

COLAZIONE

From 7:00 am - 11:30 am

Raisin Toast VG 2 Slices Of Cafe' Style Raisin Toast With Butter Portions	5
Ham & Cheese Croissant Warm Buttery Croissant Served With Smoked Leg Ham And Jarlsberg Swiss Cheese	8
Eggs on Toast VG Your Choice Of Fried, Scrambled Or Poached Eggs On Toasted Continental Bread	11
Bacon & Eggs Grilled Bacon Served With Your Choice Of Fried, Scrambled Or Poached Eggs With Toasted Continental Bread	13
Swiss Start Fresh Seasonal Fruit Served With Muesli Clusters, Creamy Yogurt And Milk	14
Light Start VG 2 Poached Eggs On Toasted Rye With Avocado And Mushrooms Pan Fried In Olive Oil With Herbs & Shallots	16
La Vita Big Breakfast Grilled Smoked Bacon Served With Your Choice Of Fried, Scrambled Or Poached Eggs, Beef Sausage, Tomato & Mushrooms Pan Fried In Olive Oil With Herbs & Shallots With Crusty Continental Bread	19
Eggs Benedict Crusty Continental Bread Topped With Smoked Salmon, Poached Eggs, Spinach And A Creamy Hollandaise Sauce	21
Extras	
Tomato, Egg, Spinach, Ricotta, Baked Beans, Mushrooms, Avocado	3
Beef Sausage, Bacon	4
Croissant – Plain, Serve Of Toast White / Wholemeal - 2 Pieces & Butter	4
Gluten Free Toast - 2 Pieces	5
Smoked Salmon	6

FOCACCIA

From 7:00 am – 5:00 pm

Marco Pollo Filled With Crumbed Chicken Breast Fillet, Gourmet Lettuce & Mayonnaise	13
Prosciutto Filled With Perfectly Sliced Prosciutto, Tomato, Cracked Black Pepper, Bocconcini, Topped With Basil & EVO	13
Pickled Ham Filled With Smoked Leg Ham, Jarlsberg Swiss Cheese , Tomato, Hot Mustard, Sliced Pickles & Gourmet Lettuce	13
Italian Salami Filled With Basil Pesto, Tomato, Provolone Cheese, Kalamata Olives & Cracked Black Pepper	13
Smoked Salmon Filled With Philadelphia Cream Cheese, Capers, Gourmet Lettuce, Spanish Onion, Cracked Black Pepper & A Squeeze Of Lemon.	13

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PRIMI

Side Garden Salad GF VG	6
Chips VG Bowl Of Beer Battered Steak House Chips & Your Choice Of Tomato, BBQ Or Mayonnaise Dipping Sauce	9
Garlic Bread VG Homemade Garlic Butter, Spread In Between A Sliced Crusty Continental Bread	Sml 6 / Lge 13
Minestrone Soup (Seasonal) A Hearty Chicken Flavoured Based Soup With An Assortment Of Seasonal Vegetables With Spirali Pasta And Continental Bread	14
Calabrese Salad VG Ripe Tomato Wedges, Half Cucumber Rounds, Thin Spanish Onion With Continental Bread Croutons Tossed Through A Mixed Herb & EVO Dressing	15
Savoury Meatballs A Mixture Of Lean Pork & Veal Mince, Egg, Parmesan Cheese, Garlic Parsley And Rosemary Covered In A Rich Napoletana Sauce Served With Continental Bread	18
Eggplant Parmigiana GF VG Half An Eggplant Slowly Pan Fried, And Topped With A Rich Napoletana Sauce Infused With Basil, Parsley & Onion, Then Baked With Egg & Mozzarella Cheese Topping Served With A Gourmet Salad	17
Italian Salad GF VG A Selection Of Mixed Mesculan Lettuce With Sliced Cucumber, Bocconcini, Capsicum, Spanish Onion, Cherry Tomatoes And A Mixed Herbed EVO & Balsamic Vinaigrette Chargrilled Chicken Extra 6	17
Caesar Salad Cos Lettuce Topped With Crispy Bacon Pieces, Anchovies, Shaved Parmesan, Poached Egg With Seasoned Croutons Topped With A Creamy Dressing Chargrilled Chicken Extra 6	17
Chilli, Fennel Seed & Black Pepper Salsicce From Our Traditional Italian Butcher These Sausages Are Cooked In A Thick Tomato, Onion & Garlic Sauce With Ciabatta Bread	18
Tomato Schiacciata VG Coarsely Diced Tomato & Bocconcini With Garlic, Sea Salt, Herbs, EVO & Balsamic Glaze All On A Thin Crusty Pizza Base Without The Sauce	22
Antipasto Platter (2 People) Consisting Of Basil Pesto, Sun-Dried Tomatoes, Marinated Olives, Salami, Smoked Leg Ham, Prosciutto, Provolone Cheese, Marinated Eggplant and Served With Continental Bread	29

