

**Antipasti (Entrees)**

<b>Crispy sage focaccia (GF on request)</b>	8.10
Garlic confit, sage, olive oil, sea salt	
<b>Mixed Australian Olives - (GF)</b>	7.20
Garlic, toasted almonds, parsley	
<b>Fiori di zucca ripieni (3)</b>	18.90
Zucchini flowers stuffed with truffle ricotta and vegetable caponata	
<b>Bruschetta alla Milanese</b>	14.40
Genova style focaccia, smoked eggplant purée, home made cheese yoghurt, paprika aioli, fresh herbs	
<b>Bruschetta Gamberi</b>	22.50
Oven fired prawns, red chilli, tomato, garlic, white wine & parsley with toasted bread	
<b>Garlic pizza - (GF) on request</b>	16.20
Mozzarella, garlic, oregano	
<b>Arancini al Parmigiano (4)</b>	14.40
Crispy ball of tomato risotto, mozzarella and garlic truffle aioli	
<b>Byron Bay burrata cheese (panzanella style)</b>	18.90
Walnuts, dry olives, bread crumbs, garlic, tomato confit, olive oil & basil	
<b>Crispy Skin Pork Belly</b>	17.10
Campania style apricot & orange mustarda, pickled red onion, Peroni beer crumb	
<b>Seared Sea Scallop</b>	19.80
Parmesan cauliflower cake, roasted pumpkin purée, Sicilian salsa	

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

<b>The Carnivore</b>	23.40
Pork sausage, bacon, sopressa piccante, mushroom	
<b>Boscaiola</b>	21.60
Housemade fennel sausage, mushroom, tomato, mozzarella	
<b>Capricciosa</b>	21.60
Tomato, mozzarella, mushrooms, olives, artichokes, bacon	
<b>Margherita</b>	18.90
Tomato, basil, buffalo mozzarella	
<b>Number 1</b>	21.60
Tomato, mozzarella, prosciutto di Parma, rocket, Grana Padano	
<b>Gamberi piccanti</b>	22.50
Local prawns, tomato, mozzarella, garlic, chilli, olive oil, rocket	
<b>Diablo</b>	21.60
Tomato, chilli, mozzarella, sopressa piccante	
<b>Vesuvio</b>	21.60
Sopressa piccante, gorgonzola, onion, tomato, mozzarella	
<b>Frutti di mare</b>	23.40
Local prawns, calamari, mussels, tomato, mozzarella, parsley	

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

<b>Pollo</b>	20.70
Roasted chicken, pumpkin puree, mozzarella, zucchini, Byron Bay ricotta cheese	
<b>Funghi misti</b>	20.70
Mixed field mushroom, mozzarella, truffle oil, Grana Padano, oregano	
<b>Tartufo</b>	21.60
Onion, potato, fior di latte, pancetta, truffle oil	
<b>Carbonara</b>	21.60
Fior di latte, bacon, chive, mushroom, Grana Padano	
<b>4 Formaggi</b>	19.80
Chef's cheese selection, Balboa style pine nut pesto	
<b>Vegetariana</b>	20.70
Spinach, mozzarella, mushroom, capsicum	
<b>Montanara</b>	21.60
Mozzarella, New York style pastrami, caramelized onion, roasted capsicum, fontina cheese	

## **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
Balboa caesar salad - baby cos lettuce, anchovie dressing, prosciutto dust & polenta croutons	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**

<b>Roasted lamb cannelloni</b>	27.00
Black cabbage, porcini béchamel, parmesan, tomato confit, black truffle mushroom sauce	
<b>Spaghetti alle Vongole</b>	27.00
Clams, cherry tomato, chilli, confit garlic & tomato ragù	
<b>Pappardelle al ragù</b>	27.00
Pappardelle pasta, sweet spiced goat meat, Grana Padano, extra virgin olive oil	
<b>Tagliolini al pollo</b>	25.20
Roasted chicken, home made pesto, pine nuts & cubed désirée potato	
<b>Fettuccine ai gamberi</b>	28.80
Fettuccine pasta, prawns, tomato, garlic, chilli, parsley, olive oil, lobster essence, squid ink	
<b>Tagliolini alla norcina</b>	27.90
Homemade fennel & pork sausage, porcini cream, mixed mushrooms	

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

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

## **Secondi (Mains)**

<b>Pistachio crusted rack of lamb</b>	34.20
Seasonal vegetables, prune puree, saba glaze	
<b>Wagyu Sirloin 320g (GF)</b>	40.50
Desiree potato chips, seasonal salad, gorgonzola dolce, herb butter	
<b>Saltimbocca alla romana</b>	31.50
Thin sliced veal, cauliflower pancake, prosciutto, sage, seasonal vegetables, marsala wine	
<b>Pesce del giorno (Fish of the day)</b>	30.60
Smoked eggplant, toscana style beans & tomato ragù, calamata olives, lemon dressing	

## **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

[WWW.BALBOAITALIAN.COM.AU](http://WWW.BALBOAITALIAN.COM.AU)

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## Desserts

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