

## COLAZIONE

From 6:30 am - 11:30 am

<b>RAISIN TOAST VG</b> 2 Slices Of Cafe' Style Raisin Toast With Butter Portions	5
<b>HAM &amp; CHEESE CROISSANT</b> Warm Buttery Croissant Served With Smoked Leg Ham And Jarlsberg Swiss Cheese	8
<b>EGGS ON TOAST VG</b> Your Choice Of Fried, Scrambled Or Poached Eggs On Toasted Continental Bread	11
<b>BACON &amp; EGGS</b> Grilled Bacon Served With Your Choice Of Fried, Scrambled Or Poached Eggs With Toasted Continental Bread	13
<b>SWISS START</b> Fresh Seasonal Fruit Served With Muesli Clusters, Creamy Yogurt And Milk	14
<b>LIGHT START VG</b> 2 Poached Eggs On Toasted Rye With Avocado And Mushrooms Pan Fried In EVO With Herbs & Shallots	17
<b>LA VITA BIG BREAKFAST</b> Grilled Smoked Bacon Served With Your Choice Of Fried, Scrambled Or Poached Eggs, Saucy Italian Sausage, Tomato & Mushrooms Pan Fried In EVO With Herbs & Shallots With Crusty Continental Bread	21
<b>EGGS BENEDICT</b> Crusty Continental Bread Topped With Spinach, Smoked Salmon, Poached Eggs And A Creamy Hollandaise Sauce	21
<b>EXTRAS</b> Egg, Tomato, Baked Beans	3
Beef Sausage, Bacon, Spinach, Ricotta, Mushrooms, Avocado	4
Croissant – Plain, Serve Of Toast White / Wholemeal – 2 Pieces & Butter, Gluten Free Toast – 2 Pieces	5
Smoked Salmon	6

## FOCACCIA

From 6:30 am – 5:00 pm

<b>MARCO POLLO</b> Filled With Crumbed Chicken Breast Fillet, Gourmet Lettuce & Mayonnaise	13
<b>PROSCIUTTO</b> Filled With Perfectly Sliced Prosciutto, Tomato, Cracked Black Pepper, Bocconcini, Topped With Basil & EVO	13
<b>PICKLED HAM</b> Filled With Smoked Leg Ham, Jarlsberg Swiss Cheese , Tomato, Hot Mustard, Sliced Pickles & Gourmet Lettuce	13
<b>ITALIAN SALAMI</b> Filled With Basil Pesto, Tomato, Provolone Cheese, Kalamata Olives & Cracked Black Pepper	13
<b>SMOKED SALMON</b> Filled With Philadelphia Cream Cheese, Capers, Gourmet Lettuce, Spanish Onion, Cracked Black Pepper & A Squeeze Of Lemon	13

**EVO = Extra Virgin Olive Oil**

## PRIMI

<b>CHIPS VG</b>	<b>9</b>
Bowl Of Beer Battered Steak House Chips & Your Choice Of Tomato, BBQ Or Mayonnaise Dipping Sauce	
<b>GARLIC BREAD VG</b>	<b>Sml 7 / Lge 15</b>
Homemade Garlic Butter, Spread In Between A Sliced Crusty Continental Bread	
<b>TRE ARANCINI</b>	<b>16</b>
Trio Of Stuffed Rice Balls Filled With A Beef, Spinach & Chicken Filling On A Napolitana Sauce	
<b>MINISTRONE SOUP (SEASONAL)</b>	<b>16</b>
A Hearty Chicken Flavoured Based Soup With An Assortment Of Seasonal Vegetables With Spirali Pasta And Continental Bread	
<b>EGGPLANT PARMIGIANA GF VG</b>	<b>17</b>
Half An Eggplant Slowly Pan Fried, And Topped With A Rich Napolitana Sauce Infused With Basil, Parsley & Onion, Then Baked With Egg & Mozzarella Cheese Topping Served With A Gourmet Salad	
<b>ITALIAN SALAD GF VG</b>	<b>17</b>
A Selection Of Mixed Mesculan Lettuce With Sliced Cucumber, Bocconcini, Capsicum, Spanish Onion, Cherry Tomatoes And A Mixed Herbed Balsamic Vinaigrette & Glaze <b>Chargrilled Chicken Extra 6</b>	
<b>CAESAR SALAD</b>	<b>19</b>
Cos Lettuce Topped With Crispy Bacon Pieces, Anchovies, Shaved Parmesan, Poached Egg With Seasoned Croutons Topped With A Creamy Dressing <b>Chargrilled Chicken Extra 6</b>	
<b>SAVOURY MEATBALLS</b>	<b>19</b>
A Mixture Of Lean Pork & Veal Mince, Egg, Parmesan Cheese, Garlic Parsley And Rosemary Covered In A Rich Napolitana Sauce Served With Continental Bread	
<b>CHILLI, FENNEL SEED &amp; BLACK PEPPER SALSICCE</b>	<b>19</b>
From Our Traditional Italian Butcher These Sausages Are Cooked In A Thick Tomato, Onion & Garlic Sauce With Ciabatta Bread	
<b>TOMATO SCHIACCIATA VG</b>	<b>22</b>
Coarsely Diced Tomato & Bocconcini With Garlic, Sea Salt, Herbs, EVO & Balsamic Glaze All On A Thin Crusty Pizza Base Without The Sauce	
<b>ANTIPASTO PLATTER (2 PEOPLE)</b>	<b>32</b>
Consisting Of Basil Pesto, Sun-Dried Tomatoes, Marinated Olives, Salami, Smoked Leg Ham, Prosciutto, Provolone Cheese, Swiss Cheese, Marinated Eggplant And Served With Continental Bread	

