

## PRIMA

<b>Antipasto Platter</b>	For two 20.00	For Four 38.00
Selection of cured Meats, Cheese, Olives, Bread locally made		
<b>Buratta</b>	16.00	
Fried dough, Olive Oil		

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## PASTA DISHES

### STEP ONE - CHOOSE YOUR SAUCE:

<b>Butter</b>	10.00
Butter & Pecarino	
<b>Napoletana</b>	14.00
Tomato & Basil	
<b>Arrabbiata</b>	15.00
Chilli & Napoletana Sauce	
<b>Siciliana</b>	17.00
Eggplant, Ricotta, Olives & Napoletana Sauce	
<b>Bolognese</b>	18.00
Minced Meat & Tomato	
<b>Pesto</b>	16.50
Basil, Olive Oil, Pinenuts, Ricotta	
<b>Chicken Peppercorn</b>	18.00
Chicken, Green Peppercorns sauce and Butter	
<b>Gorgonzola</b>	20.00
Veined Italian Blue Cheese, Cream, Walnuts and Chives	
<b>Carbonara</b>	18.00
Guanciale, Egg & Pecorino, Black Pepper	
<b>Salmon</b>	20.00
Smoked Salmon, Capers, Dill, Shallots & Cream	
<b>Marinara</b>	22.00
Seafood Mix, White Wine & Napoletana Sauce	
<b>Boscaiola</b>	22.00
Seasonal mushrooms selection, White Wine, Sausage and Parsley	

### STEP TWO - CHOOSE YOUR PASTA:

Pappardelle, Spaghetti, Orecchiette, Keto Noodles

For an extra \$3 choose:

Ravioli Spinach and Ricotta (5 pieces) or Gnocchi

## COMBO

<b>Chicken Schnitzel &amp; Pasta Combo</b>	<b>26.00</b>
<b>1) Choose which type of pasta you would like:</b> Spaghetti, Pappardelle, Keto Noodles or Orecchiette	
<b>2) Choose a sauce:</b> Arrabbiata, Gorgonzola, Pesto or Napoletana	

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## CHICKEN SCHNITZEL

Dish Served with Slaw.

<b>Chicken Schnitzel</b>	18.00
Freshly crumbed	
<b>Chicken Schnitzel Parmigiana</b>	23.00
Mozzarella, Eggplant, Parmesan Cheese & Napoletana Sauce	

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## BAKED PASTA

<b>Traditional Lasagne</b>	18.00
Bolognese, Béchamel Sauce & pecorino	
<b>Eggplant Parmigiana</b>	18.00
Eggplant, Basil, Mozzarella, Napoletana Sauce	

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## RISOTTO

<b>Chicken &amp; Mushroom Risotto</b>	20.00
<b>Risotto of the Day</b>	20.00

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## SALADS

<b>Greek Salad w/ Italian Dressing</b>	10.00
Tomato, Capsicum, Olives, Feta Cheese, Mixed Lettuce & Red Onion	
<b>Roquette Salad w/ Balsamic Dressing</b>	8.00
Wild Roquette, shaved Parmesan Cheese, Balsamic dressing & Walnuts	

## SIDE DISHES

<b>Garlic Focaccia Bread</b>	9.00
Brushed with Garlic oil, Mozzarella cheese, Parsley	
<b>Hash Tag Fries</b>	8.00
<b>Side of Vegetable</b>	9.00
Roasted with fresh Oregano and Garlic	

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## PIZZA

<b>Bianca Pizza</b>	18.00
Potato, pork sausage, rosemary, bechamel, mozzarella, oregano, chilli	
<b>Prosciutto Pizza</b>	19.50
Napoletana sauce, prosciutto, rocket, lemon vinaigrette	
<b>Pollo Pizza</b>	19.50
Chicken, peppers, onion, chilli rub, napoletana sauce, Mozzarella, parsley	
<b>Pepperoni Pizza</b>	19.50
Pepperoni, mozzarella, napoletana sauce, chilli, olives, parsley	
<b>Margherita Pizza</b>	16.00
Napoletana sauce, Mozarella	
<b>Funghi Pizza</b>	18.00
Portobello mushrooms, button mushrooms, chilli, parsley, lemon zest, Mozarella	
<b>Vege Pizza</b>	18.00
Artichoke, olives, pesto, cherry tomatoes, onion, rockette, lemon vinaigrette, mozzarella	

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## DESSERT

<b>Tiramisú Chocolate</b>	8.00
<b>Affogato</b>	8.00
<b>Cannoli</b>	8.00
Mascarpone, Lemon Zest, Currants & Pistachio	
<b>Nutella cannoli</b>	10.00
Chocolate Hazel Mascarpone, Hazel Nuts, Orange Zest	
<b>Gelato</b>	6.00
Chocolate, Lemon or Vanilla	

## THE BARBARINO'S STORY

SAID A HIP HOP,  
HIPPIE TO THE HIPPIE,  
THE HIP, HIP A HOP, AND YOU DON'T STOP, A ROCK IT  
TO THE BANG BANG BOOGIE, SAY, UP JUMP THE BOOGIE,  
TO THE RHYTHM OF THE BOOGIE, THE BEAT.  
NOW, WHAT YOU HEAR IS NOT A TEST - I'M RAPPIN' TO  
THE BEAT,  
AND ME, THE GROOVE, AND MY FRIENDS ARE GONNA  
TRY TO MOVE YOUR FEET.  
SEE, I AM WONDER MIKE, AND I'D LIKE TO SAY HELLO,  
TO THE BLACK, TO THE WHITE, THE RED AND THE BROWN,  
THE PURPLE AND YELLOW. BUT FIRST, I GOTTA  
BANG BANG, THE BOOGIE TO THE BOOGIE,  
SAY UP JUMP THE BOOGIE TO THE BANG BANG BOOGIE,

LET'S ROCK, YOU DON'T STOP,  
ROCK THE RHYTHM THAT'LL MAKE YOUR BODY ROCK.  
WELL SO FAR YOU'VE HEARD MY VOICE BUT I BROUGHT  
TWO FRIENDS ALONG,  
AND THE NEXT ON THE MIC IS MY MAN HANK,  
C'MON, HANK, SING THAT SONG!



# BARBARINO'S

## SPAGHETTERIA

## WINE

Prosecco - Italy

Pinot Grigio - Venezie, Italy

Rose - Toscana, Italy

Montepulciano - Abruzzo, Italy

Glass	9.00
Carafe 250ml	16.00
Carafe 500ml	25.00
Carafe 1000ml	36.50

## BEER

Peroni Nastro Azzuro - 330ml

Peroni Libero 0% alcohol - 330ml

SEE SPECIALS FOR WEEKLY SELECTION OF WINE AND BEER

## COCKTAILS

<b>Aperol Spritz</b> Aperol & Prosecco	14.00
<b>Lemoncello Cream</b>	9.00
<b>Espresso Martini</b> Vodka, Kahlua, Espresso	14.00
<b>Negroni</b> Gin, Campari, Vermouth	16.00
<b>Belini</b> Orange Juice, Prosecco, Lemon Juice	14.00

## SOFT DRINKS

<b>Limonata (Lemon)</b>	4.50
<b>Aranciata Dolce (Orange)</b>	
<b>Melograno (Pomegranate)</b>	
<b>Coke or Coke Zero</b>	4.50
<b>San Pellegrino Still or Sparkling Water</b>	500ml \$6 / 1L \$10

Coffee Available