



Cucina Galileo



Fresh local produce.

Traditional artisan preparation.

Classic Italian dishes made the old fashioned way.

“Where Italians go to eat”

For all enquiries

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Or Email: info@cucinagalileo.com.au



Cucina Galileo

Per Iniziare / Starters

Olive Fritte Siciliane \$9

Sicilian style olives pan fried in extra virgin olive oil, garlic, herbs & a touch of chilli (V) (GF)

Panzanella Calabrese Sml \$15 / Lge \$22

Traditional Calabrese old school salad of *biscotto* (wood fired toasted bread) soaked in extra virgin olive oil, Italian herbs & mixed with chunky vine ripened tomatoes, basil, Spanish onion & olives (V)

Acciughe \$9

Italian style anchovies with extra virgin olive oil & chilli flakes (GF)

Tuscan Pumpkin Bruschetta \$9

Home style bread with oven roasted pumpkin, tender English spinach & shaved parmesan – 2 pieces (V) (GF)

Garlic Bread 4 pieces \$6 (V)

Pane di Casa con Olio & Aceto \$5

Freshly baked ciabatta bread with extra virgin olive oil & aged balsamic from Modena – 4 pieces (V)



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ACQUA MINERALE



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Antipasti / Entrée

Gamberi Saltati (GF) \$22

Fresh QLD prawns, pan seared in extra virgin olive oil with green olives, garlic, chilli, grape tomatoes & parsley

Nannata \$18

Sicilian style whitebait fritters infused with fresh mint, dill, garlic & lemon, finished with parmesan

Fiore di Zucchini Primavera \$18

Zucchini flowers filled with ricotta, sweet basil & roasted capsicum & fried in a light batter – (V)

Calamaretti Fritti \$18

Baby calamari fried in salt & pepper *rice* flour coating served with Chef's house made aioli (GF)

Fungo alla Griglia \$16

Grilled field mushroom drizzled with extra virgin olive oil & fresh herbs (V) (GF)

Salsicce di Finocchio con Cicoria \$18

Italian homemade pork & fennel sausages sautéed with market fresh chicory & garlic. (GF)

Involtini di Melanzane \$16

Fresh local made ricotta seasoned with sweet basil & roasted capsicum, wrapped with grilled eggplant & topped with fresh Neapolitan Sauce & sweet market fresh basil (V) (GF)

Antipasto per 2 \$35

Assortment of freshly sliced cured meats & Parmigiano Reggiano chunks (GF)



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Primi / 1st Course – Pasta & Risotto

Gluten Free Penne or Spaghetti available on request – allow extra time

Spaghetti Marinara \$28

Spaghetti & fresh seafood cooked with a splash of Napoletana Sauce & sweet red cherry tomatoes

Gnocchi al Pesto \$26

Freshly made potato gnocchi with a creamy Pesto sauce (V)

Lasagna Classica \$26

Homemade pasta layered with a traditional slow cooked pork & veal ragu with peas & finished with a light topping of béchamel

Linguine Vongole \$28

Linguine pasta with fresh baby clams, white wine & olive oil base with parsley & cherry tomatoes

Penne Ragu \$26

Penne pasta with slow cooked sauce of pork & veal pieces in a rich Napoletana sauce

Linguine Svizzero \$28

Linguine sautéed with capsicum, mushroom, Yamba prawns & homemade pancetta in an olive oil base

Risotto

Risotto Marinara \$28

Classic Arborio rice cooked in our special house made fish stock with fresh seafood & garlic & a splash of Napoletana sauce (GF)

Risotto Salsicce, Funghi & Tartufo \$28

A favorite from Umbria, Arborio rice with pork & fennel sausage, mixed mushrooms & drizzled with truffle oil (GF)

(V) option without sausage



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Secondi / 2nd Course – Carne / Meat

Veal Piccatine \$32

Tender crumbed veal medallions layered with roasted potatoes drizzled with a lemon rosemary butter & sweet chilli sauce, topped with broccolini & wafer thin fried leeks

Pork Belly – Pancetta di Maiale \$35

Succulent melt in your mouth pork belly, baked to perfection & served with potatoes & market fresh chicory sautéed with garlic & extra virgin olive oil

Osso Buco \$32

Slow baked fall off the bone veal Osso Buco cooked with carrots, onion, celery in a tomato base sauce & finished with our fresh aromatic gremolata (GF)

400 gram Cape Grim Rib Eye on the Bone \$36

Grilled to your liking & drizzled with Chef's special Salmoroglio dressing made with extra virgin olive oil, garlic, lemon juice & fresh herbs. Served with Italian green beans. (GF)

Optional sauces: Mushroom, Dianne or Pepper (GF) \$4ea

Pollo al Pesto \$30

Chicken breast filled & baked with fontina cheese & sage, wrapped in prosciutto & served with a creamy pesto sauce with rocket & rosemary baked potatoes (GF)



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Pesce / Fish

Baccala` Ghiotta \$33

Salted cod baked with fresh vine ripened tomato, shallots & olives. (GF)
Served with toasted pane di casa.

Pesce del Giorno *Market Price*

Fish of the day – ask your waiter

Salt & Pepper Snapper \$35

Grilled Whole Snapper with a light salt & pepper coating, served with our classic side salad of iceberg, radicchio & shaved fennel (GF)

Vinnies Famous

BBQ SEAFOOD Platter for 2 \$165

Pre-order Only

Lobster Mornay, Blue Swimmer Crab, Freshly shucked oysters, King Prawns, Moreton Bay Bugs, Baby Clams, Perch Fillets, Local Mussels...all grilled and served with Fresh Premium Sydney Rock Oysters, beer battered fries, salad & fresh lemon wedges (GF)



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Contorni / Sides

Insalata Classica Side \$6 / Small \$12 / Large \$18

Classic old school leaf salad of iceberg, radicchio & shaved fennel dressed with our special Galileo salad dressing (GF) (V)

Insalata Gorgonzola & Rucola Small \$12 / Large \$18

Rocket salad with gorgonzola cheese pieces tossed with our special Galileo salad dressing (GF) (V)

Baked Chats Potatoes with Rosemary

Side \$6 / Small \$12 / Large \$18 (GF) (V)

Verdure in Padella Side \$6 / Small \$12 / Large \$18

Pan fried seasonal greens sautéed with garlic & extra virgin olive oil (GF) (V)

Fries Side \$5 / Small \$8 / Large \$12 (GF) (V)



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Dolci / Desserts

Tiramisu Classico \$14.50

Chef's traditional tiramisu with savoiardi, coffee, marsala & mascarpone

Gelato Misto \$12.50

Surprise Trio of specialty gelato – flavours vary (GF)

Sticky Date Pudding \$12.50

Served with a scoop of creamy vanilla bean gelato

Nutella Tarte \$12.50

Our secret recipe, Ricotta, Mascarpone & Nutella tarte served with a scoop of vanilla bean gelato (GF)

Limoncello Flute \$14.50

Refreshing lemon gelato infused with swirls of Limoncello

Affogato \$14.50

Hazelnut gelato with a shot each of Frangelico Liquor & Espresso Coffee



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Bambini \$16

includes chocolate or vanilla gelato for dessert

Penne Napoletana

Penne with plain red Napoletana sauce (V)

Spaghetti Bolognese

Spaghetti pasta with pork & veal Bolognese in a slow cooked Napoletana sauce

Cotolette di Pollo

Chicken schnitzel & chips

Calamaretti & Patatine Fritte

Baby calamari & chips (GF)

Gluten Free Pasta Penne or Spaghetti available on request – allow extra time



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