

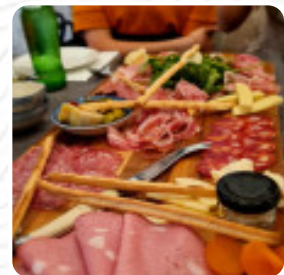


Da Guido Melbourne la Pasta Menu

<https://menuweb.menu>

130 Lygon St | Carlton, Melbourne, Victoria 3053, Australia

+61385284547 - <http://www.daguidomelbourne.com>



The menu of Da Guido Melbourne la Pasta from Carlton comprises about **176** different courses and drinks. On average you pay about A\$45 for a dish / drink. Located in the heart of Lygon Street, Da Guido is the ideal destination for leisurely meals with friends and memorable celebrations with family. Indulge in delicious drinks and exquisite cuisine prepared by our Italian chefs trained in our Venetian restaurant in Italy. Our selection of Italian wines comes from small artisan winemakers we personally know and trust. From handmade tagliatelle to authentic spaghetti, our menu offers a variety of traditional Italian specialties to delight your taste buds.

Da Guido Melbourne la Pasta Menu



Desserts

CHOCOLATE TART

Entrées

GARLIC BREAD

A\$10

Soups

SOUP OF THE DAY

A\$25

Sashimi

TUNA TARTAR

Primi

RAVIOLI WAGYU

A\$40

Snacks

BRUSCHETTA

Seafood

CALAMARI

Drinks

BEER

Appetizer

TARTARE

Antipasti - Starters

CARPACCIO

Main Course

TAGLIATA DI MANZO (300GR)

A\$50

Antipasti & Insalate

HOUSE MIXED ANTIPASTO

Cider

MONTEITH'S, APPLE CIDER NZ

Schwarze Tees

EARL GREY

Digestivi - Digestifs

SAMBUCA MOLINARI

Licores

VERMOUTH MARTINI ROSSO

Contorni

VERDURE SALTATE

A\$14

Hot Drinks

COFFEE

Bread

GARLIC BREAD

Tea

GREEN TEA

For The Table

CHEESE

A\$28

Coffee

ESPRESSO

A\$4

Da Guido Melbourne la Pasta Menu



Bites

CARPACCIO ARROSTO A\$20

Extra Toppings

BUFFALO MOZZARELLA A\$25

Non-Alcoholic Drinks

SAN BENEDETTO, STILL MINERAL WATER

Teas

CHAMOMILE

Italian Specialties

FOCACCIA

Liqueurs

LIMONCELLO VILLA MASSA

The Italians

AMARO BRAULIO

Liquori

AMARO MONTENEGRO

Selection Of Tea Forté Loose Teas

GINGER LEMONGRASS

Spirits Christmas Offer

BAILEYS THE ORIGINAL IRISH CREAM

Biscuits And Cookies

ROCKET SALAD A\$14

Sweet Morning And Breakfast

ENGLISH BREAKFAST

Beer & Ciders

MENABREA LAGER, IT

Hot Espresso Beverages

ITALIAN HOT CHOCOLATE A\$6

Bitter-Süße Momente

AMARETTO DISARONNO ORIGINALE

Gascony: Armagnac, France

BAS ARMAGNAC, DELORD 1985 A\$19

Sake & Sprits

VODKA GREY GOOSE

Sweet Wine Flights

DESSERT WINE A\$16

Caffe Bean Curve (Vic)

