

starters

antipasti	for 2 26.9
selection of cured meats, cheese, calamari, olives & other house specialties	for 4 49.9
focaccia (v)	s 9 / m 11 / lg 13
italian garlic and herb pizza bread	
bruschetta (v)	13.9
on pizza base: tomatoes, red onions, basil, a touch of garlic & sweet balsamic vinegar	
garlic bread (v)	5.9
4 pieces per serve	
minestrone soup (v)	14.9
homemade italian vegetable soup	
oysters natural (gf)	per oyster (min 3) 4
kilpatrick: with bacon & worcestershire sauce	per oyster (min 3) 4.5
sicilian: bacon, spicy sicilian napoli sauce & grilled parmesan	per oyster (min 3) 4.5
mussels casserola	22.9
fresh local mussels tossed in white wine, spring onion & capers in napoli sauce w crusty bread	
fried calamari (gf available)	17.9 / 26.9
seasoned with lemon pepper & served with salad & tartare sauce	
calamari casserola (gf)	19.9 / 28.9
grilled calamari tossed in white wine, spring onion & capers in napoli sauce w crusty bread	
eggplant parmigiana	16.9
grilled eggplant w bocconcini, basil & napoli sauce topped w shaved parmesan	
nonna's meatballs	14.9
meatballs (4) served with tomato sugo & crusty bread	
arancini (v)	14.9
(3) aborio rice balls with pumpkin & provolone cheese & aioli (extra arancini 4 each)	

salads

prawn, octopus & calamari salad (gf)	27.9
mixed leaves with a coriander, sweet chilli and coconut rosewater dressing	
caesar salad	15.9
cos lettuce, bacon, anchovies, croutons, egg, parmesan & creamy dressing	
italian salad (v) (gf)	9.9
mixed leaves, onion, carrots, tomatoes, capsicum, olives & balsamic dressing	
spinach salad (v) (gf)	14.9
baby spinach, roast potato, roast pumpkin, pine nuts, feta & honey mustard vinaigrette	
roasted beetroot salad (v) (gf)	13.9
rocket, feta, caramelised onion, almond flakes, dupuy lentils & a lemon vinagrette dressing	
add to any salad:	
chicken tenderloins 7	
grilled lamb 9	

(v) = vegetarian (gf) = gluten free

pizza il gambero

gluten free pizza base available (medium size only, extra 3)

			S	M	L
1	il gambero	tiger prawns, baby spinach & semi dried tomatoes with a touch of garlic	16	20	24
2	super special	hot salami, ham, mushrooms, capsicum, olives, onions, prawns, pineapple & anchovies	17	21	25
3	mark's special	garlic, herbs, cheese, salami, bacon, caramelised onions & shrimps	16	20	24
4	sanchez	chorizo, roast capsicum, mushrooms, spanish onions & fresh chilli	15	19	23
5	marinara	mixed seafood, olives, anchovies & a touch of garlic	16	20	24
6	pepperoni	hot salami & cheese	14	18	22
7	vegetarian (v)	mushrooms, capsicum, olives & feta	15	19	23
8	agnello	grilled lamb, roast pumpkin, caramelised onions & coriander yoghurt	16	20	24
9	mushroom (v)	mushrooms, mixed herbs, marscapone, thyme & a touch of garlic	14	18	22
10	capricciosa	ham, mushrooms & olives	14	18	22
11	napoletana	olives, anchovies, mixed herbs & a touch of garlic	14	18	22
12	margherita (v)	tomato, cheese, oregano & fresh basil	13	16	19
13	mexicana	hot salami, mushrooms, capsicum, olives & a touch of chilli	14	18	22
14	quattro formaggi (v)	mozzarella, camembert, blue vein & shaved parmesan	16	20	24
15	tropicale	ham & pineapple	14	18	22
16	frankie	pancetta, blue vein cheese, sautéed spinach with garlic & chilli	16	20	24
17	zucca (vegan)	pumpkin puree base, roast potato, semi dried tomato, pine nuts & fresh rocket	15	19	23
18	chicken	chicken, pineapple & bbq sauce	14	18	22
19	meat lovers	hot salami, ham, bacon, chicken & bbq sauce	15	19	23
20	patate (v)	diced potatoes, caramelized onions, rosemary oil & shaved parmesan	15	19	23
21	prosciutto	spinach, prosciutto, olives, semi dried tomatoes & shaved parmesan	16	20	24

(v) = vegetarian #17 pizza is vegan, vegan options available on #7 and #20

1/2 & 1/2 pizza are available in large size only 28

extra seafood	small 2	medium 3	large 4
any other extras	small 1	medium 2	large 3

All pizzas are cooked with love in our hot stone conveyer oven, the first imported from Italy.

pasta & risotto

your choice of the following pastas:

spaghetti, fettuccine, veal tortellini, penne & home made gnocchi (gnocchi extra 3 / 5)
gluten free pasta (penne) available upon request (extra 3)
all pastas are seasoned with garlic & topped with fresh parsley

E / M

mixed pasta platter - serves 2 people (only 1 seafood option per platter)

70

your choice of three pastas on the menu served together on a platter

il gambero

24/31.5

tiger prawns, garlic, fresh chilli, parsley, olive oil & a touch of napoli sauce

marinara

24/31.5

clams, mussels, prawns, calamari & scallops with olive oil & garlic (napoli sauce optional)

princess

24/31.5

prawns, bacon, mushrooms, fresh chilli, dash of cream & napoli sauce

dimattina

20/26

chicken, avocado, pesto, spring onions, dash of cream & napoli sauce (contains pine nuts)

bolognese

16/22

home made traditional italian meat sauce (w. beef & pork)

carbonara

16/22

bacon, egg & cream

pollo

20/26

pan-fried chicken pieces, mushrooms, spring onions & cream

calabrese

18/24

hot salami, spring onions & olives in napoli sauce

amatriciana

18/24

bacon, spring onions, napoli & a touch of chilli

vegetarian (v)

