



antipasti

Bruschetta Pepi e Pecorino  *V* *each* 8.9
Grilled bread topped with Spiced Capsicum spread, marinated Peppers and Pecorino Romano crisps. *(CONTAINS NUTS)*

Arancini ai Funghi *V-GF* 15.9
Crispy Mushroom Arancini (2) stuffed with Mozzarella and served with Truffle Mayo and Rocket.

Schiacciata all’Aglio *V* 16.9
Baked Garlic, Herbs, EVOO and Parmigiano Focaccia.

Caprese di Burrata *V-GF* 24.9
Burrata, heirloom tomatoes, EVOO, balsamic and basil
- ADD PROSCIUTTO + 6

Calamari Fritti *DF- (I)* **SM** 21.9
Flash fried Calamari, served with Rocket and **LG** 34.9
Garlic Mayo.

Gamberi Arrabbiata  *DF-GFA-(I)* 24.9
Prawn in Arrabbiata sauce with Chilli, Garlic, Tomato and Parsley served with grilled Bread.

Polpette della Nonna 24.9
Braised Beef and Pork Meatballs in Tomato and Basil sugo, topped with Pecorino cheese and served with grilled Bread.

Carboni’s Antipasto 32.9
Hand-sliced Italian charcuterie — Prosciutto di Parma, mortadella and soppressa salami — with crumbed Asiago cheese, stuffed pepperdew, marinated grilled vegetables and coccoli bread. Suggested for two and more.

fresh pasta

Ravioli Tricolore *V* 29.9
Fresh Ricotta and Spinach Ravioli served in a Roasted cherry Tomato Napoletana sauce topped with Buffalo Mozzarella, Parmigiano and Basil.

Spaghetti al Pesto *V* 29.9
Fresh Spaghetti Pasta with traditional Ligurian basil pesto *(CONTAINS NUTS)*
ADD PRAWNS + 6

Risotto alla Fiorentina *GF* 32.9
Creamy Risotto “Florence style” with Braised Chicken, Leek, Mushroom and Parmigiano cheese.

Gnocchi Norcina 32.9
Fresh Potato Gnocchi served with in-house made Pork and Fennel sausage mince, field Mushrooms and black Truffle creamy sauce topped with Parmigiano.

Casarecce al Ragù 36.9
Fresh Casarecce Pasta served with slow braised Lamb Shoulder and Beef Brisket in Vegetables and red Wine ragu’, topped with Parmigiano.

Ravioli di Mare *(M)* 36.9
Saffron Ravioli filled with Scallops and Prawns served in a Creamy Crustacean Bisque sauce with Herbs and Pangrattato.

Linguine Nere alla Marinara  *DF-(M)* 39.9
Fresh SQUID INK Linguine pasta with Vongole, Mussels, Calamari, Prawns and Scallops in Garlic, Chilli, White Wine and Tomato sauce. *(CONTAINS SHELLS)*

GLUTEN FREE PENNE PASTA AVAILABLE \$2

secondi

Barramundi alla Mediterranea *GF-(A)* 36.9
Seared Barramundi fillet served with Sicilian Caponata, garlic potatoes and salsa Verde

Pollo Valdostana *GF* 36.9
Oven-baked Chicken Breast topped with Mozzarella, Napoli and Parma Prosciutto served in a creamy sauce with Broccolini and Potatoes.

Cotoletta *GF* 36.9
Crumbed 300g Pork Cutlet served with Fries and Italian Slaw (cabbage, parsley, balsamic figs, pecorino, vincotto dressing)

Ossobuco alla Veneta *GF* 42.9
Slow Braised Beef Ossobuco “Venetian Style” served with soft Polenta, Roasted Vegetables, Jus and Herb Gremolata.

pizza

Margherita *V* 23.9
Tomato base, Buffalo Mozzarella, Parmigiano, Basil, EVO Oil.

Zucca *V* 26.9
Mozzarella base, Pumpkin, Herb Pesto, Goat Cheese, Roasted Onion, Pine Nuts. *(CONTAINS NUTS)*

Capricciosa 28.9
Tomato base, Mozzarella cheese, Italian Leg Ham, Mushroom, Olives, Artichokes.

Rustica 28.9
Tomato base, Mozzarella cheese, shaved Smoked Ham, Roasted Red Onion, Capsicum, Mushroom, Parmigiano cheese.

Maialona 28.9
Tomato Base, Mozzarella Cheese, Italian Leg Ham, House-made Pork sausage, Sopressa Salami.