## BAMBINI

<b>CHIP BASKET</b>	<b>6</b>
<b>PENNE &amp; BUTTER</b>	<b>10</b>
<b>9 INCH HAM &amp; CHEESE PIZZA</b>	<b>11</b>
<b>SPAGHETTI BOLOGNESE OR NAPOLITANA</b>	<b>12</b>
<b>HOMEMADE CHICKEN CRUMBED TENDERLOINS WITH CARROT &amp; CUCUMBER STICKS</b>	<b>13</b>

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## PASTA

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

	<b>E</b>	<b>M</b>
<b>RICOTTA &amp; SPINACH CANNELLONI ROSÈ VG</b>	17	26
Rolled Sheet Of Pasta Filled With Ricotta & Spinach Oven Baked In A Blend Of Tomato & Cream Sauce With Sun Dried Tomatoes, Capers, Spring Onions & Garlic. Topped With Mozzarella And Side Garden Salad Or Chips		
<b>RIGATONI AMATRICIANA</b>		26
Sautéed Smoked Bacon Strips, Tossed In Chilli, Garlic, Basil, Onions And EVO With Added Tomato Puree		
<b>CHILLI FETTUCCINE CARBONARA</b>		26
Smoked Bacon & Spring Onions With Cream, Egg & Parmesan Cheese With Added Cracked Black Pepper And Garnished With Fresh Parsley		
<b>SPINACH FETTUCCINE CHICKEN CREAM</b>		26
Chicken Pieces, Shallots And Fresh Mushrooms In A Thickened Cream Added Cracked Black Pepper And Garnished With Fresh Parsley		
<b>BEEF RAVIOLI BOLOGNAISE</b>		26
Traditional Bolognese Sauce With Added Herbs & Spices ( <b>Gluten Free Extra 2</b> )		
<b>GNOCCHI ALLA PANNA</b>		26
Home Made Potato Gnocchi In A Cream Sauce With Smoked Bacon, Mushroom, Cracked Black Pepper And Garnished With Fresh Parsley ( <b>Gluten Free Extra 2</b> )		
<b>BEEF LASAGNA</b>		26
Layers Of Fresh Pasta, Béchamel Sauce, Mozzarella Cheese, Filled With Bolognese Sauce And Served With Garden Salad Or Chips		
<b>VEGETARIAN LASAGNA VG</b>		26
Layers Of Fresh Pasta Filled With Fresh Ricotta, Mozzarella Cheese, Spinach & Roasted Pumpkin, Napolitana Sauce Served with Garden Salad OR Chips		
<b>PENNE PICCANTÈ</b>		28
Traditional Italian Chilli, Fennel And Black Pepper Sausages Cooked In A Tomato, Onion And Garlic Sauce Topped With A Sliced Birdseye Chilli		
<b>TONY SPECIAL</b>		29
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		
<b>SPAGHETTI MARINARA</b>		30
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		

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## PIZZA

13 Inch

(Gluten Free 9 Inch Pizza Available Upon Request)

