

## Beers

### Italian Bottled

Peroni Red, Peroni Gluten Free	4.5
Peroni Leggera (Mid Strength)	4

### Italian Craft Beer

Baladin "La Nazionale" Ale	6.5%	7
Baladin "Super Bitter" Amber Ale	8%	7

### Local Beers

Balter XPA	5.5
Black Hops Lay Day Lager	5.5
Black Hops Pale Ale	5.5

## Bottled Water

San Pellegrino 1L Bottle/Acqua Panna 1L Bottle	5.5
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## Wines (By The Bottle Only)

Frizzante		BTL
NV	Corte Giara Prosecco	Veneto, Italy 48.6

### Rosati

2018	Santa Cristina Antinori Toscana Igt Rose	Toscana, Italy 43.2
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### Bianco

2019	Nautilus Sauvignon Blanc	Marlborough, NZ 45
2019	Tiefenbrunner Pinot Grigio	Veneto, Italy 47.7
2018	Cantine Di Dolianova Vermentino Doc	Sardegna, Italy 54
2017	Tarrawarra 'Estate' Chardonnay	Yarra Valley, VIC 47.7

### Rosso

2019	Mt Difficulty Roaring Meg Pinot Noir	Central Otago, NZ 58.5
2015	Chianti 'Cantina Viticoltori' Riserva	Toscana, Italy 49.5
2016	San Lorenzo Montepulciano	Marche, Italy 55.8
2018	Dandelion 'Lioness' Shiraz	McLaren Vale, SA 43.2
2017	Bowen Estate Cabernet Sauvignon	Coonawarra, SA 63

# BALBOA ITALIAN RESTAURANT



**\$10 Delivery To**

**Palm Beach  
Currumbin  
Currumbin Waters  
Elanora  
Tugun  
Bilinga  
Burleigh Heads  
Burleigh Waters**

**\$40 MINIMUM ORDER**

Public Holiday Surcharge of 15% applies

## TAKE AWAY MENU

**TO ORDER FROM OUR DELICIOUS TAKE AWAY MENU  
SIMPLY PHONE: 07 5659 2282  
FOR COLLECTION OR DELIVERY**

**ALTERNATIVELY YOU CAN ORDER ONLINE  
WWW.BALBOAITALIAN.COM.AU**

**GIFT VOUCHERS AVAILABLE  
PURCHASE ONLINE OR IN STORE**

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## Antipasti (Entrees)

<b>Crispy Sage Focaccia (GF on request)</b>	9.9
Garlic confit, sage, olive oil, mediterranean eggplant dip	
<b>House Smoked Olives - (GF)</b>	7.2
Garlic, toasted almonds, parsley	
<b>Fiori Di Zucca Ripieni (2)</b>	16.2
Zucchini flowers stuffed with pine nut pesto, ricotta, vegetable caponata	
<b>Garlic Pizza - (GF on request)</b>	16.2
Mozzarella, garlic, oregano	
<b>Truffle Pizza</b>	19.8
Ice-baked dough pizza, truffle compound butter, Grana Padano	
<b>Baked Crab Bruschetta Gratinata</b>	18.9
Crab, artichoke, herb, mozzarella	
<b>Tomato Bruschetta</b>	14.4
Homemade labna, kalamata olive pesto, fresh basil	
<b>Crispy Skin Pork Belly - (GF)</b>	15.3
Red cabbage agrodolce, Sicilian style apricot mostarda, salsa verde	
<b>Arancini Al Parmigiano (4)</b>	14.4
Crispy ball of tomato risotto, mozzarella & garlic truffle aioli	
<b>Warm Calamari Salad - (GF)</b>	15.3
Chilli lemon dressing, cannellini beans, tomato, black olives, mixed leaves	
<b>Byron Bay Burrata Cheese - (GF)</b>	18.9
Purple kohlrabi, olive oil, mint, amarena cherry glaze	
<b>Sea Scallops in Half Shells - (GF)</b>	18
Fennel purée, Sicilian salsa, prosciutto crumb, crispy basil	
<b>Affettati Misti - Serves two People (GF on request)</b>	28.8
Italian & Australian salami, mixed cheese, apricot mostarda, caponata, pesto, carasau bread, olives	

## Pizze rosse

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

<b>Carnivore</b>	23.4
Pork sausage, bacon, sopressa piccante, mozzarella	
<b>Boscaiola</b>	21.6
Housemade fennel sausage, mushroom, tomato, mozzarella	
<b>Capricciosa</b>	21.6
Tomato, mozzarella, mushrooms, olives, artichokes, bacon	
<b>Margherita</b>	18.9
Tomato, basil, buffalo mozzarella	
<b>Margherita Express</b>	21.6
Tomato, spicy pork nduja, basil, buffalo mozzarella	
<b>Inferno</b>	23.4
Tomato, mozzarella, sopressa picante, smoked provolone, kalamata olives	
<b>Number 1</b>	21.6
Tomato, mozzarella, prosciutto di Parma, rocket, Grana Padano	
<b>Gamberi Piccanti</b>	22.5
Prawns, tomato, mozzarella, garlic, chilli, olive oil, rocket	
<b>Diablo</b>	21.6
Tomato, chilli, mozzarella, sopressa piccante	
<b>Vesuvio</b>	21.6
Sopressa piccante, gorgonzola, onion, tomato, mozzarella	
<b>Vegan Lovers</b>	20.7
Tomato base, slow cooked vegetable caponata, vegan cheese	
<b>Abruzzese</b>	21.6
Mozzarella, fennel-pork sausage, potatoes, red onion	
<b>Frutti di Mare</b>	23.4
Prawns, calamari, mussels, tomato, mozzarella, parsley	

