

WELCOME TO BAMBINA BY GIOVI

We have a true passion for authentic Italian cuisine, made right here with only the best ingredients and of course, love! Creating and serving simply delicious dishes in a relaxed, ambient venue is what we believe makes Giovi so special.

ENTRÉE

Classic Italian Focaccia		\$14
Homemade Daily, Olive Oil, Balsamic Vinegar		
Insalata Verde	(V)	\$14
Mix leaves, Shaved Parmigiano, Lemon Dressing		
Burrata	(V)	\$26
Heirloom Cherry tomato, Vine Tomato, Basil & Olive Oil Emulsion		
Antipasto Platter		\$44
A Selection of Italian Cured Meats & Cheeses, Sicilian Olives, Served With Homemade Focaccia		

HOMEMADE PASTA (ADD BURRATA \$14)

Paccheri Tomato & Basil (Large Wide Tube Pasta Originated In Naples)	(V)	\$30
Slow Cooked Tomato Sugo, Basil Leaves and Parmesan Cheese		
Spaghetti Aglio Olio	(V)	\$32
Garlic, Chilli, Parsley and Pangrattato (Add Prawns for \$12)		
Tagliatelle Ragu Bolognese		\$33
Classic Ragu Bolognese With Angus Beef, Parmesan		
Paccheri Amatriciana	(V)	\$32
Slow Cooked Tomato Sugo, Pancetta, Black Pepper, Pecorino Cheese		
Spaghetti Carbonara		\$34
Creamy Egg Yolks, Bacon, Pecorino Cheese, Black Pepper		
Casarecce al Pesto	(V)	\$32
Homemade Basil Pesto Sauce & Cherry Tomato		
Spaghetti Vongole		\$36
Wild Littleneck Clams, White Wine, Cherry tomato, Garlic, Parsley		
Italian Vegan & Gluten Free Pasta Available on Request \$4		
Parmesan or Extra Sauce \$3		
Angus Beef Lasagna		\$33
Layers of Fresh Pasta Sheets, Bolognese, Bechamel, Parmesan		
Veggie Lasagna	(V)	\$32
Layers of Fresh Pasta Sheets, Ricotta, Spinach, Bechamel, Parmesan		

HOMEMADE POTATO GNOCCHI (ADD BURRATA \$14)

Choose Sauce: Tomato & Basil, Butter & Sage, Pesto, Gongorzola cream, Ragu Bolognese	(V)	\$32
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HOMEMADE RAVIOLI (ADD BURRATA \$14)

Choose Ravioli: Ricotta & spinach OR Rich Angus beef		
Choose Sauce: Tomato & Basil OR Butter & Sage	(V)	\$33

PIZZA (ADD BURRATA \$14)

Margherita: Italian Tomato Sauce, Mozzarella, Fresh Basil	(V)	\$28
Ortolana: Italian Tomato Sauce, Mozzarella, basil, Artichoke, Black olives, Onions, Capsicum, Baby Spinach	(V)	\$34
Pepperoni: Italian Tomato Sauce, Mozzarella & Pepperoni Salami		\$32
Ham & Mushroom: Italian Tomato Sauce, Mozzarella, Ham, Mushroom		\$32
Diavola: Italian Tomato Sauce, Mozzarella, Sicilian Salami, Chilli, Roasted Capsicum		\$36
Prosciutto & Rocket: Italian Tomato Sauce, Mozzarella, Parma Ham & Fresh Rocket		\$34
Capricciosa: Italian Tomato Sauce, Mozzarella, Ham, Artichoke, Mushroom & Black Olives	(V)	\$36
Bianca: Cherry tomato, Mozzarella, Burrata & Pesto Sauce		

Gluten-Free Base or Vegan Cheese Available \$4

DOLCE

Tiramisu Classico	\$18
Our Traditional Tiramisu, Light And Creamy With A Rich Aroma Of Coffee	
Chocolate Cake	\$18
Fine Whittaker Dark Chocolate Cake Served Warm, With Red berries Jam And Vanilla Ice-Cream	
Lemon And Almond Semifreddo	\$18
Creamy Frozen Dessert, lemon Curd, Caramelised Almonds	
Affogato	\$12
Vanilla Ice Cream, Espresso Coffee W/ Frangelico or Amaretto Liquor	\$9

LIQUERS

Limoncello	\$12
Fernet	
Sambuca	
Amaro del Capo	
Amaro Montenegro	
Amaro Averna	
Grappa	
Di Saronno Amaretto	
Frangelico	
Vecchia Romagna	

LIMONCELLO AND CANTUCCI BISCOTTI \$8



Giovanna has a true passion for authentic Italian cuisine, made in our kitchen with only the best ingredients and of course, love!

She believes taking the extra time, honouring traditional methods and ensuring great attention to detail is what makes her food special, and our loyal customers certainly agree.

Offering a relaxed dining experience, we also serve fine Italian wine direct from her family vineyard La Montina.



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(03) 409 0399



(03) 409 8423



(03) 443 6748



(03) 249 4009