<b>MARGHERITA VG</b> Freshly Sliced Tomato Cooked Until Tender, Topped With Oregano, Pesto, Basil & EVO	23
<b>HAWAIIAN</b> Smoked Leg Ham And Sweet Pineapple Pieces	23
<b>VEGETARIAN VG</b> Topped With Mushrooms, Capsicum, Sun Dried Tomatoes, Eggplant, Kalamata Olives, Thinly Sliced Spanish Onion & Drizzled With EVO	25
<b>LA VITA SPECIAL</b> Smoked Leg Ham, Italian Salami, Fresh Mushrooms, Kalamata Olives, Capsicum & Spanish Onion (Anchovies Optional – Extra \$2.00)	27
<b>PROSCIUTTO</b> Fresh Prosciutto, Bocconcini, Sea Salt And Rocket	27
<b>MARINARA</b> Selection Of Sautéed Calamari, Mussels, Prawns, Barramundi, Anchovies, Drizzled With EVO, Garlic And Parsley	30

## SECONDI

(Served From 12.00-2.30pm / 6.00-8.30pm)

<b>CHICKEN PARMIGIANA</b> Crumbed Chicken Breast Fillets Topped with Napolitana Sauce & Melted Mozzarella Side of Chips and Salad.	25
<b>GARLIC PRAWNS</b> Sautéed In A Creamy Garlic White Wine Sauce On A Bed Of Rice & Gourmet Garden Salad	28
<b>VEAL SCALLOPINE</b> Tenderised Pan Fried Veal In A Creamy Mushroom, White Wine Sauce On Potato Mash & Wilted Spinach	29
<b>CHICKEN MARSALA</b> Pan Fried Chicken Tenderloins Topped With A Black Pepper, Mushroom, Marsala Flavoured Sauce Served With Rosemary Potatoes And Asparagus	29
<b>RED WINE &amp; GARLIC LAMB SHANKS</b> Lamb Shanks In A Red Wine, Garlic & Rosemary Sauce, Cooked Slowly Over 3.5 Hours Until Tender Served With A Creamy Potato Mash & Peas	32
<b>TUSCAN SALMONE</b> Pan Fried Atlantic Salmon, Balsamic Cherry Tomato & Shallots, Lemon Asparagus Topped With Basil Pesto & Salmon Skin Wafer	36
<b>300G CHARGRILLED SCOTCH FILLET STEAK</b> Scotch Fillet Cooked to Your Liking Served With A Pear, Parmesan & Rocket Salad With Garlic & Rosemary Potatoes	39
<b>Choices Of Sauces: Rich House Made Gravy 4 Diane 4 Pepper 4</b> <b>Chilli, Garlic &amp; Parsley EVO 4 Surf &amp; Turf – Three Creamy Garlic Prawns 7</b>	
<b>SIDE GARDEN SALAD GF VG</b>	6
<b>SIDE OF SEASONAL VEGETABLES</b>	8

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## DOLCE

<b>VANILLA &amp; CHOCOLATE CANNOLI</b> Light Pastry Cigar Filled With Vanilla & Chocolate Custard Then Dusted With Icing Sugar	5
<b>JARS OF GELATI</b> Choice Of Either Classic Chocolate, Vanilla Bean, Ricotta Fig & Honey Or Salted Caramel & Macadamia	6
<b>CHOCOLATE &amp; HAZELNUT TARTUFO GELATO</b> A Gelato With A Soft Creamy Chocolate Centre Dusted In Cocoa Served With Almond Biscotto	8
<b>LEMONCELLO TARTUFO GELATO</b> A Lemon Sorbet With A Soft Citrus Limoncello Centre Rolled In A Lemon Sherbet Served With Almond Biscotto	8
<b>CAFFE E PANNA TARTUFO GELATO</b> A Coffee & Cream Gelato With A Chocolate Centre Covered In Crunchy Almonds Served With Almond Biscotto	8
<b>CHERRY CHEESECAKE</b> A Creamy Baked Cheesecake Topped With Slivered Almonds, Soft Cherry Centred And Served With Coconut Gelati	12
<b>CHOCOLATE MUD CAKE</b> Three Rich Chocolaty Layers Of Mud Cake With Two Layers Of Chocolate Ganache Served With Rocher Gelati	12
<b>WARM APPLE CRUMBLE</b> Sweet Pastry Tart Filled With Diced Apples, Almond Butter, Topped With Crumble Served With Vanilla Bean Gelati	12
<b>FRANGELICO AFFOGATO</b> A Scoop Of Coffee Gelato Served In A Martini Glass With A Shot Of Espresso Coffee And Hazelnut Frangelico Liqueur	15