FLAT WHITE LATTE A\$5

Pasta – Noodles

FETTUCCINE ALLA BOLOGNESE A\$30

Da Guido Melbourne la Pasta Menu



Pastapaste E Zuppa

MACCHERONI ALLA'ARRABBIATA A\$28

Gnocchi

GNOCCHI ALLA GENOVESE A\$40

GNOCCHI

Wine

CHIANTI

BOTTLE OF WINE

Rose

PRATELLO SANT' EMILIANO,
ROSÉ 2016 (LOMBARDIA IT) A\$49

CIRCE, PINOT NOIR ROSÉ 2016
(MORNINGTON PENINSULA VIC) A\$55

Secondi/Mains

POLLO ALLA CACCIATORA
(400GR) A\$38

FILETTO DI PESCE (230GR) A\$50

Alcoholic Drinks

APEROL

APEROL SPRITZ

AMARO AVERNA

Beverages

CHAI TEA

LEMON, LIME AND BITTER

SAN BENEDETTO SPARKLING MINERAL
WATER

DOLCI E FORMAGGI

CROSTATA ALLE PERE E
MANDORLE* A\$13

TIRAMISÙ 'GUIDO ' A\$16

SELECTION OF ITALIAN CHEESES
(100GR) A\$25

Restaurant Category



ITALIAN

GLUTEN FREE

DESSERT

Salads



CALAMARI SALAD

CAPRESE

CAPRESE SALAD

ARUGULA SALAD

aperitivi

CAMPARI, ICE AND ORANGE A\$12

VERMOUTH, PREGIATO CARPANO
ANTICA FORMULA A\$12

DRY GIN MGC A\$15

DRY GIN, BOMBAY SAPPHIRE A\$14

Dessert



GELATO A\$11

MIXED BERRIES
PARFAIT A\$13

AFFOGATO A\$17

TIRAMISU

TARTUFO

Da Guido Melbourne la Pasta Menu



Soft Drinks

COCA COLA COCA ZERO SPRITE
CHINOTTO, GALVANINA
LEMON ICED TEA, GALVANINA
ORANGE JUICE, JOE'S CLASSICS
APPLE JUICE, JOE'S CLASSICS
TONIC WATER FEVER TREE

Beers

PERONI, LA ROSSA, LAGER (IT)
PERONI, LEGGERA, LIGHT LAGER (IT)
HAWTHORN, BREWING COMPANY (AUS)
GOLDEN ALE
HAWTHORN, BREWING COMPANY (AUS)
PALE ALE
HAWTHORN, BREWING COMPANY (AUS)
AMBER ALE
HAWTHORN, BREWING COMPANY (AUS)
INDIA PALE ALE
CARLTON, DRAUGHT, LAGER (AUS)

Sparkling

PROSECCO, COL SAN GIACOMO DOC
VALDOBBIADENE (VENETO IT)
TRADITIONAL METHOD,
MONSUPELLO OLTREPÒ PAVESE
PINOT NERO (LOMBARDIA IT) A\$69
BRUT
TRADITIONAL METHOD,
MONSUPELLO OLTREPÒ PAVESE
PINOT NERO (LOMBARDIA IT) A\$79
MILLESIMATO 2009
TRADITIONAL METHOD,
MONSUPELLO OLTREPÒ PAVESE
PINOT NERO (LOMBARDIA IT) A\$79
ROSÉ
CHAMPAGNE, FALLET DART
DRACHY SUR MARNE (FRANCE) A\$99
CUVÉE DE RÉSERVE

CHAMPAGNE, FALLET DART
DRACHY SUR MARNE (FRANCE) A\$119
MILLÉSIMÉ 2006
MOSCATO, TAYLOR FERGUSON

These Types Of Dishes Are Being Served

PASTA
SPAGHETTI
BREAD
TOSTADAS
SALAD
SOUP
DESSERTS

Pasta



SPAGHETTI ALLA CARBONARA	A\$30
SPAGHETTI ALLA MARINARA	A\$40
FETTUCCINE AI GAMBERI	A\$40
FAGOTTINI CON TARTUFO E SPINACI	A\$36
AGNOLOTTI AL NERO DI SEPPIA	A\$40
RAVIOLI	
CARBONARA	
FETTUCCINE	
ARUGULA	

Ingredients Used



PEPPERMINT
TUNA
SEAFOOD
TOMATO
MOZZARELLA

Da Guido Melbourne la Pasta Menu



CHOCOLATE

CHEESE

DUCK

GARLIC

SPINACH

White

RONCUS CAPRIVA DEL FRIULI
COLLIO (FRIULI VENEZIA GIULIA IT) VECCHIE VIGNE 2010 A\$119

RONCUS CAPRIVA DEL FRIULI
COLLIO (FRIULI VENEZIA GIULIA IT) FRIULANO 2016 A\$72

RONCUS CAPRIVA DEL FRIULI
COLLIO (FRIULI VENEZIA GIULIA IT) RIBOLLA GIALLA 2016 A\$72

RIBOLLA, GRAVNER COLLIO
ORIENTALE 2007 (FRIULI VENEZIA GIULIA IT) A\$249

SOAVE, TAMELLINI 2016 (IT) A\$59

VERMENTINO DI SARDEGNA, GIBA
2015 (IT) A\$69

MONSUPELLO OLTREPÒ PAVESE
(LOMBARDIA IT) PINOT GRIGIO 2015

MONSUPELLO OLTREPÒ PAVESE
(LOMBARDIA IT) RIESLING 2014 A\$49

MONSUPELLO OLTREPÒ PAVESE
(LOMBARDIA IT) MÜLLER THURGAU 2014 A\$49

MONSUPELLO OLTREPÒ PAVESE
(LOMBARDIA IT) CHARDONNAY 2015 A\$49

SAUVIGNON BLANC, ASHBROOK
ESTATE 2017 (MARGARET RIVER WA)

