

Gennaro's

pizza restaurant

B.Y.O Wine Only
Corkage \$6 per bottle
We do not accept Amex or Diner Cards

WE DO NOT SPLIT BILLS



Starters

Breads

Cooked in our woodfire oven

Garlic Bread Mozzarella, garlic and parsley	\$10
Herb Bread Assorted herbs, sea salt and EVO	\$10
Bruschetta Diced tomatoes, red onions, basil and EVO	\$12

EVO – extra virgin olive oil

Pasta One Size

Gnocchi Napolitana Traditional rich tomato sauce with basil	\$20
Spaghetti Bolognese Rich traditional lean meat sauce	\$22
Fettuccini Carbonara Cream of egg sauce served with bacon, parsley, garlic and onion	\$22
Penne Matriciana Napoli sauce, bacon, onion, chilli and garlic	\$22
Spaghetti Marinara Selection of fresh seafood, white wine, garlic, spring onions and olive oil	\$26

Risotto One Size

Funghi Assorted mushrooms, cream, white wine, spring onions and parmesan	\$22
Pollo Chicken, spinach, semi-dried tomatoes, mushrooms, spring onions and garlic	\$22
Pumpkin Roasted pumpkin, spinach, sun-dried tomatoes, parmesan, olives, garlic and cream	\$22

Tasting Platter for 2 or 4 Chef's Selection	\$12
Cauliflower Crumbed florettes golden fried served with aioli	\$12
Calamari Entree Lightly dusted in semolina, golden fried served on a bed of rocket with aioli, lemon and pepper	\$18
Arancini Cooked with bolognese, cheese, peas and egg	\$12

\$2 extra for gnocchi

Penne Pollo Chicken, spinach, avocado, mushroom, spring onions, garlic and cream	\$22
Fettuccini Pumpkin Roasted pumpkin, spinach, sun-dried tomatoes, parmesan, olives, garlic and cream	\$22
Spaghetti Prawn Special Prawns, spinach, olives, sun-dried tomatoes, garlic and chilli	\$24
Lasagne Home made with thin layers of pasta sheets, bolognese sauce, mozzarella and parmesan cheese layered with béchamel sauce	\$22

All pasta's topped with parmesan cheese except seafood items

Kids Menu 12 years old and under

Schnitzel and Chips	\$8.50
Bowl of Chips	\$6
Penne Bolognese	\$8.50
Margherita Pizza	\$8
Tropical Pizza	\$8.50

Mains

Chicken Schnitzel Chicken breast crumbed and cooked golden brown served with salad and chips	\$22	Garlic Prawns Cooked with cream, garlic, white wine and a dash of lemon, served on a bed of saffron rice	\$30
Chicken Parmigiana Chicken breast crumbed topped with mozzarella and napoli, served with salad and chips	\$24	Chilli Prawns Cooked with napoli, cream, chilli and spring onions, served on a bed of saffron rice	\$30
Calamari (Main) Lightly dusted in semolina, golden fried served on a bed of rocket with aioli, lemon and pepper	\$24	Seafood Hotpot A medley of seafood in a rich tomato sauce topped with mozzarella & served with w/fire bread	\$25.50

Pizza

Pizze rosso – pizza with a tomato base sauce

Gennaro's Special Mozzarella, italian pork sausage, mushrooms, peppers, onions, olives, sun-dried tomatoes, oregano	\$24
Gina's Special Mozzarella, salami, onion, prawns, pineapple oregano and garlic oil	\$24
Calabrese Mozzarella, salami, peppers, onion, olives, garlic oil	\$22
Aussie Mozzarella, ham, egg and bacon	\$22
Margherita Mozzarella, fresh basil	\$18
Marinara Mozzarella, assorted seafood, garlic, olive oil	\$26
Capricciosa Mozzarella, ham, mushrooms, olives	\$22
Napoletana Mozzarella, olives, anchovies, oregano	\$22
Americana Mozzarella, salami, onions, chilli	\$22
Ortolana Mozzarella, mushrooms, peppers, roasted pumpkin and potato, onion, olives, sun-dried tomatoes, garlic oil and oregano	\$22
Tropical Mozzarella, ham and pineapple	\$22

