

## Starters

<b>BOWL OF BEER BATTERED CHIPS V</b> Sauce Available	10
<b>HOMEMADE CONTINENTAL GARLIC BREAD V</b> Small / Large	8/16
<b>MIXED CHEESE ARANCINI BALLS</b> Served with traditional napolitana sauce & shaved parmesan cheese	16
<b>EGGPLANT PARMIGIANA GF V</b> Slowly panfried with tomato relish, mozzarella & gourmet salad	19
<b>TOMATO SCHIACCIATA V</b> Sliced tomato & bocconcini with garlic, seasalt, herbs EVO & balsamic glaze on a thin pizza base	25
<b>ANTIPASTO FOR 2</b> Cured meats, cheese, marinated vegetables, olives, served with continental bread	38

## Pizza

Served from 11.30-2.30 / 5.30-8.30

<b>MARGHERITA V</b> Sliced tomato, oregano, pesto, basil & EVO	25
<b>HAWAIIAN</b> Smoked leg ham & sweet pineapple	25
<b>VEGETARIAN V</b> Mushroom, capsicum, sun dried tomato, eggplant, kalamata olives & spanish onion	28
<b>LA VITA SPECIAL</b> Leg ham, salami, mushroom, capsicum, kalamata olives & spanish onion (anchovies +2)	28
<b>PROSCIUTTO</b> Prosciutto, bocconcini, sea salt & rocket	28

## Salad

<b>CAESAR SALAD</b> Cos lettuce, crispy bacon, shaved parmesan, crotons, poached egg and Caesar dressing on top	25
<b>ITALIAN SALAD GF V</b> Mixed gourmet salad topped with bocconcini & balsamic glaze (chargrilled chicken or Tuna \$6)	19
<b>SEAFOOD SALAD</b> Pan fried prawns & calamari with rocket, cherry tomato, capsicum, onion shredded carrot and topped with lemon dressing and balsamic glaze	25
<b>LAVITA SPECIAL SALAD</b> Smoked salmon, pear, avocado, cherry tomato, capsicum, onion, rocket, shaved parmesan topped with home made lemon dressing and balsamic glaze	25



## Mains

<b>CHICKEN PARMIGIANA</b> Crumbed chicken breast fillets topped with napolitana sauce & mozzarella cheese, chips & salad	25
<b>RED WINE &amp; GARLIC LAMB SHANK GF</b> Slow cooked lamb shank in a red wine, garlic & rosemary sauce served with peas & mash	25/35
<b>VEAL SCALLOPINE GF</b> Pan fried veal in a creamy mushroom sauce served on a bed of mash & spinach	30
<b>CHICKEN MARSALA GF</b> Tenderloins topped with a pepper mushroom marsala sauce, served with asparagus/broccolini & rosemary potatoes	30
<b>BARRAMUNDI GF</b> Oven baked barramundi with garlic & cherry tomatoes, served with pepperonata on a bed of mash	35
<b>300G CHARGRILLED SCOTCH FILLET GF</b> Scotch fillet with pear, rocket & parmesan salad & rosemary potatoes rich house made gravy, diane, pepper or EVO chilli, garlic & parsley +4 surf & turf +7	44
<b>AMERICAN PORK SPARE RIBS</b> Meaty ribs served with homemade Smokey BBQ sauce & chips or salad	40
<b>POLO MODENA</b> Grilled Chicken Breast, bacon, mushroom, spinach in creamy sauce served with mash potato	32
<b>GARLIC PRAWNS</b> Tiger prawns in white wine creamy garlic sauce served with steamed rice and salad.	25
<b>SEAFOOD RISOTTO</b> Assortment of seafood pan fried with onion, chilli, semidried tomato & garlic, in rose sauce	32
<b>CHICKEN &amp; MUSHROOM RISSOTTO</b> Chicken, mushroom, spring onion sautéed in a white wine cream sauce	28