18/24

roasted capsicum, eggplant, zucchini, herbs, napoli sauce with marscapone & thyme

arrabbiata (v)

16/22

hot chilli, dash of cream & napoli

eggplant & leek lasagna (v)

18/24

homemade fresh daily

cannelloni (v)

18/24

homemade with spinach and ricotta cheese topped with a bechamel, napoli sauce

lasagne

18/24

homemade fresh daily

lamb ragu

24/31.5

with baby spinach and a parmesan crisp

risotto marinara (gf)

25/32.5

clams, mussels, prawns, calamari & scallops with olive oil & garlic (napoli sauce optional)

spicy prawn and scallop risotto (gf)

25/32.5

tiger prawns, scallops, bacon, chilli and a dash of cream

risotto vegetarian (v) (gf)

19/25

roasted capsicum, eggplant, zucchini, herbs, napoli sauce with marscapone & thyme

risotto zucca (v) (gf)

18/24

pumpkin puree, cream and sage topped with toasted pine nuts and fresh rocket

lamb risotto

22/28

mushrooms, spanish onion, roast capsicum with a napoli sauce

extra seafood (E) \$4 (M) \$6. any other extra (E) \$2 (M) \$4. extra prawns (E) \$6 (M) \$9

(v) = vegetarian (gf) = gluten free

main

250g victorian grass fed eye fillet	43.9
grilled and served with pepper, mushroom or blue vein sauce	
bistecca al gambero (250g)	48.9
eye fillet steak topped with a seafood, garlic, white wine & napoli sauce	
300g yearling grass fed porterhouse	41.9
grilled and served with pepper, mushroom or blue vein sauce	
lamb shank	38.9
braised vegetables, garlic mash sautéed spinach & lemon gremolata	
chicken con gamberi	36.9
grilled chicken breast, avocado, prawns, brandy cream sauce & cashews	
chicken parmigiana	28.9
topped with melted mozzarella & napoli sauce	
chicken romana	31.9
grilled chicken breast served with a creamy mushroom sauce	
grilled seafood platter for two	160
fried calamari, mussels casserola, oysters sicilian, oysters natural, fish, moreton bay bugs, prawn & scallop skewers, king prawns, with sides of italian salad and fries	
roasted & grilled vegetable plate	24.9
cauliflower, eggplant, broccoli, chat potatoes, pumpkin, sweet corn & grilled zucchini	
whole grilled flounder	36.9
served with chips & salad	
gambero's famous garlic prawns	29.9/45.9
pan fried tiger prawns in a creamy garlic sauce, served on jasmine rice & salad	
pork spare ribs	36.9
pork spare ribs with chips & salad with a homemade BBQ sauce	
moreton bay bugs	59.9
served with baby calamari, creamy garlic sauce & side salad	
scaloppine al nord	36.9
veal, olives, semi dried tomato, roast capsicum in a white wine & napoli gravy	
scaloppine neptune	39.9
veal with tiger prawns & peppercorns in a flamed brandy cream sauce	
veal cotoletta	31.9
crumbed veal schnitzel	34.9
(or served with spaghetti bolognese)	
braised duck leg al vino rosso	36.9
with garlic mashed potato, cavolo nero and olive gremolata	

mains are served with vegetables and potatoes unless specified

sides

broccoli & pumpkin	9.9
roasted potatoes & cauliflower	9.9
garlic mashed potatoes	8.9
french fries	8.9
hand cut chips	9.9

dessert

nutella scrolls	small 12.9 / large 16.9
served with strawberry coulis and ice cream	
vanilla bean pannacotta	11.9
served with wild berries	
marroncino	9.9
chocolate icecream with a peppermint centre	
tiramisu (house specialty)	13.9
homemade served with cream or ice cream	
mixed gelati	9.5
lemon, strawberry & chocolate	
cassata	9.5
traditional Italian icecream w candied fruit and nuts	
sticky date pudding	12.9
home made served w butterscotch sauce and ice cream	
chocolate mousse	11.9
homemade mousse served w cream	
strawberry crepe	15.9
homemade and served with ice cream	
banana crepe	14.9
homemade and served with ice cream	
affogato al caffe	9.9 / with liquor 16.9
ice cream with a shot of coffee	

coffee

ristretto, espresso, short macchiato and long black	4.5
cappuccino, café latte, flat white, long macchiato	5
hot chocolate mug	5.5
iced coffee, iced chocolate	6.5
liqueur coffee w frangelico, kahlua, tia maria, grappa or jameson	12.5
pot of tea – english breakfast, earl grey, chamomile, green, peppermint	4.9
soy milk available	+5 mug +1

soft drink

330 ml bottles – coke, coke no sugar, diet coke, sprite, lift and fanta	4.5
post mix glass – coke, sprite, raspberry, lift, tonic, dry ginger and soda	4
san pellegrino mineral water	500 ml 6.5 or 1 litre 12
fruit juice (glass) – orange, apple, pineapple and cranberry	4.5
san pellegrino chinotto and aranciata rossa / lemon, lime and bitters (glass)	4.5
bundaberg ginger beer 375 ml	5.5
deep spring orange and passionfruit 500ml	5.5
fuze peach or lemon iced tea 500ml	5.5