

ENTRÉES & SIDES

SOUP OF THE DAY	POA
WINTER ONLY, MAIN OR ENTRÉE SIZES AVAILABLE	
GARLIC BREAD	6.0
OVEN TOASTED CRUSTY BREAD WITH GARLIC, PARSLEY AND BUTTER [V]	
CHEESY BREAD	9.9
FRESH HERBED GARLIC BREAD WITH MELTED MOZZARELLA AND PARMESAN [V]	
SCHIACCIATA	15.9
SMALL PIZZA BASE TOPPED WITH FRESH TOMATO, BASIL, PROSCIUTTO AND EXTRA VIRGIN OLIVE OIL	
TRADITIONAL BRUSCHETTA	14.9
TOASTED WOOD OVEN BREAD TOPPED WITH FRESH TOMATOES, BASIL, BOCCONCINI AND EXTRA VIRGIN OLIVE OIL [V]	
SMOKED SALMON BRUSCHETTA	16.9
TOASTED WOOD OVEN BREAD WITH TASMANIAN SMOKED SALMON, CREAM CHEESE, CAPERS, SPANISH ONION AND ROCKET	
BOWL OF CHIPS WITH TOMATO OR BBQ SAUCE [V, GF]	9.9
(PLEASE NOTE OUR BBQ SAUCE IS NOT GLUTEN FREE)	
ADD EXTRA SAUCE 0.6	
WEDGES WITH SOUR CREAM AND SWEET CHILLI SAUCE [V, GF]	10.9
ADD EXTRA SAUCE 0.6	
SEASONAL VEGETABLES	8.9
STEAMED AND DRESSED WITH PARSLEY, BUTTER AND OLIVE OIL [V, GF]	
ROSEMARY POTATOES	8.9
CRISPY FRED KIPFLER POTATOES SEASONED WITH ROSEMARY [V, GF]	

SALADS

GARDEN SALAD	9.9
MIXED LETTUCE LEAVES, WITH CHERRY TOMATOES, CUCUMBER, SPANISH ONIONS, KALAMATA OLIVES, ROASTED CAPSICUMS, WITH A HONEY AND WHITE BALSAMIC VINAIGRETTE [V, GF]	
WARM CHICKEN SALAD	19.9
CHARGILLED CHICKEN TENDERLOINS WITH CUCUMBER, CHERRY TOMATOES, ROASTED CAPSICUM, AVOCADO, CANDIED WALNUTS, SPANISH ONIONS, KALAMATA OLIVES WITH A HONEY AND WHITE BALSAMIC VINAIGRETTE [GF]	
CAESAR SALAD	18.9
CRISP BABY COS LETTUCE LEAVES, CRISPY PANCETTA, SHAVED PARMESAN, ANCHOVIES, SOFT POACHED EGG AND CRUSTY PARMESAN CROUTONS	
WITH CHICKEN (3 PIECES TOSSED THROUGH SALAD)	+3.8
WITH PRAWNS (5 PRAWNS ON TOP OF SALAD)	+4.8
CHARGILLED LAMB SALAD	21.9
CHARGILLED MEDALLIONS OF LAMB BACKSTRAP, WITH MIXED LETTUCE LEAVES, CUCUMBER, CHERRY TOMATOES, SPANISH ONIONS, KALAMATA OLIVES, FETTA, ROASTED CAPSICUMS, CRISPY CROUTONS WITH A HONEY AND WHITE BALSAMIC VINAIGRETTE	

QUINOA AND HOLOUMI SALAD	18.9
ROASTED CAPSICUM, ROASTED PUMPKIN, QUINOA, ROCKET, BABY SPINACH, CHICK PEAS, CORN, BEETROOT, RED ONION AND GRILLED HOLOUMI DRESSED WITH HONEY VINAIGRETTE AND A BALSAMIC REDUCTION	

FOCACCIA

SELECTION, BAKED IN HOT OVEN
(AVAILABLE TO 5PM)

1. VIRGINIAN HAM, CHEESE, TOMATO, MIXED LETTUCE LEAVES AND HONEY MUSTARD VINAIGRETTE 13.5
2. CHICKEN, SUNDRIED TOMATO PESTO, AVOCADO, SPANISH ONIONS AND MIXED LETTUCE LEAVES 13.5
3. SLICED TURKEY BREAST, CRISPY BACON, CREAM CHEESE, CRANBERRY SAUCE AND MIXED LETTUCE LEAVES 13.5
4. ROASTED PUMPKIN, ROASTED CAPSICUMS, GRILLED EGGPLANT AND BASIL PESTO [V] 13.5
5. BACON AND EGG FOCACCIA 13.5

BuonGiorno.

