

## Bites

- Bruschetta **DF V VG** 7 EA  
Toasted bread with garlic, olive oil, cherry tomatoes, and basil
- Carpaccio Arrosto **DF GFA** 7 EA  
Roast beef carpaccio, porcini mushroom, black crispy polenta

## Starters

- Insalata Caprese **V GFA** 24  
Buffalo mozzarella, sliced tomatoes and basil
- Formaggio **V GFA** 25  
Selection of Italian cheeses with accompaniments (100gr)
- Insalata di Calamari **DF GFA** E 33/M 59  
Warm calamari salad with garlic, parsley, and fresh chilli
- Piatto di Salumi Italiani **GFA** 29  
Selection of Italian cured meats with accompaniments
- Maxi Tagliere **GFA** 59  
Selection of Italian cured meats and cheeses with accompaniments

## Steak

- Filetto di Manzo (220g) **DF GFA** 49  
Wagyu-Beef fillet, caramelised shallot and grilled portobello mushroom served with a porcini and wild mushrooms sauce

## Sides

- Insalata di Rucola e Pere **V DF GFA** 12  
Rocket and pears salad sprinkled with walnuts, grated Parmigiano and 5 years aged Italian balsamic dressing
- Verdure cotte **V GFA** 12  
Cooked seasonal vegetable.
- Bread 6  
(olive oil +4)  
(butter+4)

## Pasta

- Spaghetti alla Contadina **DF GFA** 27  
Spaghetti with fresh garden vegetables, fresh tomato sauce, garlic and basil
- Rigatoni alla Carbonara **GFA** 27  
Pasta tubes, pork guanciale, egg yolk, pecorino cheese topped with black pepper
- Maccheroni alla Calabrese **GFA**  29  
Maccheroni with pork n'duja paste, cherry tomatoes and stracciatella cheese
- Spaghetti alla Bolognese **GFA** 29  
Spaghetti with classic slow-cooked beef Bolognese
- Fettuccine alla Genovese **GFA** 34  
Fettuccine with classic slow-cooked pulled beef, Pinot Grigio wine and braised onions
- Fagottini con Tartufo e Spinaci **V** 34  
Squared shaped pasta filled with truffle, ricotta and spinach, served on butter, sage and smoked raclette cheese
- Spaghetti con le Cozze **DF** 37  
Spaghetti with mussels, caramelized cherry tomatoes, parsley and lemon zest
- Agnolotti al Nero di Seppia 39  
Squared shaped pasta filled with clams, king prawns and snapper served on a creamy basil and citrus sauce
- Spaghetti ai Frutti di Mare **DF GFA**  39  
Spaghetti with sea scallops, king prawns, flathead white fish and a touch of tomato-based sauce,
- Ravioli Wagyu 39  
Ravioli filled with wagyu beef served with butter and rosemary sauce
- Gnocchi con ragù D'anatra **GFA** 39  
Potato gnocchi with braised mince duck ragù topped with an orange reduction sauce



While Da Guido does its best to offer Gluten-free options, traces of gluten may be present due to cross-contamination. As such, we do not guarantee that any of our food is 100% gluten-free.

This menu is subject to change without notice  
An itemised 10% surcharge on Sundays and Public Holidays

1.15% surcharge for all cards

If you have any allergies or food intolerance, please let us know when ordering.

**DF** – Dairy Free / **V** – Vegetarian / **VG** – Vegan / **GFA** – Gluten free Available  
Gluten free pasta and gnocchi available on request extra \$5