

*Home of the  
Bambino Singing Chef*



Jack Watson, Maestro extraordinaire, sings up a storm between preparing the gourmet delights of the menu with his award winning chef. Special guests often appear to share their dulcet tones with delighted diners.

**Bambino supports young local talent.  
Come and join Jack and his compadrés**

**at Bambino Ristorante**

**A genuine Italian Restaurant with  
Live Music EVERY NIGHT!**

**Tel (07) 5539 3877**

*Special Functions for  
Special Occasions*



With intimate booths, array of tables and open window alfresco bar seating, Bambino is ideal for any size function (max 100). Special menus can be created or select from our beautiful offerings. Fully licensed bar is available in-house.

**Function enquiries call Tarscha 0488 442 332.**

**Showcase Court (off Ashmore Rd), Benowa  
(Behind BP service station, next to Benowa Tavern)**

**Tel (07) 5539 3877**

**Now open for Dinner 7 nights from 5pm  
Lunch Friday, Saturday, Sunday  
Fully licenced Bar**

**Bambino**  
ITALIAN RISTORANTE

**Genuine Italian Ristorante with live music every night.**

*Takeaway Menu*



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Lunch Friday, Saturday, Sunday  
Fully licenced Bar  
BYO (wine only) Mon - Wed**



## Starters

- Bruschetta (V)** 16  
Whipped buffalo ricotta, heirloom tomatoes and fresh basil served on toasted focaccia, finished with sticky balsamic and the very best extra virgin olive oil
- Salt and Pepper Calamari** 16  
Fresh batrami calamari tossed through bambino's own spiced flour mix served with house made aioli and gremolata
- Beef Cheek Ravioli** 18  
12hr slow braised beef cheek mixed with ricotta and fresh herbs served with a porcini marsala cream finished with tomato concasse and chives
- Bambino Salad (GF)** 16  
Fresh cantaloupe, artisan prosciutto, oven roasted tomatoes and creamy fior de latte served with a light basil pesto then finished with fresh mint and chilli vinaigrette
- Caesar Salad** 18  
Fresh crisp baby cos lettuce tossed through Bambino's Caesar dressing with smoked pancetta, croutons, aged parmesan, white cicilian anchovies and soft boiled egg
- Honey Chilli Prawns** 18  
Local Queensland tiger prawns tossed through our classic honey – chilli cream glaze served with crusty ciabatta

## Secondi

- Risotto of the Week (GF)** 28  
Please ask your friendly server for this week's market fresh risotto
- Osso Bucco (GF)** 32  
Veal shank slow braised in a red wine tomato sauce served with creamy polenta and lemony gremolata
- Catch of the Day (GF)** 36  
Please ask your friendly server for today's market fresh fish
- Saltimbocca Pollo (GF)** 31  
Tender free-range chicken breast wrapped in prosciutto and sage served with pumpkin mash and charred broccolini
- 220g Aged Eye Fillet (GF)** 39  
Served with mascarpone – fennel puree, charred broccolini, blistered vine ripened tomatoes and Bambino's house-made jus
- Fettuccini Boscaiola** 29  
Pork and fennel sausage tossed through forest mushrooms and baby peas served in a light rose sauce with fettuccini pasta
- Bucatini Amatriciana** 29  
Amazing guanciale rendered down and cooked with onions, chilli, garlic in a Napoli sauce tossed through bucatini pasta
- Truffle Tagliatelle (V)** 29  
Tagliatelle pasta tossed through amazing black truffle butter topped with aged parmesan, pangrattato & the very best extra virgin olive oil
- Spaghetti Marinara** 36  
Selection of market fresh seafood and shellfish served in a light seafood broth with fresh tomato chilli, garlic and lemony gremolata
- Oven Baked Cannelloni (V)** 28  
Pumpkin, spinach and ricotta filled cannelloni baked in a light Napoli sauce finished with sautéed forest mushrooms and lemony gremolata
- Gnocchi Sorrentina** 26  
Oven baked gnocchi in a rose sauce with mozzarella parmesan and fresh basil

## Dessert

- White Chocolate and Vanilla Pannacotta** 14  
Red Berries compote, biscotti
- Cannoli** 16  
Chocolate, orange, ricotta and vanilla custard, chocolate soil
- Gambino** 18  
Dessert Pizza with Belgian chocolate, Sicilian custard, banana and macadamia
- Tiramisu** 14  
Traditional Tiramisu served Bambino-style
- Apple Valentina** 14  
Spiced apple pie baked with Sicilian custard and puffed pastry
- Dessert Platter** 49  
Bambino, apprentice singing chef, Jack's creation – a taste of a selection of our dessert menu

## Pizza

- Garlic Pizza** 18  
Garlic, Olive Oil and mozzarella
- Margherita** 20  
Tomato, fior di latte, basil
- Parma** 23  
Tomato, fior di latte, roquette, prosciutto, parmesan
- Quattro Carni** 26  
Tomato, fior di latte, mortadella, ham, sopressa, pepperoni, oregano
- Vegetariana (V)** 23  
Tomato, forest mushrooms, roast pumpkin, smoked feta, truffle mayo
- Bambino Special** 24  
Tomato, fior di latte, triple smoked speck, walnuts, roquette
- Rustica** 23  
Ricotta, fior di latte, taleggio, pork and fennel sausage, potato, caramelised onion, tomato, basil, mozzarella, pesto

Please add \$5 for Gluten Free and Vegan Pizza options