

LA VITA

Entrée

Garlic Bread.....\$7

Garlic Pizza.....\$12

Pizza sauce, fresh garlic, herbs and olive oil.

Bruschetta Al Pomodoro.....\$12

Toasted crusted bread topped with tomatoes, red onion, garlic, basil and olive oil.

Bruschetta Al Salmon.....\$15

Toasted crusted bread topped with cream cheese, smoked salmon, red onion and capers.

Carpaccio.....\$21

Thinly slice raw eye fillet roll marinated in herbs. Drizzle with olive oil, lemon juice and shaved parmesan cheese.

Antipasto platter.....\$26

Selection of cured meats with marinated zucchini, eggplant, artichoke heart, olives and various cheese.

Italian Sausages.....\$18

Grilled Italian sausages served with feta cheese, olives and crusted bread.

Arancini balls.....\$14

Homemade rice balls mixed with Mozzarella cheese and meat ragu served with Napolitana sauce.

Calamari Fritti.....\$14

Lightly fried calamari rings served with garden salad and tartare sauce.

Chilli Mussels.....\$18

Fresh local mussels sautéed with garlic, white wine, fresh chilli in a napolitana sauce. Served with crusted bread.

Kids Menu

Chicken nuggets and chips.....\$15

Fish and chips.....\$15

Chips.....\$7

Pasta

Chicken Tortellini.....\$21

Pasta filled with chicken tossed in a creamy mushroom sauce.

Spaghetti Bolognese.....\$18

Spaghetti tossed in rich Bolognese sauce.

Fettucine Carbonara.....\$20

Bacon sautéed in a creamy white wine sauce then finish it with an egg yolk.

Spaghetti Marinara.....\$25

Fresh prawns, calamari, fish fillets and mussels sautéed in garlic, chilli, basil, white wine and tossed in napolitana sauce.

Penne Amatriciana.....\$21

Italian sausages sautéed in garlic, chilli, white wine and tossed in napolitana sauce.

Mushroom Risotto.....\$19

Mushroom sautéed in garlic, onion and tossed in creamy white wine sauce.

Chicken Risotto.....\$20

Chicken breast sautéed in onion, garlic, pine nuts, spinach and tossed in creamy white wine sauce.

Fettucine Amore.....\$23

Prawn cutlets sautéed in onion, garlic, spinach and white wine.

Gnocchi Ragu.....\$20

Slow cook beef Ragu in a rich napolitana sauce.

Vegetable Risotto.....\$20

Seasonal vegetables sautéed in onion, garlic, white wine and tossed in napolitana sauce.

Lasagne.....\$21

Layers of pasta sheet filled with Bolognese sauce and cheesy bechamel sauce. Served with garden salad.

Cannelloni.....\$19

Pasta tubes filled with spinach and ricotta cheese. Baked in napolitana sauce. Served with garden salad.

Mains

Chicken

Involtini.....\$27

Chicken breast stuffed with ham, camembert cheese and herbs. Cooked in a white wine creamy garlic sauce. Served with roast potatoes and vegetables.

Alla Con Pollo Avocado.....\$26

Chicken breast poached in white wine. Topped with avocado and creamy sauce. Served with roast potatoes and vegetables.

Chicken Parmigiana.....\$25

Crumbed chicken breast topped with napolitana sauce and melted cheese. Served with garden salad and chips.

Scallopini.....\$27

Veal medallions sautéed in onion, garlic, mushroom in a white wine creamy jus. Served with roast potatoes and vegetables.

Saltimbocca alla Romana.....\$28

Veal medallions sautéed onion, garlic, prosciutto and sage in a white wine jus sauce. Served with roast potatoes and vegetables.

Lamb shanks.....\$32

Slowly cook lamb shank with rosemary, onion, garlic, red wine and napolitana sauce. Served on a bed of mash potato and vegetables.

Pork belly.....\$32

Slowly roast pork belly with crispy skin served on a bed of mash potato and vegetables. Drizzle with a rich red wine jus.

Porterhouse steak.....\$34

Grilled to your liking. With your choices of mushroom, green pepper or red wine jus sauce. Served with garden salad and chips.

Fillet Mignon.....\$35

Eye fillet wrap with bacon grilled to your liking. Served on a bed of mash potato and vegetables with red wine jus.

Mix

Grilled.....\$35

Eye fillet, Porterhouse, Lamb chop, chicken and Bacon served with chips and salad.

Seafood

Gamberi alla

aglio.....\$25

Succulent prawn cutlets sautéed with onion and garlic in a creamy white wine sauce. Served on a bed of arborio rice.

Calamari and Prawns.....\$28

Grilled Calamari and Prawns then sautéed in onion, garlic, basil and white wine. Served with garden salad.

Seafood Platter.....\$38

Fresh grilled king prawns, calamari, barramundi fillet and scampi. Served with garden salad and chips.

Fish of the day.....MP

Please ask our friendly staff.

Salads

Insalata Mista.....\$11

Mix leaf, cucumber, tomato, olives tossed in balsamic dressing.

Greek Salad.....\$12

Mix leaf, cucumber, tomato, Spanish onion, olives and fetta cheese tossed in balsamic dressing.

Caesar Salad.....\$16

Cos lettuce, bacon, croutons, egg, anchovies and shaved parmesan cheese tossed with a nice homemade Caesar dressing.

Add chicken \$3

Thai Beef Salad.....\$23

Grilled tender eye fillet, mix leaf, tomato, cucumber, Spanish onion and herbs tossed in an authentic mild Thai dressing.

Moroccan Chicken Salad.....\$18

Grilled chicken marinated in Moroccan spice. Mix leaf, tomato, cucumber and Spanish onion tossed in a yoghurt dressing.