

BREADS & PIZZA CRUST

GARLIC BREAD \$7.90

Italian Bread with Butter, Garlic & Parsley
(Add Mozzarella +\$2)

TOMATO BRUSCHETTA \$8.90

Italian Bread served with Roma Tomatoes,
Oregano, Onion, Basil & Evoo

FETTA \$8.90

Italian Bread with spread of Olive Paste,
Grilled Eggplant, Roasted Capsicum & Fetta
(Gluten free option available +\$2.9)

GARLIC CRUST \$13.00

Garlic, Oregano, Rosemary & Evoo served with Dips
[Add Mozzarella +\$2]

CHILLI CRUST \$15.00

Chilli, Oregano, Mozzarella & Evoo served with Dips

BRUSCHETTA CRUST \$16.00

Roma Tomatoes, Onions, Oregano, Basil & Evoo

STARTERS

CHIPS BOWL \$8.00

Served with Aioli & Tomato Sauce

HOT OLIVES \$8.00

House Marinated

ARANCINI \$14.00

Italian Rice Balls in Bread crumbs w/ Blue Cheese Sauce

CHEESY MEATBALLS \$14.00

Homemade Italian Meatballs cooked w/ Napoli Sauce & Mozzarella

SALT & PEPPER SQUID \$16.00

Fried Calamari w/ Aioli & Bed Of Green

OCTOPUS & CALAMARI (GF) \$18.00

Marinated Octopus & Grilled Calamari,
Rockets, Lemon & Basil Pesto

CHIPOTLE PRAWNS \$16.00

Lightly Fried Prawns w/ Garlic, Chilli, Shallots
& smokey chipotle Mayo

GARLIC PRAWNS \$19.00

Sauteed Prawns in Olive Oil, Garlic & Parsley
w/ Neapolitan Sauce served w/ Garlic Bread

MUSSELS \$19.00

Neapolitan Sauce w/ Italian Sausages Served W/ Italian Bread

SEAFOOD STEW \$23.00

Octopus, Prawns, Calamari, Scallops,
Mussels, Vongole slow cooked in Neapolitan &
Cherry Tomatoes served w/ Italian Bread

SALAD

ROCKET SALAD (GF) \$12.00

Rocket Leaf Tossed w/ Pear, Parmigiano & Balsamic Dressing

CAPRESE SALAD (GF) \$14.00

Roma Tomatoes, Buffalo Mozzarella, Olives, Oregano, Basil,
Reduced Balsamic Glaze & Evoo

ITALIAN SALAD (GF) \$14.00

Mixed Lettuce, Tomatoes, Roasted Capsicum, Spanish Onions, Olives,
Cucumber & White Wine Vinegar w/ Buffalo Mozzarella

HALLOUMI & STRAWBERRY SALAD (GF) \$18.00

Spinach, Rockets, Walnuts, Dried Goji Berries
Infused with Reduced Balsamic Glaze

LEAN & HEALTHY SALMON \$25.00

Tasmanian Salmon Fillet served with Avocado,
Cherry Tomatoes, Butternut Pumpkin, Almond Flakes,
Mix leaves & Beetroot and Blood Orange dressings

SALAD ADDITIONS -

Grilled Halloumi \$4.50 , Grilled Chicken \$6.00

Grilled Octopus \$6.00 , Prawns \$6.00

RISOTTO

PESCATORE RISOTTO \$25.00

Prawns, Calamari, Vongole, Mussels, White Wine,
Chilli, Garlic & Neapolitan Sauce

CHICKEN RISOTTO \$25.00

Chicken, Mushroom, shallots, cream & White Wine

VEGETARIAN RISOTTO \$25.00

Seasonal Vegetables w/ Garlic, Shallots Basil Pesto & Fetta

PRAWN & SAFFRON RISOTTO \$25.00

Saffron Prawns, Chilli, Garlic, Basil Pesto & Parmigiano

PASTA

LINGUINE PRAWN \$25.00

Baked in a Parcel w/ Garlic, Nduja Salame,
Cherry Tomatoes, Parsley & Evoo

SEAFOOD LINGUINE \$25.00

Linguine with Vongole, Scallops, Mussels,
Fish Aglio olio & Parsley

VITALY SQUID INK (SIGNATURE) \$26.00

Squid Ink Pasta, w/ Prawns, Salami, Garlic,
Squash Cherry Tomatoes & Wild Rockets

SPAGHETTI BOLOGNESE \$22.00

Spaghetti w/ Ground Beef, Aromatic Vegetables
Slowly cooked in Red Wine & Tomatoes

SPAGHETTI CARBONARA \$22.00

Bacon, Cream, Parmigiano, Egg & Cracked Pepper

SPAGHETTI MEATBALLS \$22.00

Homemade Beef Meatballs, Neapolitan,
Parmigiano, Basil & Chilli

SPAGHETTI PORTOFINO \$25.00

Vongole, Mussels, Prawns, Calamari w/
Neapolitan Sauce (Chilli Optional)

GNOCCHI SORRENTINA \$22.00

Homemade Potato Gnocchi, Neapolitan Sauce, Basil
Mozzarella & Parmigiano

GNOCCHI ZUCCA \$25.00

Roasted Pumpkin, Pinenuts, Goat
Cheese & Baby Spinach

GNOCCHI FORMAGGI \$25.00

Gorgonzola, Parmigiano, Mozzarella,
Scarmorza Cheese & Parsley

RAVIOLI PILLOWS \$26.00

Homemade Pasta Filled w/ Ricotta, Spinach
Tossed in Rosa Sauce & Mozzarella

RIGATONI EGGPLANT \$22.00

Eggplant in Neapolitan Sauce,
Basil, Chilli & Ricotta Cheese

LINGUINI & VONGOLE \$25.00

Garlic, White Wine, Herbs w/ Vongole
& Evoo (Chilli Optional)

