

Bambino

ITALIAN RISTORANTE

Genuine Italian Ristorante with Live Music Every Night!

Menu



Breaking Bread

- Focaccia (v)** 12
House-made focaccia infused with semi dried tomato & parmesan
- Bruschetta (v)** 16
Toasted focaccia topped with creamed basil ricotta, heirloom cherry tomato, extra virgin olive oil and balsamic reduction
- Garlic Pizza (v)** 18
Roast garlic and ricotta, mozzarella and an oregano pesto

Entrée

- Olive Miste (v)** 7
Warm marinated olives served with toasted focaccia
- Carpaccio** 19
Thinly sliced beef tenderloin topped with tomato concasse, pickled red onion and salsa verde + fresh horseradish
- Osso Bucco Meatballs** 16
Veal, pork and fennel meatballs cooked in Osso Bucco sauce served with toasted focaccia and grated pecorino
- Calamari** 16
Salt and pepper squid with rocket, radicchio, semi dried roma tomato, a lemon and herb ricotta and pangrattato
- Arancini** 15
Eggplant, tomato and capsicum sopressa risotto filled with mozzarella and served with a siracha aioli
- Antipasto Plate (2-4pax)** 29
Chefs selection of cured meats, cheeses, and marinated vegetables

Salads

- Insalata di Casa (v)** 16
Radicchio, rocket, red onion, heirloom tomato, green olives, artichoke and shaved pecorino tossed in extra virgin olive oil and lemon juice
- Caramelised Pear Salad (v)** 18
Add Chicken \$6
Rocket, walnut, caramelised pear, house dressing, red onion

Mains

Pollo Involtini	32
<i>Asparagus, mozzarella and semi dried tomato wrapped in chicken breast and pancetta, served with polenta fries and a tomato capsicum sauce</i>	
Lamb Shank	34
<i>Lamb shank braised in a tomato, rosemary and marsala sauce, served on a gremolata mash with asparagus</i>	
Barramundi	34
<i>Crispy skinned Barramundi fillet with chat potato, steamed vegetables, carrot puree & beetroot puree</i>	
Cacciatori Manzo	34
<i>Beef short-rib slow cooked in a rich tomato, capsicum and olive sauce served with polenta French fries</i>	
Eye Fillet	42
<i>200g Eye Fillet cooked to your liking with crispy potato, seasonal vegetables and a creamy green & pink peppercorn sauce.</i>	

Pasta

Spaghetti & Meatballs	29		
<i>Veal, pork and fennel meatballs cooked in Osso Bucco sauce served on spaghetti with grated pecorino</i>			
Verdura Pappardelle (v)	26		
add Chicken \$6 add pancetta \$6			
<i>Onion, garlic, asparagus, cherry tomato, zucchini, eggplant and chick peas cooked in olive oil, white wine and herbs, with Orecchietti pasta and shaved parmesan</i>			
Prawn & Scallop tortellini	<table style="display: inline-table; border: none;"> <tr> <td style="text-align: right; padding-right: 10px;">Entrée 18</td> <td style="text-align: right;">Main 32</td> </tr> </table>	Entrée 18	Main 32
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<i>Prawn and scallop mouse in house made lightly flavoured squid ink pasta, with a spiced arrabiata broth and basil ricotta</i>			
Spaghetti Pescatore	36		
<i>Chefs selection of seafood cooked in a Napoli sauce with baby capers, chilli and garlic, topped with a lemon gremolata</i>			
Ragu Pappardelle	29		
<i>Wagyu brisket Ragu in pappardelle pasta with grated pecorino</i>			
Pollo fantasia	29		
<i>Pappardelle pasta, chicken, truffled mushroom, pancetta lardons, onion, garlic & cherry tomato in a rich rose sauce</i>			

Pizza

(Can also be served as Calzone)