SHOP 5/93 MAIN SOUTH RD

O'HALLORAN HILL

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www.caffebuongiorno.net.au



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BUFFET BREAKFAST

\$21.90 pp

Every Sat & Sun
9am - 11am

PASTA & RISOTTO

PENNE PUTANESCA	18.9
PENNE PASTA WITH KALAMATA OLIVES, CAPERS, ONION, ANCHOVIES, CHILLI, GARLIC, FRESH TOMATO, FINISHED WITH A RICH NAPOLETANA SAUCE	
SPAGHETTI BOLOGNESE	18.9
STRING PASTA WITH PORK, VEAL AND CHICKEN, SLOWLY COOKED WITH TOMATOES, FRESH THYME, ROSEMARY AND WHITE WINE, GARNISHED WITH PARSLEY	
FETTUCINE CARBONARA	18.9
FLAT RIBBON PASTA WITH BACON, CRACKED BLACK PEPPER, PARSLEY, PARMESAN AND CREAM FINISHED WITH AN EGG YOLK	
TORTELLINI ALLA PANNA	19.9
VEAL FILLED TORTELLINI WITH PAN FRIED MUSHROOMS, LEG HAM, PARSLEY, PARMESAN AND CREAM	
SPINACH RAVIOLI WITH RICOTTA CHEESE	19.9
SOFT PILLOWS OF PASTA FILLED WITH SPINACH AND RICOTTA COOKED IN A TRADITIONAL NAPOLETANA SAUCE WITH FRESH BASIL AND A HERB GARNISH [V]	
PENNE VEGETARIAN	20.9
SHORT PASTA TUBES WITH ROASTED PUMPKIN, BABY SPINACH, ROASTED CAPSICUM, PINENUTS FINISHED WITH A BASIL PESTO AND OLIVE OIL [V]	
PENNE AMATRICIANA	20.9
SHORT PASTA TUBES WITH PAN FRIED BACON, ONION, GARLIC AND CHILLI FINISHED WITH A RICH NAPOLETANA SAUCE	
PENNE CON POLLO	20.9
SHORT PASTA TUBES WITH PAN FRIED CHICKEN BREAST PIECES, CAPSICUM, MUSHROOM, GARLIC, PARMESAN IN A ROSÉ SAUCE	
LASAGNA (MAIN SIZE ONLY)	21.9
HOME-MADE LAYERED PASTA SHEETS WITH VIRGINIAN HAM, MOZZARELLA CHEESE, BOLOGNESE AND BÉCHAMEL SAUCE ACCOMPANIED WITH A FRESH GARDEN SALAD	
RISOTTO CON POLLO	21.9
PAN FRIED CHICKEN BREAST, MUSHROOMS, BABY SPINACH, PANCETTA, HONEY, BUTTER, MARSCAPONE AND PARMESAN [GF]	
FETTUCINE GAMBERI	23.9
FLAT RIBBON PASTA WITH PAN FRIED PRAWNS, CRISPY PANCETTA, BABY SPINACH, CHILLI, GARLIC IN A ROSÉ SAUCE FINISHED WITH CRUMBLLED FETTA	
SPAGHETTI MARINARA	25.9
STRING PASTA WITH PRAWNS, WHOLE BLACK SHELL MUSSELS, ANCHOVIES, CALAMARI, BARRAMUNDI, FLAMED IN BRANDY WITH GARLIC, PARSLEY, A HINT OF CHILLI, EXTRA VIRGIN OLIVE OIL AND A DASH OF TRADITIONAL NAPOLETANA SAUCE	

