



--BEVANDE ANALCOLICHE/SOFT DRINKS--

--ACQUA / WATER--

SPARKLING MINERAL WATER (500ML).....	4.00
SPARKLING MINERAL WATER (750ML).....	6.00
STILL WATER (750ML).....	5.00
SODA WATER.....	3.50
TONIC WATER.....	3.50

--BEVANDE / BEVERAGES--

LEMON LIME BITTERS.....	6.00
COKE,DIET COKE,COKE ZERO,COKE LIFE.....	3.50
SPRITE, LIFT, FANTA, CHINOTTO.....	3.50
GINGER ALE, GINGER BEER.....	3.50
ICED TEA (LEMON/PEACH).....	3.50

--SUCCHI DI FRUTTA / JUICES--

ITALIAN NECTAR (PEAR/PEACH).....	3.50
APPLE JUICE.....	3.50
ARANCIATA ROSSA.....	3.50
FRESH SQUEEZED ORANGE JUICE.....	5.00

--OTHERS--

ICED CHOCOLATE / ICED COFFEE.....	5.00
MILK SHAKE (VAN/CHOC/SBERRY).....	5.00

--BEVANDE ALCOLICHE / DRINKS--

--APERITIVI / APERITIF--

SPRITZ APEROL.....	10.00
AMERICANO.....	12.00
NEGRONI.....	12.00
MIDORI SPRITZ.....	12.00
CAMPARI.....	10.00

--BIRRE / BEERS--

CASCADE PREMIUM LIGHT.....	6.00
MENABREA.....	6.00
MESSINA.....	7.00
PERONI GRAN RISERVA.....	12.00
CROWN LAGER.....	7.00
CYDER STRAWBERRY&LIME.....	7.00

--DISTILLATI / SPIRITS--

JACK DANIELS.....	8.00
JIM BEAM.....	8.00
JOHNNIE WALKER.....	8.00
BUNDABERG RUM.....	8.00
BACARDI RUM.....	8.00

(With soft drink add \$2.00)

GOLOSO

--BRUSCHETTE PIZZE--

GARLIC.....	12.00
HERB.....	12.00
OLIVE.....	15.00
TOMATO.....	17.00

--ANTIPASTI / ENTREES--

ALL'ITALIANA: italian cold meat selection with hard cheese and green olives.....	20.00
BOCCONCINI	
RICOTTA E SPINACI: crumbed & deep fried ricotta and spinach croquettes.....	16.00
POLPETTE	
MELANZANE: crumbed & deep fried eggplant croquettes.....	16.00
CALAMARI: floured & deep fried calamari rings.....	18.00
NANNATA: silverfish fritters.....	16.00
WHITEBAIT: floured & deep fried whitebait.....	18.00

--INSALATE / SALADS--

GARDEN: lettuce, tomatoes, onions, olives, cucumbers & capsicums.....	sml 6.00 / lrg 9.00
RUCOLA: rocket lettuce topped with shaved parmesan...	sml 6.00 / lrg 10.00
CAPRESE: fior di latte mozzarella with tomatoes and basil.....	18.00

--MENU DEI BAMBINI / KIDS MENU--

BOLOGNESE: spaghetti pasta in a beef bolognese sauce.....	9.00
NAPOLI: penne pasta in a tomato Napoli sauce.....	9.00
PANNA & COTTO: penne pasta with ham in a cream sauce....	9.00
COTOLETTA	
ALLA MILANESE: choice of chicken or veal schnitzel.....	20.00

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GOLOSO

--FRESH HOMEMADE PASTA--

PAPPARDELLE

Long, very broad and flat approximately 2 to 3 cm wide egg pasta (Tuscany origin)

FETTUCCINE

Long, thick and flat approximately 6.5 mm wide egg pasta (Tuscany & Rome origin)

TAGLIOLINI

Long and flat approximately 3 mm wide egg pasta (Emilia Romagna & Marche origin)