Garlic Pizza (v)	18
<i>Roast garlic and ricotta, mozzarella and an oregano pesto</i>	
Margherita (v)	20
<i>Tomato fiore di latte and fresh basil</i>	
Piccante Carni	26
<i>Spicy tomato, mortadella, sopressa, ham and pepperoni and fior di latte</i>	
Vegetariana (V)	23
<i>Tomato, forest mushrooms, roast pumpkin, Danish feta, truffle mayo</i>	
Di Pesci	27
<i>Tomato, prawn, calamari, mussels, rocket, creamed caper ricotta and lemon</i>	
Tartufo Funghi	25
<i>Creamy garlic base, truffled wild mushrooms, fior di latte, prosciutto crumb</i>	
Supremeo	27
<i>Mozzarella, ham, mushroom, capsicum, salami, onion, olives, pineapple</i>	

Desserts

Chocolate Tortellini	18
<i>Warm chocolate tortellini filled with pastry cream and berry compote, served on a strawberry broth</i>	
Apple Sbriciolata	14
<i>Traditional Apple crumble served with a house made vanilla bean ice cream</i>	
Tiramisu	14
<i>Layers of espresso-soaked sponge, flavoured mascarpone and cocoa</i>	
Cannoli	16
<i>Crisp cannoli shell filled with a chocolate and orange mousse, served with vanilla custard</i>	
Dessert Pizza	18
<i>Nutella, crumbed banana, Frangelico anglaise & walnuts</i>	
Dessert Share Platter	49
<i>Our Singing Bambino Chef has created a tasting platter of our favourite desserts to tantalise your tastebuds</i>	
Affogato	10
<i>Vanilla bean ice cream, a shot of espresso & Italian biscotto</i>	
<i>Add a shot of Frangelico, Baileys, Kahlua or Tia Maria</i>	6

Beverages

CHAMPAGNE & SPARKLING

House Sparkling		5	
Bolla Prosecco	Italy	8	34
Riva Del Trati Prosecco	Italy		49
Moet & Chandon Imperial NV Brut	France		99
NV Veuve Clicquot NV Brut	France		109

WHITE WINE

House White		5	
Bolla Pinot Grigio	Italy	9	38
Forest Hill Broker Sauvignon Blanc	Great Southern, WA	9	38
Twin Islands Sauvignon Blanc	Marlborough, NZ	10	42
Mount Nelson Sauvignon Blanc	Marlborough, NZ	15	52
Bolla Chardonnay	Italy	9	38
Tormaresca Chardonnay	Italy		45
Bolla Soave	Italy		34
Le Grillaie Vernaccia Di San Gimignano	Italy		38
Dowie Doole Vermentino	McLaren Vale, SA		46

MOSCATO & ROSÉ

De Bortoli Moscato	NSW	7	29
Dowie Doole Rose	McLaren Vale, SA	8	36
Langmeil Bella Rouge Rose	Barossa, SA	10	42

RED WINE

House Red		5	
Bolla Pinot Noir	Italy	9	38
Lambrusco Dell 'Emilia	Italy	8	34
Two Paddocks Picnic Pinot Noir	Otago, NZ		69
Tenuta Rapitala Nero D'Avola	Italy		34
Earthworks Shiraz	Barossa, SA	9	38

Watershed Shiraz	Margaret River WA	10	42
John Duvall Entity Shiraz	Barossa, SA		89
Bolla Cabernet Sauvignon	Italy	10	42
Melini Chianti Classico	Italy	10	42
Vino Nobile Di Montepulciano	Italy		46
Bolla Amarone Della Valpolicella	Italy		67
Jim Barry First XII Cabernet Sauvignon	Coonawarra, SA		99
Wirra Wirra Church Block	McLaren Vale, SA		38
Dowie Doole Grenache/Tempranillo	McLaren Vale, SA		36
Bolla Merlot	Italy	9	38
Melini Brunello di Montalcino	Italy		69

BEER

XXXX Gold			8
Peroni Leggera			9
Pure Blonde			8
Victoria Bitters			8
Crown Lager			9
Corona			9
Peroni			9
Ask your friendly server about our rotating local craft beer taps			10

SOFT DRINKS, JUICES, HOT BEVERAGES

Coke, Coke no sugar, Lemonade, Squash, Ginger Ale, Ginger Beer			4
Lemon Lime Bitters, Soda Lime Bitters			5
Apple, Pineapple, Orange, Cranberry juices			4.5
Sparkling and still mineral waters, 1L			6.9
Coffee, hot chocolate, tea			4