

BALBOA ITALIAN LUNCH SPECIALS

PIZZA + PERONI \$25

Choice of pizza & glass of Peroni (or house wine)

MARGHERITA PIZZA

TOMATO, BASIL, BUFFALO MOZZARELLA

DIABLO

TOMATO, CHILLI, MOZZARELLA, SOPPRESSA PICCANTE

CONTADINA

BIANCHE BASE, ROASTED BROCCOLI, SPICY NDUJA, MOZZARELLA, CHERRY TOMATOES

FUNGHI MISTI

BIANCHE BASE, MIXED FIELD MUSHROOMS, MOZZARELLA, TRUFFLE OIL, GRANA PADANO, OREGANO

All pizzas bases or pastas can be made GF for \$3 extra or add Vegan cheese for \$3

HOUSE WINE OPTIONS

VEUVE D'ARGENT BLANC DE BLANC (BURGUNDY, FRANCE)

Pale golden colour with delicate bubbles. White flesh fruit dominant bouquet of apple & pear.

ANTINORI SANTA CRISTINA ORVIETO CLASSICO DOC (UMBRIA, ITALY)

Full and fresh palate, straw yellow in colour. Shows intense & delicate aromas of fruit, particularly ripe apples, apricots & peaches.

ANTINORI SANTA CRISTINA SANGIOVESE MERLOT (TUSCANY, ITALY)

Ruby red colour with purple highlights. Delicate notes of cherries & ripe red fruit. Characteristics typical of Sangiovese, Syrah & Merlot.



ITALIAN STALLION SELECTION \$39

Your choice of 2 courses +& 1 glass house wine

ENTRÉES

MIXED AUSTRALIAN OLIVES (GF)

GARLIC, TOASTED ALMONDS, PARSLEY

ROSEMARY FOCACCIA

GARLIC CONFIT, ROSEMARY, OLIVE OIL, SEA SALT

ARANCINI AL PARMIGIANO

TOMATO RISOTTO, MOZZARELLA, GARLIC TRUFFLE AIOLI

MAINS

PAPPARDELLE AL RAGU

PAPPARDELLE PASTA, SWEET SPICED GOAT MEAT, GRANA PADANO, EXTRA VIRGIN OLIVE OIL

GNOCCHI ALLA SORRENTINA

HOME MADE POMODORO SAUCE, OVEN BAKED GNOCCHI, FIOR DI LATTE, FRESH BASIL

SPAGHETTI ALL'AMATRICIANA

SPAGHETTI, THREE WAY TOMATO SAUCE, REGGIANO PARMESAN, SMOKED FLAT PANCETTA

DESSERTS

BOMBOLINI

ITALIAN DOUGHNUTS WITH BLUEBERRIES, LEMON CURD, COOKIE CRUMB AND MASCARPONE GELATO

'SALLEE BLENKINS' APPLE CUSTARD TART

ORGANIC HONEY CUSTARD AND DATE ICE CREAM