SPAGHETTI ALLA CHITARRA

Long with a square cross section of 2-3 mm thick egg pasta (Abruzzo origin)

GILARDI

Long, thick approximately 1.5 cm wide egg and ricotta pasta (Lombardia origin)

GNOCCHI

Short and small egg and potato pasta (Abruzzo, Friuli Venezia Giulia, Veneto & Lazio origin)

STROZZAPRETI

Short, 1.5 cm wide then hand rolled to 5 mm thick and 2 to 3 cm long egg pasta (Naples origin)

--ITALIAN RAGU' SAUCE--

Ragu' is a meat-based sauce that is commonly served with pasta.

In northern Italy ragu' typically uses minced, chopped or ground meat like beef, pork, duck, wild boar, lamb, baby goat or venison meat, cooked with sautéed vegetables in a liquid that can be broth, stock, water, wine, milk, cream or tomato often in a combination.

In southern Italian regions ragu' is often prepared from substantial quantities of large, whole cuts of beef and pork, and sometimes regional sausages slow-cooked with vegetables and tomatoes

GOLOSO

--PASTA--

- MARINARA:** spaghetti alla chitarra pasta with squid, cuttlefish, prawns & mussels in a Napoli sauce..... **26.00**
- SICILIANA:** strozzapreti pasta with garlic, basil & eggplant in a Napoli sauce..... **24.00**
- AMATRICIANA:** strozzapreti pasta with red onion & pancetta in a Napoli sauce..... **24.00**
- PRAWNS & ASPARAGUS:** tagliolini pasta with garlic, asparagus, prawns & cherry tomatoes in olive oil sauce..... **26.00**
- BOSCAIOLA ALLA ROMANA:** fettuccine pasta with mushrooms, pancetta, salsiccia & peas in a cream sauce..... **24.00**
- GORGONZOLA:** fettuccine pasta with gorgonzola & walnuts in a cream sauce..... **24.00**
- TERRAMARE:** fettuccine pasta with prawns, mushrooms & avocado in a pink sauce..... **26.00**
- I GILARDI:** gilardi pasta with porcini mushrooms in a pink sauce..... **24.00**
- SORRENTINA:** gnocchi pasta with basil in a Napoli sauce topped with buffalo mozzarella & baked..... **22.00**

--OTHER PASTA--

- HOMEMADE LASAGNA:** layers of fresh egg pasta with bechamel & bolognese sauce, ham & parmesan..... **18.00**
- HOMEMADE CANNELLONI:** layers of fresh egg pasta rolled up and stuffed with ricotta and spinach..... **18.00**
- RISOTTO PORCINI:** Italian risotto with porcini mushrooms..... **22.00**

--GRANDMA'S RAGU'--

N.B. Check ragu' availability with the waiters

Choose a fresh homemade pasta to match your favourite ragu'

- BOLOGNESE:** slow-cooked beef mince ragu' in a tomato sauce..... **25.00**
- CAPRETTO:** braised baby goat ragu' in a tomato sauce..... **28.00**
- MAIALE:** slow-roasted pork ragu' in tomato sauce..... **28.00**
- CINGHIALE:** slow-roasted wild boar ragu' **28.00**
- ANATRA:** braised duck breast ragu' **28.00**
- CERVO:** diced stewing venison meat ragu' **28.00**

GOLOSO

Restaurant & Pizzeria

--CARNE / MEAT--

VITELLO

PARMIGIANA: pan fried veal scaloppini topped with sliced eggplant, tomato sauce & mozzarella.....**28.00**

VITELLO

AI FUNGHI: pan fried veal scaloppini in a mushroom sauce.....**28.00**

SALTIMBOCCA

ALLA ROMANA: pan fried veal scaloppini topped with Italian prosciutto.....**28.00**

