy</i>	\$11	\$48
FUNARO VERDELICIA CHARDONNAY IGP ORGANIC <i>Sicilia, Italy</i>	\$14	\$65
LEEUWIN ESTATE PRELUDE VINEYARDS CHARDONNAY <i>Margaret River, WA</i>	\$16	\$70

RED

	<i>gls</i>	<i>btl</i>
IL GANCIO HOUSE RED <i>Hunter Valley, NSW</i>	\$8	\$35
COATES PINOT NOIR <i>Adelaide Hills, SA</i>		\$53
RISING PINOT NOIR <i>Yarra Valley, VIC</i>	\$13	\$59
ANTOLINI VALPOLICELLA DOC <i>Veneto, Italy</i>	\$12	\$57
SOBRERO LANGHE NEBBIOLO DOC <i>Piemonte, Italy</i>		\$78
CASA DI BAAL ROSSO DI BAAL IGP ORGANIC <i>Campania, Italy</i>		\$67
IL PALAGIO WHEN WE DANCE CHIANTI DOCG ORGANIC <i>Tuscany, Italy</i>	\$13	\$59
MANFREDI LORENZO GOVERNO TOSCANO SANGIOVESE IGT <i>Tuscany, Italy</i>	\$12	\$54
NICODEMI LE MURATE MONTEPULCIANO D'ABRUZZO DOCG ORGANIC <i>Abruzzo, Italy</i>		\$62
TUMBLONG HILLS J BLOCK CUVÉE CABERNET SAUVIGNON <i>Margaret River, WA</i>	\$12	\$55
FUNARO NERO D'AVOLA DOC ORGANIC <i>Sicilia, Italy</i>		\$56
LE PETITE ROUGE SHIRAZ <i>McLaren Vale, SA</i>	\$10	\$45
WHISTLER SHIVER DOWN MY SPINE SHIRAZ <i>Margaret River, WA</i>	\$14	\$66

SWEET | MOSCATO

	<i>gls</i>	<i>btl</i>
AZAHARA SPARKLING MOSCATO <i>Murray Darling, VIC</i>	\$10	\$44
FUNARO ZIBIBBO PASSITO ORGANIC <i>Sicily, Italy</i>	\$12	\$96
VIETTI MOSCATO DASTI CASCINETTA <i>Piedmont, Italy</i>	\$14	\$80

PREMIUM WINES

	<i>btl</i>
DOG POINT CHARDONNAY <i>Marlborough, New Zealand</i>	\$93
COATES RESERVE CHARDONNAY <i>Adelaide Hills, SA</i>	\$79
NOVUM PINOT NOIR <i>Marlborough, New Zealand</i>	\$115
GIANT STEPS PRIMAVERA VINEYARD PINOT NOIR <i>Yarra Valley, VIC</i>	\$108
LA GERLA POGGIO GLI ANGELI SANGIOVESE GROSSO <i>Toscana, Italy</i>	\$85
ANTOLINI AMARONE MOROPIO DOCG <i>Veneto, Italy</i>	\$180
SOBRERO BAROLO CIABOT TANASIO DOCG <i>Piemonte, Italy</i>	\$155
BROCKENCHACK JACK HARRISON SHIRAZ <i>Eden Valley, SA</i>	\$81
MAN O'WAR DREADNOUGHT SYRAH <i>Waiheke, NZ</i>	\$85