## BEVANDE (Beverages)

<b>HOT &amp; COLD DRINKS</b>	
Syrups - Caramel, Vanilla, Hazelnut – Extra Shot of Coffee, Soy/Almond/Lactose Free Milk, Mochaccino	Extra .5
Espresso, Macchiato	3.5
<b>Organic Tea Tonic</b> – English Breakfast, French Earl Grey, Apple, Peppermint, Coconut, Berry, Fruity-Tutti, Licorice, Green, Chamomile, White & Rose Petal, Well-Being, Relaxation, Australiana	Cup 4 / Pot 5
Long Black, Latte, Cappuccino, Flat White, Piccolo Latte, Chai Latte, Hot Chocolate	4
Milkshakes – Chocolate, Strawberry, Vanilla	8
Affogato – A Scoop Of Coffee Gelato With A Shot Of Espresso Coffee	8
Espresso Iced Coffee with Vanilla Ice Cream	8
<b>WATER</b>	
San Benedetto Natural Spring Or Sparkling Mineral Water – Italy	500ml 4 / 1.5 Ltr 7
San Pellegrino Sparkling Mineral Water – Italy	500 ml 5 / 1 Ltr 10
<b>MOUNTAIN FRESH JUICE</b>	6
Apple, Tropical, Apple Guava, Apple Mango, Apple Grape & Strawberry	
<b>SOFT DRINKS &amp; SAN PELLEGRINO FLAVOURED MINERAL WATER (SAN PELL. GLASS ONLY)</b>	
Coke, Coke Zero, Lemonade, Solo, Blood Orange, Chinotto, Lemonatta	Per Glass 5 / Jug 10
<b>FRESH JUICES</b>	Sml 5 / Lge 7
Orange, Apple, Pineapple	
<b>PEACH OR LEMON LIPTON ICED TEA &amp; LEMON LIME &amp; BITTERS</b>	Per Glass 6 / Jug 12

## BEVANDE (Beverages)

### APERITIFS

Cinzano Rosso Or Bianco	7
Aperol	7
Rosso Antico	7
Campari	7
Ouzo	8
Jagermeister	8
Averna	9
<b>With Mixer Extra</b>	<b>2</b>

### LIQUEURS

Baileys	7
Frangelico	7
Kahlúa	7
Limoncello	7
Malibu	7
Midori	7
Hpnotiq	8
Vanilla – Sambuca – Black Galliano	8
Montenegro	8
Disaronno	8
Cointreau	9
Agwa	9
Drambuie	10
Patrón Espresso	10
Strega	10
<b>With Mixer Extra</b>	<b>2</b>

### CIDERS/BEER

Somersby Apple / Pear Cider – Denmark	8
Carlton Draught – Australia	8
Coopers Pale Ale – South Australia	8
Pure Blonde – Australia	8
Birra Moretti Zero – Italy	8
Peroni Leggera (Light) – Italy	8
Peroni Rosso (Imported) – Italy	9
Birra Moretti – Italy	9
Stella Artois – Belgium	9
Heineken - Amsterdam	9
Corona – Mexico	9
Coopers Extra Stout – South Australia	10
Coopers Extra Strong Vintage Ale – South Australia	10

### WHITE WINE

Cleanskin Sauvignon Blanc – McLaren Vale, South Australia	<b>Glass 9 / Bottle 35</b>
Bent Creek Gioia Moscato – McLaren Vale, South Australia	<b>Glass 9 / Bottle 37</b>
Misty Lane Sauvignon Blanc – Adelaide Hills, South Australia	<b>Glass 9 / Bottle 37</b>
Serafino Bellissimo Pinot Grigio – Adelaide Hills, South Australia	<b>Glass 9 / Bottle 37</b>
Brown Brothers Moscato – Millawa, Victoria	<b>Bottle 37</b>
Annie's Lane Riesling – Clare Valley, South Australia	<b>Glass 9 / Bottle 37</b>
Giesen Sauvignon Blanc – Marlborough, New Zealand	<b>Glass 9 / Bottle 37</b>
Oyster Bay Sauvignon Blanc – Marlborough, New Zealand	<b>Glass 9 / Bottle 39</b>