POLLO

AL LIMONE: pan fried chicken breast in a lemon juice sauce.....**28.00**

POLLO

ALLA BOSCAIOLA: pan fried chicken breast with mushrooms & Italian pancetta in a cream sauce.....**28.00**

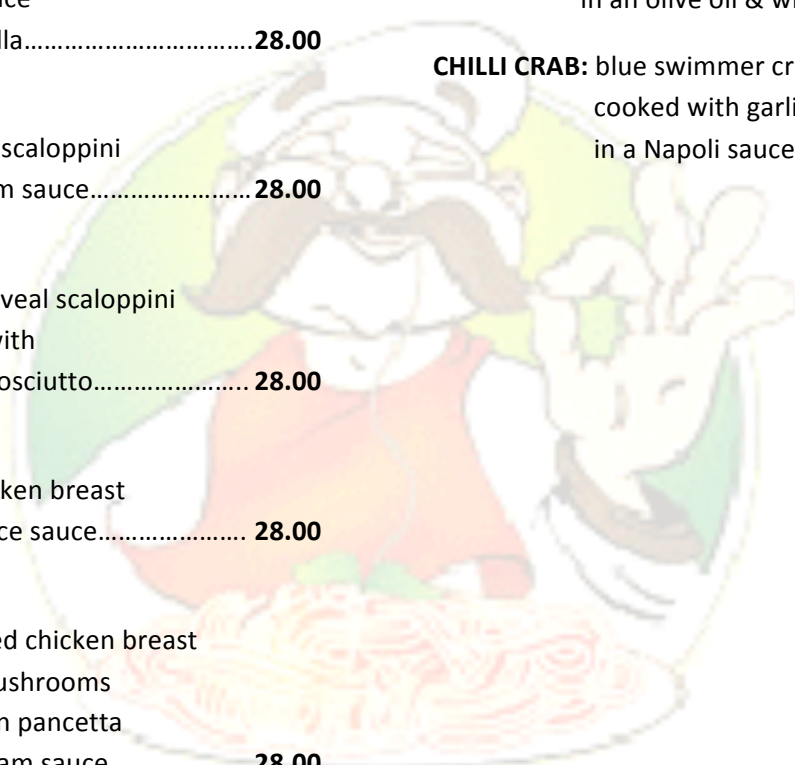
--PESCE / FISH AND SEAFOOD--

BARRAMUNDI

AI PORCINI: pan fried barramundi fillet with porcini mushrooms in an olive oil & white wine sauce...**30.00**

CHILLI CRAB:

blue swimmer crab cooked with garlic, chilli & basil in a Napoli sauce.....**35.00**



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GOLOSO

--PIZZE ROSSE / PIZZE WITH TOMATO SAUCE--

- MARGHERITA:** mozzarella, basil & olive oil.....**17.00**
- NAPOLI:** mozzarella, anchovies, olives & basil.. **18.00**
- SICILIANA:** mozzarella, eggplants & oregano..... **18.00**
- GUSTOSA:** mozzarella, salami, onion,
mushrooms, basil & chilli..... **18.00**
- VEGETERIAN:** mozzarella, mushrooms,
capsicums, onions & olives..... **18.00**
- ALOHA:** mozzarella, ham & pineapple..... **18.00**
- SALSICCIE:** mozzarella, Italian sausage
& mushrooms..... **19.00**
- SUPREMA:** mozzarella, ham, salami, onion,
cabanossi, mushrooms, olives
& pineapple..... **20.00**
- CAPRICCIOSA:** mozzarella, ham, mushrooms,
olives & artichokes..... **20.00**
- TOSCANA:** mozzarella, porcini mushrooms
mixed mushrooms,
salame della nonna,
& shaved parmesan..... **22.00**
- DIAVOLA:** mozzarella, hot salame..... **18.00**
- CALZONE ROMANO:** mozzarella, ham,
camembert & sausage..... **22.00**
- CALZONE CLASSICO:** mozzarella, ham,
ricotta & basil..... **22.00**

