

Antipasti (Entrees)

Crispy sage focaccia (GF on request)	8.10
Garlic confit, sage, olive oil, sea salt	
Mixed Australian Olives - (GF)	7.20
Garlic, toasted almonds, parsley	
Lettuce Heart Caesar Style	12.60
Tarragon caesar vinaigrette, hand made grissini	
Fiori di zucca ripieni (3)	18.90
Zucchini flowers stuffed with truffle ricotta and vegetable caponata	
Bruschetta ai funghi	14.40
Genova style focaccia, Byron Bay smoked cheese, sautéed exotic mushroom, basil pesto	
Bruschetta Pomodoro	18.90
Kalamata olive pesto, cherry tomatoes, goats cheese	
Garlic pizza - (GF) on request	16.20
Mozzarella, garlic, oregano	
Arancini al Parmigiano (4)	14.40
Crispy ball of tomato risotto, mozzarella and garlic truffle aioli	
Byron Bay burrata cheese	18.90
Pickled rockmelon, prosciutto dust, extra virgin olive oil, sea salt	
Steamed Black mussels	15.30
Garlic, tomato, nduja salami, white wine and woodfired focaccia	
Crispy Skin Pork Belly	17.10
Campania apple mustarda, smoked pepper coulis, peroni beer crumb	
Seared Sea Scallop	19.80
Parmesan cauliflower cake, beetroot puree, Sicilian salsa	

Pizze rosse - Gluten free pizza bases available \$3 extra + Vegan cheese available \$3 extra

The Carnivore	23.40
Pork sausage, bacon, sopressa piccante, mushroom	
Boscaiola	21.60
Housemade fennel sausage, mushroom, tomato, mozzarella	
Napoletana deluxe	18.90
Tomato, anchovies, oregano, mozzarella, capers	
Margherita	18.90
Tomato, basil, buffalo mozzarella	
Number 1	21.60
Tomato, mozzarella, prosciutto di Parma, rocket, Grana Padano	
Gamberi piccanti	22.50
Local prawns, tomato, mozzarella, garlic, chilli, olive oil, rocket	
Diablo	21.60
Tomato, chilli, mozzarella, sopressa piccante	
La tomatina - (Vegan)	18.90
Tomato, garlic, oregano	
Vesuvio	21.60
Sopressa piccante, gorgonzola, onion, tomato, mozzarella	
Kransky	21.60
Tomato sauce, mozzarella, kransky sausage, potato chips	
Frutti di mare	23.40
Local prawns, calamari, mussels, tomato, mozzarella, parsley	

Pizze bianche - Gluten free pizza bases available \$3 extra + Vegan cheese available \$3 extra

Pollo	20.70
Caramelised pears, chicken, fontina, thyme, mozzarella, balsamic	
Funghi misti	20.70
Mixed field mushroom, mozzarella, truffle oil, Grana Padano, oregano	
Tartufo	21.60
Onion, potato, fior di latte, pancetta, truffle oil	
Carbonara	21.60
Fior di latte, smoked bacon, chive, mushroom, Grana Padano	
4 Formaggi	19.80
Chef's cheese selection, Balboa style pine nut pesto	
Vegetariana	20.70
Spinach, mozzarella, mushroom, capsicum	
Dino Meneghin	19.80
Mozzarella, potato, capsicum, capers, onion, gorgonzola, rocket	

Insalata (Salads) ALL GF and can be made Vegan on request

Sugar leaf cabbage, red chilli, radish, mint, pea & lemon vinaigrette, Grana Padano	12.60
Belgian endive, blue cheese, seasonal fruit, caramelised hazelnuts, creamy honey and basil vinaigrette	14.40
Balboa Caprese, heirloom tomato, buffalo mozzarella, basil, olive oil, sweet corn vinaigrette	14.40

Primi - (All pasta is handmade onsite) Gluten free pasta extra \$3 on request + Vegan pasta available \$5 extra

Roasted lamb cannelloni	27.00
Black cabbage, porcini béchamel, parmesan, tomato confit, black truffle mushroom sauce	
Spaghetti alla Puttanesca	25.20
Spaghetti, anchovies, capers, tomato, black kalamata olives, parsley, balsamic	
Pappardelle al ragù	27.00
Pappardelle pasta, sweet spiced goat meat, Grana Padano, extra virgin olive oil	
Pappardelle al pollo	25.20
Roasted chicken, preserved lemon cream, peas, raddicchio, poppy seeds	
Fettuccine ai gamberi	28.80
Fettuccine pasta, prawns, tomato, garlic, chilli, parsley, olive oil, lobster essence, squid ink	
Spaghetti alle mussels	25.20
Garlic, tomato, nduja salami, white wine butter	

Gnocchi & Risotti - (All gnocchi is handmade onsite) Ask for Vegan options

Beef cheek gnocchi	27.00
Beef cheek, roma tomato, button mushroom, parsley, chilli, truffle oil	
Chestnut gnocchi (Vegan on request)	25.20
Black truffle, vegetable essence, sage, Grana Padano	
Exotic mushroom risotto (GF)	27.00
Mixed mushrooms, caramelised onion, Grana Padano, marinated asparagus	
Risotto ai frutti di mare	32.40
Prawns, calamari, mussels, lobster stock, saffron essence, chilli, parsley	

Secondi (Mains)

Pistachio crusted rack of lamb	34.20
Caramelised onion, seasonal vegetables, fig glaze	
Beef tenderloin medallion (GF)	32.40
Desiree potato chips, seasonal salad, gorgonzola dolce, herb butter	
Saltimbocca alla romana	31.50
Thin sliced veal, cauliflower pancake, prosciutto, sage, seasonal vegetables, marsala wine	
Pesce del giorno (Fish of the day)	30.60
Vegetable caponata puree, cherry tomato, green beans, olive, salmorigio sauce	

Contorni (Sides)

Seasonal vegetables, garlic confit	7.20
Handcut potato chips, truffle aioli	7.20
Roasted broccoli, burnt butter, chilli flakes, sea salt	7.20

Bambini (Kids Only)

Pasta - Plain, Burro or Napoli	8.10
Gnocchi - Napoli	11.70
Pasta - Ragù (Pappardelle pasta, sweet spiced goat meat, Grana Padano)	11.25
Pizza (Margherita)	11.70

TAKE AWAY MENU

FOR ALL BOOKINGS OR RESERVATIONS PLEASE VISIT OUR WEBSITE

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Desserts

70% Dark chocolate souffle	14.40
Raspberry coulis and vanilla ice cream (GF) Please allow 14 minutes	
Balboa style tiramisu	14.40
Valrhona chocolate, savoiardi puree, coffee crème anglaise and almond streusel	
Bombolini	13.50
Italian doughnuts with blueberries, lemon curd, cookie crumb and mascarpone gelato	
Balboa style sticky date roulade	13.50
Sticky date roulade, butterscotch glaze and mascarpone cheese (best takeaway option!)	
Zoccolette	12.60
Crispy pizza dough with nutella and banana butterscotch sauce	

We love our desserts! This is why we suggest you enjoy them straight away or store them in the fridge as soon as you pick them up.

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