Pizze bianchi – pizza with an extra virgin oil base

Salsiccia Bianca Mozzarella, italian pork sausage, peppers, potato's, olives, oregano, touch of chilli	\$22
Patata Mozzarella, potato, onion, garlic oil and rocket	\$22
Pollo Mozzarella, chicken, mushrooms, roasted peppers, onion, and bbq sauce	\$22
Pumpkin Mozzarella, pumpkin, onions and rocket	\$22
Prosciutto Mozzarella, prosciutto, rocket, shaved parmesan	\$24

NO Half Half

Gluten Free Pizza Bases and Pasta's Available

Please note that whilst we endeavour to do our best, some menu items may contain traces of nut, egg, soy, seed and other allergens. Due to the nature of meal preparation and possible cross contamination, we cannot guarantee the total absence of the above ingredients.

Some olive dishes may also contain pips.

Salads

Italian	\$14
Mixed lettuce, tomato, onion, cucumber olives drizzled with EVO and balsamic	
Calamari Salad	\$24
Chargrilled calamari marinated with lemon and oil, served with lettuce, tomato, cucumber and spanish onions	
Caesar	\$17
Cos lettuce, croutons, poached eggs, bacon, anchovies and shaved parmesan	
With Chicken	\$21

Sides

Chips	\$7
Lightly fried and topped with oregano and sea salt	



Drinks

Red Wines	Glass	Bottle
House Red Willowglen Shiraz Cab	\$5	\$20
Shiraz Heathcote	\$8	\$32
Pinot Noir Yarra Valley Estate Grown	\$8.50	\$35
Merlot La Bossa	\$7	\$28
Sangiovese King Valley	\$7.50	\$30
Cab Sav Lucia Yarra Valley	\$8.50	\$35
White Wines		
Moscato Willowglen	\$7	\$28
Chardonnay Lorimer	\$8	\$32
Sav blanc 3 Tales	\$8	\$32
Pinot grigio King Valley	\$7.50	\$30
Premium Cuvee Yarra Valley	\$8.50	\$35
Prosecco Divici	\$8.50	\$35
Ciders		
Apple Somersby	\$7.50	
Pear Somersby	\$7.50	
Beers		
Corona	\$7.50	
Crown Lager	\$7	
Carlton Draught	\$6.50	
James Boag Light	\$6	
Peroni	\$8	
Fat Yak	\$8	
Little Creatures	\$8.50	

Spirits	
Johnnie Walker Red, Gin, Vodka, Ouzo, Midori	\$7.50
Johnnie Walker Black, Jim Beam, Canadian Club, Cointreau, Jack Daniels, Campari, Cinzano, Tequila, Baileys Frangelico, Sambucca, Wild Turkey	\$8.50
Soft Drinks	
Coke, Coke no sugar, Fanta, Sprite, Lift	\$4
Raspberry Lemonade	\$4
Lemon Lime Bitters	\$4.50
Soda Lime Bitters	\$4.50
Soda Water	\$4
Chinotto	\$4
Mineral Water 250ml	\$4
Mineral Water 500ml	\$7
Juice	
Orange Juice	\$4
Apple Juice	\$4
Coffee	
Short Black, Latte, Cappuccino, Flat White	\$4
Long Black, Short Macchiato, Long Macchiato	\$4
Hot Chocolate, Mocha,	\$4.50
Mug	50 cents extra
Ice Coffee, Ice Chocolate, Ice Mocha	\$5.50
Affogato (alcohol extra)	\$6
Tea	
English Breakfast, Earl Grey, Green Tea	\$4
Peppermint, Camomile	\$4