### SPARKLING WINE

Brown Brothers Piccolo Vintage Moscato 200ml – Millawa, Victoria	<b>Bottle 12</b>
Brown Brothers Piccolo Prosecco 200ml – Millawa, Victoria	<b>Bottle 12</b>
Seppelt Fleur De Lys – Great Western, Victoria	<b>Bottle 30</b>
Sensi Prosecco DOC 18k Gold - Veneto, Italy	<b>Bottle 37</b>
Jansz Premium Curvee – Pipers River, Tasmania	<b>Bottle 50</b>
Chandon Brut – Green Point, Australia	<b>Bottle 50</b>
G.H.Mumm Brut Champagne – Reims, France	<b>Bottle 80</b>

## BEVANDE (Beverages)

### RED WINE

Taylors – Merlot – Clare Valley, South Australia	<b>Bottle 35</b>
Cleanskin Barbera – McLaren Vale, South Australia	<b>Glass 9 / Bottle 35</b>
Cleanskin Tempranillo – McLaren Vale, South Australia	<b>Glass 9 / Bottle 35</b>
Serafino – The Goose Rosé – McLaren Vale, South Australia	<b>Glass 9 / Bottle 37</b>
Serafino - The Goose Island Shiraz – McLaren Vale, South Australia	<b>Glass 9 / Bottle 38</b>
Nero d'Avola Rosé – McLaren Vale, South Australia	<b>Glass 9 / Bottle 38</b>
Bos Provincia Tempranillo – McLaren Vale, South Australia	<b>Bottle 39</b>
Wynn's – Cabernet Sauvignon – Coonawarra, South Australia	<b>Bottle 40</b>
Rockford – Alicante Rose – Barossa Valley, South Australia	<b>Bottle 45</b>
Serafino – Premium Shiraz – McLaren Vale, South Australia	<b>Bottle 45</b>
Pepperjack – Shiraz – Barossa Valley, South Australia	<b>Bottle 48</b>

### PREMIUM WINES

Zerella Wines – Oliver's Road Grenache – McLaren Vale, South Australia	<b>Bottle 80</b>
Zerella Wines – La Gita Etrurian Sangiovese – McLaren Vale, South Australia	<b>Bottle 88</b>
Zerella Wines – Home Block Shiraz – McLaren Vale, South Australia	<b>Bottle 88</b>

### SPIRITS

Johnny Walker – Red Label Scotch	<b>7</b>
Bunderberg Rum	<b>7</b>
Jim Beam Bourbon	<b>7</b>
Southern Comfort	<b>7</b>
Smirnoff Red Vodka	<b>7</b>
Bacardi Rum	<b>7</b>
Canadian Club Whiskey	<b>7</b>
Captain Morgan Spiced Rum	<b>7</b>
Fireball – Cinnamon Whiskey	<b>8</b>
Maker's Mark Bourbon	<b>8</b>
Jack Daniels Whiskey	<b>8</b>
José Cuervo Tequila	<b>8</b>
Bombay Sapphire Gin	<b>8</b>
<b>With Mixer Extra</b>	<b>2</b>

### PREMIUM SPIRITS

Grey Goose Vodka	<b>9</b>
Piave Grappa	<b>9</b>
Johnnie Walker – Black Label	<b>9</b>
Glenfiddich – Single Malt 12 yr. old	<b>9</b>
Jack Daniels – Gentleman Jack	<b>9</b>
Chivas Regal – 12 yr. old	<b>9</b>
Dimple – 12 yr. old	<b>9</b>
Hennessey V.S.O.P – Cognac	<b>10</b>
Green Fairy Absinth	<b>10</b>
Johnnie Walker – Blue Label 25 yr. old	<b>20</b>
<b>With Mixer Extra</b>	<b>2</b>

### COCKTAILS

Bellini – Prosecco, Peach Nectar	<b>15</b>
Negroni – Gin, Cinzano Rosso & Campari	<b>16</b>
Aperol Spritz – Aperol, Prosecco, Soda & Sliced Orange	<b>17</b>
Espresso Martini – Vodka, Kahlua, Espresso & Sugar Syrup	<b>18</b>
Long Island – Vodka, Tequila, Gin, Rum, Triple Sec, Sweet Sour & Cola	<b>19</b>