PASTA

All Fresh Pasta Is Made On Our Premises From Durum Semolina And Fresh Eggs, Made Daily

	E	M
<p>Rigatoni Amatriciana Sautéed Smoked Bacon Strips, Tossed In Chilli, Garlic, Basil, Onions And Olive Oil With Added Tomato Puree</p>		23
<p>Beef Cannelloni With Bolognese Premium Beef Mince Mixture With Added Herbs, Spices, Egg & Parmesan Cheese, Oven Baked In A Bolognese Sauce, Topped With Mozzarella Cheese And Side Garden Salad</p>	17	25
<p>Ricotta & Spinach Cannelloni Napolitana VG A Mixture Of Low Fat Ricotta Cheese With Spinach, Eggs, Herbs & Spices Oven Baked In Traditional Napolitana Sauce Topped With Mozzarella Cheese And Side Garden Salad</p>	17	25
<p>Chilli Fettuccine Carbonara Smoked Bacon & Spring Onions With Cream, Egg & Parmesan Cheese With Added Cracked Black Pepper And Garnished With Fresh Parsley</p>		25
<p>Spinach Fettuccine Chicken Cream Chicken Pieces, Shallots And Fresh Mushrooms In A Thickened Cream Added Cracked Black Pepper And Garnished With Fresh Parsley</p>		25
<p>Beef Ravioli Bolognese Premium Beef Mince, Tomato Puree, Onion, Carrot And Herbs & Spices (Gluten Free Extra 2)</p>		25
<p>Gnocchi Alla Panna Home Made Potato Gnocchi In A Cream Sauce With Smoked Bacon, Mushroom, Cracked Black Pepper And Garnished With Fresh Parsley (Gluten Free Extra 2)</p>		25
<p>Beef Lasagna Layers Of Fresh Pasta, Béchamel Sauce, Mozzarella Cheese, Filled With Bolognese Sauce And Served with Garden Salad</p>		25
<p>Vegetarian Lasagna VG Layers Of Fresh Pasta Filled With Fresh Ricotta, Mozzarella Cheese, Spinach & Roasted Pumpkin, Napolitana Sauce Served with Garden Salad</p>		25
<p>Duck, Olive & Sun Dried Tomato Ravioli Rosè A Blend Of Tomato & Cream With Sun Dried Tomatoes, Capers, Spring Onions, Garlic, Herbs & Spices</p>		27
<p>Tony Special Fresh Spaghetti Tossed In Garlic & EVO, Sautéed Prawns, Sun Dried Tomatoes, Capers, Cherry Tomatoes, Anchovy Fillets, Kalamata & Spanish Green Olives, Garnished With Fresh Parsley And Cracked Black Pepper</p>		28
<p>Spaghetti Marinara A Combination Of Calamari, Salmon, Mussels, Prawns & Barramundi, Pan Fried With Anchovies, Onion, Capers & Garlic In A Thick Tomato Sauce, Added Herbs & Spices And Garnished With Fresh Parsley.</p>		29
(Squid Ink Pasta extra)		3

PIZZA

13 Inch

(Gluten Free 9 Inch Pizza Available Upon Request)

Margherita VG	22
Freshly Sliced Tomato Cooked Until Tender, Topped With Oregano, Pesto, Basil & EVO	
Hawaiian	22
Smoked Leg Ham And Sweet Pineapple Pieces	
Vegetarian VG	24
Topped With Mushrooms, Sun Dried Tomatoes, Eggplant, Kalamata Olives, Thinly Sliced Spanish Onion & Drizzled With EVO	
La Vita Special	26
Smoked Leg Ham, Italian Salami, Fresh Mushrooms, Kalamata Olives, Capsicum & Spanish Onion (Anchovies Optional – Extra \$2.00)	
Prosciutto	26
Fresh Prosciutto, Bocconcini, Sea Salt And Rocket	
Marinara	28
Selection Of Sautéed Calamari, Mussels, Prawns, Barramundi, Anchovies, Drizzled With EVO, Garlic And Parsley	