Hot Vesuvio  28.9
Tomato base, Mozzarella cheese, Calabrese Salami, ‘Nduja Sausage, cherry Tomatoes, black Olives, Rocket.

della Casa 29.9
Mozzarella base, smoked Provola cheese, Field Mushroom, shaved Porchetta and Truffle Cream

Crudo 29.9
Tomato and Mozzarella cheese topped with Shaved Parma Prosciutto, Rocket, Cherry Tomatoes and freshly torn Buffalo Mozzarella.

GLUTEN FRIENDLY PIZZA BASE \$2
VEGAN MOZZARELLA \$2



contorni

Patate Fritte *V-DF-GF* 12.9
Bowl of Fries with Garlic Mayo

Carboni's Salad *V-GF* 15.9
Salad of Rocket, roasted Apple, shaved Pecorino, toasted Hazelnut, Lemon dressing. *(CONTAINS NUTS)*

Broccolini  *V-GF* 17.9
Pan Fried Broccolini with Romesco Salsa, Chilli, Herbs and Pangrattato. *(CONTAINS NUTS)*

menu notes

DIETARY & SEAFOOD ORIGIN GUIDE

V = Vegetarian | **DF** = Dairy Friendly | **GF** = Gluten Friendly
GFA = Gluten Friendly Available | **A** = Australian seafood
I = Imported | **M** = Mixed Australian & Imported seafood

PLEASE NOTE:

While every care is taken in the preparation of your meal, we cannot guarantee the complete absence of any allergens as used in large quantities throughout our cooking facilities, including WHEAT, SOY, NUTS, TREE NUTS, MILK and FISH

TRADING ON PUBLIC HOLIDAYS WILL ATTRACT AN ADDITIONAL 15% SERVICE FEE

italian house wines

	GLASS	BTL
Sparkling		
Prosecco	12	55
Pink Moscato	12	-
White		
Pinot Grigio	12	50
Soave	12	50
Chardonnay	13	55
Rosé	11	50
Red		
Montepulciano	12	50
Sangiovese	12	50
Pinot Noir	14	60

TURN PAGE FOR FULL WINE LIST

holgate brewery

	POT	SCHOONER	PINT
Lager	8	12	15
Pale Ale	8	12	15
Middy	8	12	15
Tropical Pale	8	12	15

italian stubbies

Menabrea	Bionda	11
Peroni Rosso	Lager	11
Peroni Leggera	Low Carb	11
Moretti	Lager	11
Peroni 0.0%	NO alcohol	9

cocktails

Spritz	17
Classic with Prosecco, Aperol, Soda and Orange	
Carboni’s Mule	19
Limoncello, Amaretto or Arancello mixed with lemon juice and finished with ginger beer.	
Gin Smash	21
Gin, basil, strawberry and citrus	
Blood Orange Margarita	21
Tequila, Cointreau, blood orange and lime, served on the rocks with a salted rim	
Limoncello Martini	21
Vodka, Limoncello, lemon and sugar	
Espresso Martini	21
Vodka shaken with Kahlua, Espresso coffee and sugar	
Amaretto Sour	21
Amaretto, lemon and sugar	

mocktails

Tropical Punch	14
Shaken Mixed Fruit Juice, Sugar, Raspberry and Lime	
Lychee and Cucumber Lemonade	14
Cucumber, apple, lychee and lemonade	
Spritz 0.0%	16
Prosecco ZERO, Bitter ZERO, Soda, Orange	

soft drinks

Italian Soft Drinks	7
Limonata, Blood Orange, Chinotto, Cola, Diet Cola, Ginger Beer	
Juices	5
Pineapple, Orange, Apple, Tropical	
Italian Bottled Water	7
Still, Sparkling	



sparkling

Champagne “Moët & Chandon Impérial” Brut	139
 CHAMPAGNE · France	
Crisp, creamy, elegant, citrusy, refined.	
Lambrusco “i Quercioli” Sweet	45
 DOC · Emilia Romagna	
Light-bodied, sweet, frothy, floral, juicy	
Prosecco “Coste di Ponente” Col Vettoraz Brut	85
 DOCG · Veneto	
Crisp, pear, green apple, floral, finely balanced	

white

Chardonnay “Miamup” Howard Park	75
 MARGARET RIVER - WA	
Buttery, creamy, fleshy, oaky, rich	
Pinot Grigio "Duca Catemario”	70
 COLLIO DOC - Friuli	
Crisp, mineral, textured, elegant, saline	
Riesling “Inigo” Sevenhill	65
 CLARE VALLEY - SA	
Crisp, light-bodied, citrusy, mineral, precise	
Sauvignon Blanc “Totino”	65
 ADELAIDE HILLS - SA	
Fresh, light-bodied, tropical, zesty, vibrant	
Vermentino “La Mora” Cecchi	65
 MAREMMA DOC - Toscana	
Fresh, citrus, floral, tropical, vibrant	