--PIZZE BIANCHE/PIZZE WITHOUT TOMATO SAUCE--

- GOLOSO:** mozzarella, rocket, provolone
& italian prosciutto.....**24.00**
- SONIA:** mozzarella, ham, mushrooms,
gorgonzola & provolone.....**20.00**
- QUATTRO FORMAGGI:** mozzarella, pecorino,
gorgonzola
& parmesan..... **20.00**
- CAPRESE:** mozzarella, sliced tomatoes & basil... **20.00**
- ALLE PATATE:** mozzarella, sliced potatoes,
pepper, rosemary & parmesan....**18.00**
- FIORI D'ORO:** mozzarella, zucchini flowers
& anchovies..... **19.00**
- FUNGHI:** mozzarella, mushrooms, parsley,
pepper & parmesan..... **18.00**
- AUSTRALIANA:** mozzarella, capsicum,
chicken & olives..... **22.00**
- CALZONE:** mozzarella, ricotta, spinach,
parmesan & provolone.....**20.00**

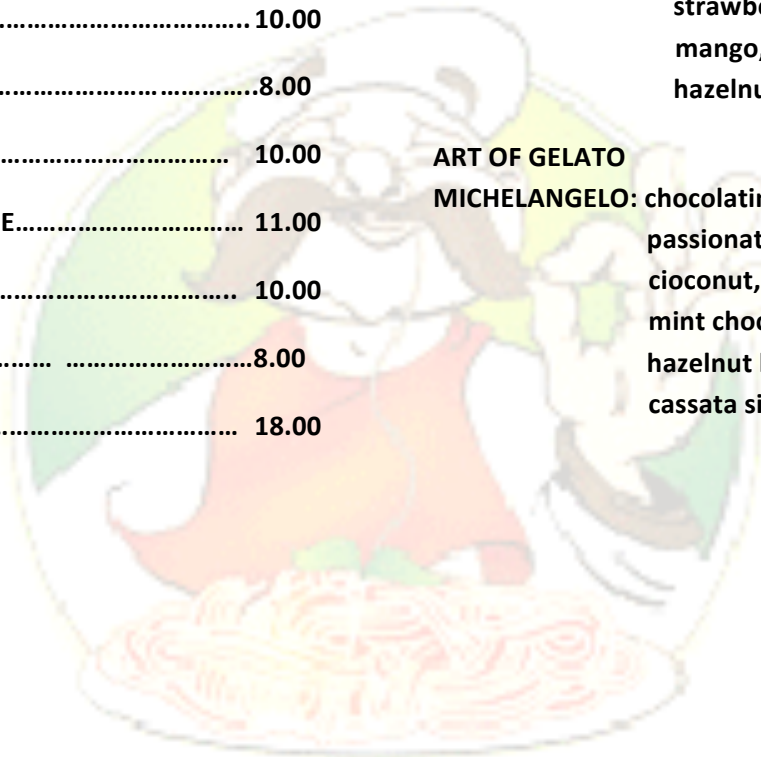
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GOLOSO

--DESSERT MENU--

--HOMEMADE-- Restaurant & Pizzeria **--GELATO--**

TIRAMISU.....	11.00	COPPA DI GELATO: chocolate,	
PANNACOTTA.....	.9.00	vanilla,	
CRÈME BRULE.....	10.00	lemon,	
CHOCOLATE MOUSSE.....	8.00	strawberry,	
CANNOLI SICILIANI.....	10.00	mango,	
SEMIFREDDO AL TORRONE.....	11.00	hazelnut.....	6.00
LIMONCELLO BABA'.....	10.00	ART OF GELATO	
RICOTTA CAKE.....	8.00	MICHELANGELO: chocolatino,	
NUTELLA CALZONE.....	18.00	passionate bite,	
		cioconut,	
		mint choc,	
		hazelnut bacio,	
		cassata siciliana.....	7.00



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