## Pizze bianche

**- Gluten free pizza bases or vegan cheese available extra \$3**

<b>Pollo</b>	20.7
Roasted chicken, zucchini cream, mozzarella, capsicum	
<b>Funghi Misti</b>	20.7
Mixed field mushroom, mozzarella, truffle oil, Grana Padano, oregano	
<b>Tartufo</b>	21.6
Onion, potato, fior di latte, pancetta, truffle oil	
<b>Carbonara</b>	22.5
Fior di latte, bacon, chive, mushroom, Grana Padano	
<b>4 Formaggi</b>	19.8
Chef's cheese selection, Balboa style pine nut pesto	
<b>Vegetariana</b>	20.7
Spinach, mozzarella, mushroom, capsicum	
<b>Caprino</b>	22.5
Goat's cheese, zucchini cream, semi-dried tomato, mozzarella, pancetta	

## Primi - (All pasta is handmade onsite)

**- Gluten free or vegan pasta extra \$3 on request**

<b>Pappardelle al Ragù</b>	27
Pappardelle pasta, sweet spiced goat meat, Grana Padano, extra virgin olive oil	
<b>Fusilli Pollo alla Cacciatora</b>	27
Roasted chicken, rose sauce, Byron Bay chorizo, green shallots, kalamata olive crumble	
<b>Fettuccine ai Gamberi</b>	28.8
Charcoal infused fettuccine, prawns, tomato, garlic, chilli, parsley, olive oil, lobster essence	
<b>Slipper Lobster Ravioli</b>	32.4
Parsnip purée, white-wine-tarragon butter, tomato concassé, lobster oil	
<b>Balboa Carbonara</b>	25.2
Spicy nduja, mixed mushroom, crispy pancetta, parmesan cream, fresh parsley	

## Gnocchi & Risotti - (All gnocchi is handmade onsite)

<b>Beef Cheek Gnocchi</b>	27
Beef cheek, Roma tomato, button mushroom, parsley, chilli, truffle oil	
<b>Chestnut Gnocchi - (Vegan on request)</b>	25.2
Black truffle, vegetable essence, sage, Grana Padano	
<b>Gnocchi Sorrentina</b>	27
Homemade pork sausage, blue cheese cream & parmesan baked in the wood fired oven	
<b>Seafood Risotto - (GF)</b>	32.4
Aged carnaroli rice, Iranian saffron, prawns, calamari, mussels	
<b>Porcini Mushroom Risotto - (GF)</b>	27
Aged carnaroli rice, seasonal mushrooms, Grana Padano, gorgonzola	

## Secondi (Mains)

<b>Saltimbocca alla Romana</b>	31.5
Thinly sliced veal, prosciutto, cauliflower pancake, sage, seasonal vegetables	
<b>Lamb Shoulder - (GF)</b>	32.4
Pistachio crust, crispy polenta, seasonal vegetables, parsnip purée, roasting jus	
<b>Wagyu Sirloin (350g)</b>	47.7
Gnocchi cacio e pepe, seasonal mixed salad	
<b>Pesce Del Giorno - (GF)</b>	31.5
Capers with chilli garlic oil, aubergine purée and broccolini	
<b>Crispy Skin Duck Breast - (GF)</b>	32.4
Cooked medium, wild rice, sultanas, pine nuts, sweet potato, amarena glaze	

## Insalata (Salads)

**- All GF and can be made vegan on request**

<b>Sugar Leaf Cabbage</b>	12.6
Red chilli, radish, mint, pea, Grana Padano, lemon vinaigrette	
<b>Balboa Caprese</b>	14.4
Heirloom tomato, buffalo mozzarella, basil, balsamic emulsion, sweet corn vinaigrette	
<b>Rocket Salad</b>	12.6
Pear, candied walnuts, Grana Padano, balsamic vinaigrette	

## Contorni (Sides)

<b>Seasonal Vegetables</b>	8.1
Garlic confit	
<b>Chips</b>	8.1
Rosemary salt, truffle aioli	
<b>Sautéed Broccolini</b>	8.1
Toasted almonds, chilli	

## Bambini (Kids Only)

<b>Pasta</b>	8.1
Plain, Burro or Napoli	
<b>Gnocchi</b> - Napoli	11.7
<b>Pasta</b> - Ragù	11.3
Pappardelle pasta, sweet spiced goat meat, Grana Padano	
<b>Pizza (Margherita)</b>	11.7

## Desserts

<b>Balboa Style Tiramisu</b>	14.4
Valrhona chocolate, savoiardi puree, coffee crème anglaise & almond streusel	
<b>Balboa Style Sticky Date Roulade</b>	13.5
Sticky date roulade, butterscotch glaze & mascarpone cheese	
<b>70% Dark Chocolate Souffle - GF</b>	14.4
Raspberry coulis and vanilla ice cream	
<b>Bombolini</b>	13.5
Italian doughnuts with blueberries, lemon curd, cookie crumb & mascarpone gelato	
<b>Zoccollette</b>	12.6
Crispy pizza dough with Nutella and banana butterscotch sauce	