red

Chianti Classico “Cecchi”	75
 DOCG - Toscana	
Medium-bodied, red fruit, savoury, spicy, elegant	
Cabernet Sauvignon Majella	75
 COONAWARRA - SA	
Full-bodied, firm, cassis, minty, structured	
Merlot “Passione Sentimento” Pasqua	70
 IGT · Veneto	
Medium-bodied, ripe red fruit, velvety, spicy, soft	
Pinot Noir “The View” Stefani	90
 YARRA VALLEY - VIC	
Silky, medium-bodied, perfumed, savoury, elegant	
Primitivo “Appassimento”	70
 IGT - Puglia	
Full-bodied, plum, red fruit, liquorice, vanilla	
Shiraz Heathcote Stefani	75
 HEATHCOTE - VIC	
Rich, dark fruit, bramble, spice, white pepper	
Shiraz “Distinction” Tscharke	85
 BAROSSA - SA	
Full-bodied, plush, spicy, dark, generous	

the 3 kings

Amarone della Valpolicella - Famiglia Pasqua	155
 DOCG - Valpolicella	
Full-bodied, rich, silky, plush, warming	
Barolo “Rocche di Castelletto” - Cascina Chicco	155
 DOCG - Piemonte	
Full-bodied, firm, earthy, powerful, classic	
Brunello di Montalcino - Silvio Nardi	155
 DOCG - Montalcino	
Full-bodied, elegant, savoury, refined, structured	

sticky wines

Moscato di Pantelleria "Ventus”	55
 DOC - Sicilia	
375ml - Sweet, aromatic, citrus, apricot, honeyed	
Recioto Classico “Angelorum”	65
 DOCG - Valpolicella	
375ml - Sweet, rich, cherry, dried fruit, velvety	
Ratafià “Collefrisio”	55
 Abruzzo	
500ml - Sweet, cherry, red fruit, cocoa, rich	
Vin Santo del Chianti “Vallepicciola”	65
 DOC · Toscana	
375ml - Sweet, dried fruit, honey, almond, complex	

spirits

Price includes standard mixer

Gin, Gordon's	30ML	14
Gin, Vickers’	30ML	14
Gin, Four Pillars Rare Dry	30ML	16
Gin, Malfy Lemon	30ML	16
Gin, Malfy Orange	30ML	16
Whisky, Monkey Shoulder - Blended Malt	30ML	16
Whisky, Starward - Aussie Single Malt	30ML	16
Whisky, Glenfiddich - Scotch Single Malt	30ML	16
Whisky, Canadian Club	30ML	14
Whisky, Jim Beam - Bourbon	30ML	14
Whisky, Jack Daniel's - Bourbon	30ML	14
Whisky, Ballantine's - Scotch	30ML	14
Whisky, Jameson - Irish	30ML	14
Rum, Bacardi Blanco	30ML	14
Rum, Bundaberg	30ML	14
Rum, Sailor Jerry - Spiced	30ML	14
Tequila, Jose Cuervo - Reposado	30ML	14
Vodka, Czar	30ML	14
Vodka, Absolut	30ML	14
Vodka, Grey Goose	30ML	16

aperitivi

Americano	17
Vermouth Rosso, Campari and Soda	
Hugo Rosso	17
Elderflower liqueur, Pink Moscato	
Aperol Spritz	17
Prosecco, Aperol, Soda, Orange	
Negroni	21
Gin, Campari, Vermouth Rosso	

digestivi

Grappa, Poli Smooth	30ML	14
Grappa, Poli Elegant	30ML	14
Grappa, Sarpa Oro Barrique	30ML	16
Amari on the Rocks	30ML	14
Averna, Montenegro, Fernet, Cynar, Amaretto		

caffé

Espresso, Piccolo, Short Macchiato, Tea	5	
Caffé Corretto (espresso with a dash of Grappa)	6	
Mocha, Chai, Hot Chocolate	6	
Latte, Cappuccino	6	
 Our in-house made LIMONCELLO	30ML	8
<i>Limoncello. Arancello. Limonchilli</i>		

Carboni's pays homage to Raffaello Carboni, the Italian goldminer and Eureka rebel whose story became part of Ballarat's history.

Since 2015, we have continued that Italian spirit by
bringing a slice of Italy to Ballarat
through our restaurant, delis, cooking classes and event catering.

Check all we do at WWW.CARBONIS.COM.AU



JOIN THE CARBONI'S CLUB

Scan the QR code to download the Carboni's APP, join our club and enjoy member rewards, special offers, birthday treats and first access to events.

SCAN TO JOIN