SECONDI

Served From 12.00 - 2.30 pm / 6.00 - 8.30 pm

Garlic Prawns	27
Sautéed in a Creamy Garlic White Wine Sauce On A Bed Of Rice & Gourmet Garden Salad	
Veal Pizzaiola	29
Thin Pan Fried Veal In A Tomato, Garlic, Capers, Shallots & Kalamata Olives Sauce On Mash Potato With Chargrilled Ciabatta	
Chicken Marsala	29
Pan Fried Chicken Tenderloins Topped With A Black Pepper, Mushroom, Marsala Flavoured Sauce Served With Rosemary Potatoes And Asparagus	
Red Wine & Garlic Lamb Shanks	30
Lamb Shanks in a Red Wine Sauce, cooked slowly until Tender served with a Creamy Potato Mash & Peas	
Chargrilled Marinated Quails	30
Jumbo Quails Marinated In Chefs Secret Dressing With Crispy Steak House Fries & Gourmet Salad	
Tuscan Salmone	36
Pan Fried Atlantic Salmon, Balsamic Cherry Tomato & Shallots, Lemon Asparagus Topped With Basil Pesto & Salmon Skin Wafer	
300g Chargrilled Scotch Fillet Steak	39
Scotch Fillet Cooked to Your Liking Served With A Pear, Parmesan & Rocket Salad With A Garlic & Rosemary Potatoes	

Choices Of Sauces: Rich House Made Gravy 3 Diane 4 Pepper 4
Chilli, Garlic & Parsley EVO 3 Surf & Turf – Three Creamy Garlic Prawns 7

DOLCE

Vanilla & Chocolate Cannoli	5
Light Pastry Cigar Filled With Vanilla & Chocolate Custard Then Dusted With Icing Sugar	
Nocciola E Cioccolato Tartufo Gelato	8
Imported Italian Gelato - A Chocolate/Hazelnut Gelato With A Soft Creamy Chocolate Centre Dusted In Cocoa Served With Almond Biscotto.	
Limoncello Tartufo Gelato	8
Imported Italian Gelato - A Lemon Sorbet With A Soft Citrus Limoncello Centre Rolled In A Tangy Lemon Sherbet Served With Almond Biscotto.	
Caffe E Panna Tartufo Gelato	8
Imported Italian Gelato – A Coffee & Cream Gelato With A Soft Chocolate Centre Rolled In A Crunchy Almond Crumb Served With Almond Biscotto.	
Cherry Cheesecake	11
A Creamy Baked Cheesecake Topped With Slivered Almonds, Soft Cherry Centred And Served With Coconut Gelati	
Chocolate Mud Cake	11
Three Rich Chocolatey Layers Of Mud Cake With Two Layers Of Chocolate Ganache Served With Rocher Gelati	
Warm Apple Crumble	11
Sweet Pastry Tart Filled With Diced Apples, Almond Butter, Topped With Crumble Served With Vanilla Bean Gelati	
Frangelico Affogato	14
A Scoop Of Coffee Gelato Served In A Martini Glass With A Shot Of Espresso Coffee And Hazelnut Frangelico Liqueur.	
Legno E Biscotto	16
A Selection Of Traditional Italian Sweets & Biscuits To Share From Crostoli, Shortbread And Almond Delights	

BAMBINI

Chip Basket	6
Penne & Butter	10
9 Inch Ham & Cheese Pizza	11
Spaghetti Bolognese Or Napolitana	12
Homemade Chicken Crumbed Tenderloins With Carrot & Cucumber Sticks	13

BEVANDE NON ALCOLOICHE

Coffee

Syrups - Caramel, Vanilla, Hazelnut, Extra Shot of Coffee, Soy Milk, Mochaccino	Extra .50
Espresso, Macchiato	3.5
Long Black, Latte, Cappuccino, Flat White, Piccolo Latte, Chai Latte	4
Mugs	5
Affogato – A Scoop Of Coffee Gelato With A Shot Of Espresso Coffee	7
Espresso Iced Coffee with Vanilla Ice Cream	7

Hot Chocolate

4

Milkshakes

Chocolate, Strawberry, Vanilla	6
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Water

