

# BARBETTA

## TAKE AWAY MENU

7.30am to 3pm – SEVEN DAYS

TO ORDER: COME IN OR CALL 9331 0088  
PICK UP ONLY @ 2-8 Elizabeth St, Paddington

### BREAKFAST

(AVAILABLE ALL DAY)

#### PANE TOSTATO \$7

Two slices of toasted sourdough, fruit loaf or (add \$2) gluten free charcoal & quinoa  
Choice of orange marmalade, strawberry & rose jam, nutella,  
(add \$4) ricotta & honey, (add \$5) smashed avocado

#### BARBETTA MUESLI \$15

Raspberry, nuts, seeds, dried mango, organic coconut & maple muesli w/ seasonal fruit,  
organic coconut yoghurt & chia *(df) (gf) (v) (n)*

#### BARBETTA TOASTIE \$15

Smoked ham, provolone, mushroom ragu, focaccia *(gfo)*

#### BRUSCHETTA DELL'ORTO \$18

Portobello mushroom, sauteed spinach, beetroot relish, whipped ricotta & goats cheese,  
sunflower seeds, toasted charcoal sourdough *(gfo) (v)* + poached egg \$4

#### CARBONARA AUSTRALIANA \$17

Soft scrambled free range eggs, crispy bacon, pecorino & black pepper, toasted sourdough  
*(gfo) (vo)*

#### CROSTINO FORZA ITALIA \$18

Avocado, fior di latte, cherry tomato, basil, sourdough *(v) (gfo)*  
+ poached egg \$4 + S.Daniele prosciutto \$5

#### BUONGIORNO PANINO \$13

Bacon, grilled egg, homemade tomato relish, provolone, brioche bun

#### SUPERVERDE BOWL 18

Spinach, kale, zucchini, avocado, peas, roast sweet potato, poached egg, red quinoa, toasted  
flaked almonds, lemon oil *(gf) (v) (df) (nfo)*  
+ house cured citrus salmon \$5

# BARBETTA

## TAKE AWAY LUNCH

(AVAILABLE FROM 12PM)

### ARANCINI \$10

Four classic rice balls with crushed peas, mozzarella & tomato (v)

### ZUPPA DEL GIORNO

Soup of the day – ask staff

### CAPRESE CLASSICA \$19

Fior di latte, heirloom tomato, basil. evoo (v) (gf) + S.Daniele prosciutto \$6

### INSALATA BARBETTA \$17

Savoy cabbage, pine nuts, raisins, pecorino, crispy pancetta, lemon  
+ poached chicken \$6 (gf) (nfo)

### COTOLETTA PANINO \$19

Chicken schnitzel, grilled eggplant, tomato, provolone, rocket, chilli,  
aioli on foccacia, fat chips (dfo)

### POLPETTE \$24

Our homemade pork & veal meatballs, tomato passata, crusty bread

### LASAGNA \$25

Traditional homemade bolognese lasagna

### PACCHERI AL RAGU DI MANZO WAGYU \$27

Housemade paccheri pasta, slow braised wagyu beef ragu, chianti, parmigiano (gfo) (df)

### LINGUINE CON GAMBERI \$27

Housemade linguine, prawns, zucchini, cherry tomato, chilli, garlic, basil (dfo) (gfo)

### GNOCCHI ALLA GENOVESE \$25

Housemade potato gnocchi, basil pesto, stracciatella, semi dried tomato (v) (gfo)

### PATATE FRITTE \$7

Fat potato chips (v) (df)

### CAVOLETTI DI BRUXEL \$10

Sauteed brussel sprouts, pancetta, toasted breadcrumbs, pecorino (vo)(gfo)(dfo)

### INSALATA RUCOLA \$8

Rocket, parmesan, walnuts (v) (gf)

## BAMBINI

### TONY Toastie \$10

Double smoked ham & provolone (gfo)

### NONNA'S PASTA \$12

Short pasta with napoletana

## DOLCI

Assorted cakes, pastries & biscotti available (see cabinet)