SAUVIGNON BLANC, LAWSON'S
DRY HILLS 2016 (NZ) A\$54

RIESLING, PETALUMA 2014
(CLARE VALLEY SA) A\$68

After Dinner

SHERRY NPU AMONTILLADO A\$12

GRAN ARMAGNAC VSOP
JANNEAU A\$15

SCOTCH WHISKY,
GLENMORANGIE 10 Y HIGHLAND A\$15

SCOTCH WHISKY, LAPHROAIG 10
Y ISLAY A\$15

BOURBON WHISKY, WILD TURKEY A\$12

GRAPPA RISERVA, NARDINI A\$15

AMARO, FRANGELICO A\$12

PORTO, BURMESTER, LATE
BOTTLED VINTAGE A\$12

SPARKLING MOSCATO, TAYLOR
FERGUSON

SHERRY, LUSTAU, EMILIN A\$12

JAMAICA, RUM V/X APPLETON,
ESTATE A\$10

WHISKY, GLENMORANGIE 10 Y
HIGHLAND A\$15

WHISKY, LAPHROAIG 10 Y ISLAY A\$15

BURBON WHISKY, WILD TURKEY A\$12

VODKA, GREY GOOSE, WITH
FEVER TREE TONIC WATER A\$14

DRY GIN MGC WITH FEVER TREE
TONIC WATER A\$15

DRY GIN, BOMBAY SAPPHIRE,
WITH FEVER TREE TONIC WATER A\$14

Red

MONSUPELLO OLTREPÒ PAVESE
(LOMBARDIA IT) MERLOT, MONSÛPÉ
2012

MONSUPELLO OLTREPÒ PAVESE
(LOMBARDIA IT) PINOT NERO 3309, 2009 A\$127

BUONDONNO CASTELLINA IN CHIANTI
(TOSCANA IT) CHIANTI, CLASSICO 2013

Da Guido Melbourne la Pasta Menu



BUONDONNO CASTELLINA IN
CHIANTI (TOSCANA IT) CHIANTI,
CLASSICO RISERVA 2013 A\$95

CASANOVA DI NERI
MONTALCINO (TOSCANA IT)
ROSSO, DI MONTALCINO 2012 A\$119

CASANOVA DI NERI
MONTALCINO (TOSCANA IT)
BRUNELLO, DI MONTALCINO
TENUTA NUOVA 2009 A\$249

FORNACELLA MONTALCINO
(TOSCANA IT) ROSSO, DI
MONTALCINO 2014 A\$79

FORNACELLA MONTALCINO
(TOSCANA IT) BRUNELLO, DI
MONTALCINO 2011 A\$129

ZENATO (PESCHIERA DEL GARDA
IT) VALPOLICELLA, CLASSICO
SUPERIORE 2014 A\$59

ZENATO (PESCHIERA DEL GARDA
IT) RIPASSA, VALPOLICELLA
SUPERIORE 2013 A\$89

ZENATO (PESCHIERA DEL
GARDA IT) AMARONE, DELLA
VALPOLICELLA 2013 A\$199

REDESDALE ESTATE (HEATHCOTE
VIC) SHIRAZ 2005 A\$79

REDESDALE ESTATE (HEATHCOTE
VIC) CABERNET SAUVIGNON A\$89
CABERNET FRANC 2003

NEBBIOLO, TRAVAGLINI
GATTINARA 2005 A\$109

SHIRAZ, LONGLEAT 2013 (MURCHISON
VIC)

MERLOT SANGIOVESE, CHRISMONT
CASA ROSSO 2014 (KING VALLEY IT)

CABERNET SAUVIGNON, FALLEN
GIANT 2014 (HALLS GAP VIC) A\$49

PINOT NOIR, BELLVALE QUERCUS 2013
(GIPPSLAND VIC)

MONTEPULCIANO D'ABRUZZO, TENUTA
ULISSE 2014 (ABRUZZO IT)

GRENACHE SHIRAZ MATARO, COOPER
BURNS 2013 (BAROSSA VALLEY SA)

CARIGNANO DI SARDEGNA, GIBA
2015 (IT) A\$69

FONTANA CASTIGLIONE
FALLETTO (PIEMONTE IT) A\$59
BARBERA D'ALBA 2013

FONTANA CASTIGLIONE
FALLETTO (PIEMONTE IT) A\$69
NEBBIOLO 2013

FONTANA CASTIGLIONE
FALLETTO (PIEMONTE IT) A\$119
BAROLO 2011

Da Guido Melbourne la Pasta

130 Lygon St | Carlton,
Melbourne, Victoria 3053,
Australia

Opening Hours:

Monday 18:00 -22:00
Tuesday 18:00 -22:00
Wednesday 18:00 -22:00
Thursday 18:00 -22:00
Friday 18:00 -22:00
Saturday 12:00 -15:00 17:00
-22:00
Sunday 12:00 -15:00 17:00 -22:00

Made with [Menu](#)