SPAGHETTI PUTTANESCA \$22.00

Capers, Black Olives, Anchovies, Onions, Parsley,
Cherry Tomatoes, Garlic & Evoo

LASAGNE \$22.00

Homemade lasagne with beef, bechamel
& Neapolitan

RIGATONI 'NDUJA \$22.00

Nduja, Onion, Basil, Chilli, Olives & Parmigiano

RIGATONI CALABRASE \$24.00

Italian Sausages, Olives, Neapolitan &
Homemade Meatball

RIGATONI SALSICCIA \$24.00

Italian Sausage, Mushrooms, Onions, Cream Finished
w/ Truffle Oil & Parmigiana

MARIE MONTI \$25.00

Penne, Prawns, Chicken, Bacon, Mushrooms,
Shallots w/ Rosa Sauce

PENNE PRAWN VODKA \$24.00

Sauteed Prawns, Garlic, Asparagus
Flamed w/ Vodka & Rosa Sauce

PENNE VEGETARIAN \$22.00

Garlic w/ Seasonal Vegetables,
Herbs & Basil Pesto

PESTO POLLO \$24.00

Penne w/ Chicken, Cream, Semi Dried Tomatoes & Basil Pesto

PENNE ROMANA \$24.00

Chicken, Mushrooms, Avocado, Cherry
Tomatoes, Cream & Parmigiano

WOODFIRE PIZZA

MARGHERITA \$19.00

Old School Italian Napoli w/ Buffalo
Mozzarella, Oregano & Basil

DAVIOLA \$24.00

Napoli Sauce w/ Mozzarella, Hot Salami,
Olives & Onion

CAPRICCIOSA \$24.00

Napoli Sauce w/ Mozzarella, Ham,
Mushrooms & Olives

CICCIO PICANTE \$25.00

Mushrooms, Italian Sausage, Gorgonzola,
Nduja & Mozzarella Cheese

FUNGI & FETTA \$24.00

Garlic Base w/ Mozzarella, Mushroom, Rosemary,
topped w/ Rocket, Fetta & Drizzle of Truffle oil

THAT'S AMORE \$24.00

Napoli Sauce w/ Mozzarella,
Salami, Chicken & Onions

SUPREME \$25.00

Napoli Sauce w/ Mozzarella, Ham, Salami,
Capsicum, Mushroom, Olives & Onions

4 CHEESE \$25.00

Mozzarella, Scarmorza,
Parmesan, Gorgonzola

NAPOLITANA \$24.00

Napoli Sauce W/ Mozzarella, Anchovies,
capers Olives & Oregano

VEGETARIAN \$25.00

Napoli Sauce w/ Mozzarella, Eggplant,
Olives, Mushrooms, Onions & Pineapple
(Make it vegan with \$1 extra)

PROSCIUTTO \$24.00

Napoli Base w/ Mozzarella, Shaved Parmesan,
Wild Rockets & Prosciutto

GAMBERI \$25.00

Prawns, Cherry Tomatoes, Chilli, Basil

BBQ Chicken \$24.00

Smoky Bbq w/ Mozzarella, Chicken,
Mushroom & Onions

BBQ CARNE \$25.00

Smoky Bbq w/ Mozzarella, Ham,
Salami, Sausages & Bacon

VITALY SPECIAL \$26.00

Chilli Garlic Base w/ Mozzarella, Hot Salami,
Wild Rockets, Ricotta & Honey

CALZONE \$24.00

Hot Salami, Ricotta, Basil, Parmesan, Evoo

AUSSIE AUSSIE \$24.00

Napoli Base w/ Mozzarella, Chicken,
Bacon & Pineapple

VEGAN \$25.00

Vegan Mozzarella, roasted cauliflower w/ maple syrup
and chilli topped with rockets & Almond flakes

MAINS

CHICKEN LIMONE 26

Grilled Chicken w/ White Wine, Garlic
Buttery Lemon Jus & Herbs

CHICKEN BOSCAIOLA 26

Grilled Chicken w/ Bacon, Mushrooms,
Onions in Creamy Sauce

CHICKEN SCHNITZEL 26

Panko Crumbed Chicken w/ Parmigiano & Chips
(Parmigiana Version +\$1.50)

CHICKEN PRAWN AVOCADO 27

Grilled Chicken Fillet w/ Prawns, Avocado,
snowpeas & cream

RIB EYE 30

Nolans Grass Fed Dry Aged Rib Eye Marble Score 3

Choose Sauce -

Diana Sauce / Pepper Sauce

SCALOPPINE SALTIMBOCCA \$28.00

Jumps in the Mouth- Sauteed Veal Layered
w/ Prosciutto, Fresh Sage Leaves
bathed in Buttery Lemony Sauce

SCALOPPINE MELANZANE \$28.00

Pan seared Veal Topped w/
Eggplant, Mozzarella
Cheese In Neapolitan Sauce

SCALOPPINE MARSALA \$28.00

Pan Fried Veal cooked with
Marsala Wine & Cream

SCALOPPINE PUTTANESCA \$28.00

Capers, Black Olives, Anchovies, Cherry
Tomatoes, Onions & Parsley

GRILL SALMON \$30.00

Tasmanian Salmon Fillet served W/ Steamed rice,
Prawns & Garlic lemon Butter Sauce