Gluten free pasta available \$3.50 extra

MEAT, POULTRY & SEAFOOD

BUONGIORNO MEGA BURGER	21.9
HERB FOCACCIA ROLL, FILLED WITH PAN FRIED SCALOPPINE, ONION, MUSHROOM, CHARGRILLED BACON WITH MELTED MOZZARELLA, CRISP LETTUCE, TOMATO AND FINISHED WITH A CHIPOTLE SAUCE SERVED WITH CHIPS AND CHIPOTLE DIPPING SAUCE	
VITELLO FUNGHI	24.9
PANFRED MEDALLIONS OF VEAL WITH A CREAMY MUSHROOM SAUCE SERVED WITH CRUSHED ROSEMARY POTATOES AND SEASONAL VEGETABLES	
PARMIGIANA	23.9
TENDER VEAL OR CHICKEN, SCHNITZEL, TOPPED WITH SHAVED LEG HAM, MELTED MOZZARELLA AND NAPOLETANA SAUCE, SERVED WITH CHIPS AND GARDEN SALAD	
POLLO PRINCIPESSA	24.9
CRISPY SKIN CHICKEN BREAST FILLET, FILLED WITH LEG HAM, ASPARAGUS AND CAMEMBERT CHEESE SERVED ON A CRISPY POTATO CAKE, TOPPED WITH A CREAMY MASCARPONE AND HONEY SAUCE	
SCHNITZEL	22.9
YOUR CHOICE OF VEAL OR CHICKEN TOPPED WITH A CHOICE OF EITHER PLAIN GRAVY, DIANNE SAUCE, PEPPER SAUCE OR FUNGHI SAUCE SERVED WITH A FRESH GARDEN SALAD AND GOLDEN CHIPS	
Salt n Pepper Prawns	24.9
LIGHTLY FLOURED SALT N PEPPER COATED PRAWNS SERVED WITH CHIPS SALAD AND AIOLI DIPPING SAUCE	
GARLIC PRAWNS	25.9
PANFRED KING PRAWNS WITH GARLIC AND PARSLEY, FLAMED IN BRANDY AND CREAM SERVED WITH A FRESH GARDEN SALAD AND STEAMED RICE	
MIXED GRILL COMBO	28.9
CHARGRILLED CHORIZO, ITALIAN SAUSAGE AND MARINATED TENDERLOINS, WITH GRILLED KING PRAWNS, GOLDEN WEDGES AND A SPICY PEPPER AND MUSHROOM SAUCE SERVED WITH A SIDE SALAD	
SCALLOPINE VEGE STACK	24.9
PAN FRIED SCALLOPINE, GRILLED EGGPLANT, ZUCCHINI, ROASTED CASICUM MELTED PARMESSAN, BACON & SAGE STACKED ON A CRISPY POTATO CAKE & T OPPED WITH A RICH TOMATO JUS	

PIZZA

	SML 9"	MED 12"	LGE 15"
TROPICANA	13.9	16.9	22.9
LEG HAM, PINEAPPLE, MOZZARELLA AND SAUCE			
MARGHERITA	13.9	16.9	22.9
FRESH TOMATOES, BASIL, MOZZARELLA AND SAUCE [V]			
PEPPERONI	15.0	19.0	24.0
PEPPERONI, MOZZARELLA AND SAUCE			
BUONGIORNO	15.5	19.5	23.9
LEG HAM, ROASTED CAPSICUMS, SALAMI, MUSHROOMS, OLIVES, MOZZARELLA AND SAUCE			
VEGETARIAN	16.5	19.5	23.9
GRILLED EGGPLANT, ROASTED CAPSICUMS, ROAST PUMPKIN, MUSHROOMS, MOZZARELLA AND SAUCE, FINISHED WITH FRESH ROCKET LEAVES [V]			
BBQ CHICKEN	16.5	20.5	25.9
CHICKEN, MUSHROOMS, ROASTED CAPSICUMS, SPANISH ONIONS, MOZZARELLA AND BBQ SAUCE			
THE LOT	17.9	21.5	25.9
HAM, SALAMI, PEPPERONI, PNEAPPLE, MUSHROOMS, KALAMATA OLIVES, ROAST CAPSICUM, ANCHOVES, SPANISH ONIONS, MOZZARELLA AND SAUCE			
SEAFOOD	20.5	24.9	27.9
PRAWNS, CALAMARI, MUSSEL MEAT, FSH PIECES, ANCHOVIES, MOZZARELLA AND SAUCE			
MEAT LOVERS	18.5	23.5	25.9
PEPPERONI, SALAMI, BACON, HAM, CHICKEN, CHORIZO, MOZZARELLA AND BBQ SAUCE			
CALZONE RUSTICO		21.9	
BAKED PIZZA PASTRY FILLED WITH SALAMI, LEG HAM, MUSHROOMS, OLIVES AND ROASTED CAPSICUM, SERVED WITH BOLOGNESE SAUCE			

PLEASE TAKE CARE WHEN EATING OLIVES AS WE CAN NOT
GUARANTEE THAT ALL OLIVES ARE PITTED

GLUTEN FREE BASES AVAILABLE ON SMALL ONLY ADD \$3.0

(PLEASE NOTE OUR BBQ SAUCE IS NOT GLUTEN FREE)