

P E R S O N E

by *Gambaro*

BAR MENU

"Anni e bicchieri di vino non si contano mai"
(Age and glasses of wine should never be counted)

SNACKS

Oyster <i>Natural oyster, cucumber and dill vinaigrette.</i>	\$7ea
Marinated Olives <i>Marinated with thyme, chilli and garlic.</i>	\$12
Salumi Misti (60g) <i>Guest to select individually between:</i> <i>Prosciutto San Daniele</i> <i>Prosciutto Cotto</i> <i>Mortadella</i> <i>Bresaola</i> <i>Chilli Salame</i>	\$12pp
Tomato Bruschetta <i>Focaccia served with semi dried tomatoes, whipped ricotta and basil.</i>	\$8ea
Aranchini (4) <i>Peas, prosciutto & mozzarella.</i>	\$18
Polette <i>Beef, pork and fennel meatballs, tomato, parmesan, basil</i>	\$28
Patatine Fritte <i>Shoestring fries, onion and chilli seasoning, aioli.</i>	\$14

We would like to personally thank you for your support - John, Donny, Frank and the Gambaro team. -

V. Vegetarian | VG. Vegan | GF. Gluten Free | DF. Dairy Free Vegan menu available on request. Please inform our staff of any dietary needs or restrictions.



PIZZE

Napoli <i>Tomato, Fior di Latte, basil, EVOO</i>	\$22
Boscaiola <i>White base, mushrooms, pork and fennel sausage, friarielli, chili</i>	\$26
Parma <i>Tomato, Fior di Latte, Prosciutto San Daniele, Rocket, Parmigiano Reggiano</i>	\$28

COCKTAILS DI NOSTRA PRODUZIONE

The Boss Said

Tanqueray Gin, Chartreuse Green, lemon juice, mint, egg white

Raspberry & Chilli Highball

Jose Cuervo Tequila Silver, lime juice, fresh raspberries, chilli, tonic water

Early Sunset (Prime Tramonto)

Belvedere Vodoka, Maraschino Liqueur, house made ginger syrup

Giovanni Piccante

Johnny Walker Black Label, house made ginger syrup, egg white, bitters

Pink Flowers

Belvedere Vodoka, elderflower liqueur, lime juice, house made rhubarb syrup

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ANALCOLICI (MOCKTAILS)

Lychee Lemonade

Lychee Syrup, Lime Juice, Lemonade

Raspberry Soda

Raspberry Syrup, Lemon Juice, Soda

Passion Fruit and Pineapple Soda

Pineapple Juice, Passion fruit, Sugar Syrup, Soda

Raspberry or Passion Fruit Virgin Mojito

Freshly Made Syrups, Lime Juice, Mint

CLASSIC COCKTAILS

Martini

Gin or Vodka, Vermouth, Lemon Twist or Olives

Martini

Gin, Vermouth, Campari

Old Fashioned

Bourbon, Sugar, Bitters

Mojito

Bacardi, Lime, Sugar, Mint

Margarita

Tequila, Cointreau, Lime/Lemon

God Father

Scotch Whisky, Amaretto Disaronno

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SPRITZERS

Il Classico

Aperol, Prosecco, Soda, Orange

Rossini

Raspberry Puree, Prosecco

Il Limoncello

Limoncello, Prosecco, Lemon Wedge

Pesto Mio

Hendricks Gin, Lime Juice, Prosecco, Cucumber, Mint, Lime

Pimm's Primavera

Pimms, Prosecco, Garden Fruits

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