San Benedetto Natural Spring Water- Italy	500ml 4 / 1.5 Ltr 7
San Benedetto Sparkling Mineral Water - Italy	750ml 7.5
San Pellegrino Sparkling Mineral Water - Italy	500 ml 5 / 1ltr 10

San Pellegrino Flavoured Mineral Water

5

Blood Orange, Chinotto, Grapefruit, Lemon

Mountain Fresh Juice

5.5

Apple, Tropical, Apple Guava, Apple Mango, Apple Grape & Strawberry

Soft Drink

Per Glass 4.5 / Jug 9.5

Coke, Coke Zero, Lemonade, Solo

Angostura Lemon Lime & Bitters

Per Glass 5.5

Nippy's Juice

Sml 4.5 / Lge 6

Orange, Apple, Pineapple

Lipton Iced Tea

Per Glass 6.5 / Jug 12

Peach, Lemon

BEVANDE ALCOLICHE

Aperitifs

Cinzano Rosso / Bianco	7
Aperol	7
Campari	7
Averna	9
	With Mixer Extra 1.5

Liqueurs

Baileys	7
Frangelico	7
Kahlúa	7
Limoncello	7
Malibu	7
Midori	7
Vanilla / Sambuca Galliano	8
Montenegro	8
Disaronno	8
Strega	9
	With Mixer Extra 1.5

BEVANDE ALCOLICHE

Ciders/Beer

Coopers Pale Ale – South Australia	8
Somersby Apple / Pear Cider - Denmark	8
Pure Blonde - Australia	8
Stella Artois - Belgium	8
Heineken - Amsterdam	8
Peroni Leggera (Light) - Italy	8
Corona - Mexico	8.5
Peroni Rosso (Imported) - Italy	8.5

White Wine

Bent Creek Gioia Moscato - McLaren Vale, South Australia	Glass 8 / Bottle 35
Misty Lane Sauvignon Blanc - Adelaide Hills, South Australia	Glass 8 / Bottle 35
Bent Creek Chardonnay - McLaren Vale, South Australia	Bottle 35
Brown Brothers Moscato - Millawa, Victoria	Bottle 37
Annie's Lane Riesling - Clare Valley, South Australia	Glass 8 / Bottle 37
Giesen Sauvignon Blanc - Marlborough, New Zealand	Glass 8 / Bottle 37
Oyster Bay Sauvignon Blanc - Marlborough, New Zealand	Glass 8 / Bottle 39

Sparkling Wine

Brown Brothers Piccolo Vintage Moscato - Millawa, Victoria	Bottle 10
Brown Brothers Piccolo Prosecco 200ml - Millawa, Victoria	Bottle 10
Seppelt Fleur De Lys - Great Western, Victoria	Bottle 30
Sensi Prosecco DOC 18k Gold - Veneto, Italy	Bottle 37
Jansz Premium Curvee - Pipers River, Tasmania	Bottle 50
Chandon Brut - Green Point, Australia	Bottle 50
G.H.Mumm Brut Champagne - Reims, France	Bottle 80

Red Wine

Taylors - Merlot - Clare Valley, South Australia	Bottle 35
Serafino - The Goose Rosé - McLaren Vale, South Australia	Glass 8 / Bottle 36
Serafino - The Goose Island Shiraz - McLaren Vale, South Australia	Glass 8 / Bottle 38
Bos Provincia Tempranillo - McLaren Vale, South Australia	Bottle 39
Wynn's - Cabernet Sauvignon - Coonawarra, South Australia	Bottle 39
Rockford - Alicante Rose - Barossa Valley, South Australia	Bottle 42
Serafino - Premium Shiraz - McLaren Vale, South Australia	Bottle 42
Pepperjack - Shiraz - Barossa Valley, South Australia	Bottle 43

Spirits

Johnny Walker - Red Label Scotch	7
Bunderberg Rum	7
Jim Beam Bourbon	7
Southern Comfort	7
Smirnoff Red Vodka	7
Bacardi Rum	7
Canadian Club Whiskey	7
Captain Morgan Spiced Rum	7
Jack Daniels Whiskey	8
José Cuervo Tequila	8
Bombay Sapphire Gin	8

Premium Spirits

Piave Grappa	9
Johnnie Walker - Black Label	9
Glenfiddich - Single Malt 12 yr. old	9
Chivas Regal	9
Johnnie Walker - Blue Label 25 yr. old	20
With Mixer Extra	1.5

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