## Kids

<b>BASKET OF CHIPS V</b> Choice of tomato, bbq sauce or mayonnaise	7
<b>HAM &amp; CHEESE PIZZA</b>	13
<b>PENNE BOLOGNESE OR NAPOLITANA</b>	13
<b>HOMEMADE CRUMBED CHICKEN TENDERLOINS</b> Served with carrot & cucumber or chips	15

## Pasta

<b>RICOTTA &amp; SPINACH CANNELLONI V</b> Sheets of pasta filled with ricotta & spinach, baked in napolitana sauce with mozzarella	14/26
<b>BEEF LASAGNA</b> Layers of fresh pasta, béchamel sauce, mozzarella cheese and bolognese	26
<b>RIGATONI AMATRICIANA</b> Sautéed bacon with chilli, garlic, basil, onion & EVO, in a rich tomato sauce	28
<b>SPINACH FETTUCINE CHICKEN CREAM</b> Sautéed chicken, fresh mushroom, cracked pepper & shallots in a rich cream sauce	28
<b>CHILLI FETTUCCINE CARBONARA</b> Sautéed smoked bacon & spring onion, black pepper, egg & parmesan in a rich cream sauce	28
<b>GNOCCHI ROSÉ V</b> Tomato & cream sauce with sun dried tomato, capers, spring onion & garlic	26
<b>GNOCCHI RAGU</b> Slow braised beef pieces cooked in traditional homemade napolitana sauce	32
<b>TONY SPECIAL</b> Spaghetti tossed in garlic & EVO, prawns, sun dried tomato, capers, cherry tomato, anchovies & olives	32
<b>SPAGHETTI MARINARA</b> Assortment of seafood pan fried with onion, chilli, & garlic in a rich tomato sauce	32

## Dessert

<b>VANILLA &amp; CHOCOLATE CUSTARD CANNOLI</b>	6
<b>SICILIAN RICOTTA CANNOLI</b>	7
<b>HOUSE MADE TIRAMISU</b> Layers of sweet biscuits & mascarpone soaked in espresso & vanilla liqueur	14
<b>FRANGELICO AFFOGATO</b> Coffee gelati served with Frangelico and an espresso	16
<b>CHERRY BAKED CHEESECAKE</b>	9
<b>LEMON BAKED CHEESECAKE</b>	9
<b>CHOCOLATE MUDCAKE</b>	9
<b>GELATI</b> Assortment of Gelista Gelati	6

EVO = Extra Virgin Olive Oil  
Prices are subject to change without notice  
SORRY NO SPLIT BILLS  
CORKAGE AND CAKEAGE FEES APPLY

## \$15 LUNCH SPECIALS

Served from 11.30-2.30 Mon - Fri Only

SPAGHETTI BOLOGNESE OR NAPOLITANA  
RICOTTA & SPINACH CANNELLONI & SALAD

### BILLY BEEF BURGER & CHIPS

with lettuce, tomato, beetroot, caramelised onion,  
fried egg sauce & mayo

### CHICKEN SCHNITZEL & CHIPS

#### CHOICE OF FOCACCIA

Marco Pollo - Chicken, lettuce & mayo

Pickled Ham - Swiss cheese, pickles, lettuce  
& hot mustard

Italian Salami- Pesto, olives, tomatoes  
& provolone

Prosciutto- Tomato, bocconcini, basil & E.V.O.

Smoked Salmon- Cream cheese, capers, red  
onion, lettuce & lemon

### Cold Drinks

SAN PELLEGRINO SPARKLING 500ML/1L	5/10
ACQUA PANNA STILL WATER 500ML/1L	5/10
SOFT DRINKS	5/10
coke, coke zero, lemonade, solo	
LEMON LIME BITTERS	6/15
SAN PELLEGRINO MINERAL WATER	5
chinotto, limonata, aranciata rossa	
FRESH NIPPY'S JUICE	5/7
orange, apple, pineapple	

# Drinks

## Barista

COFFEE	
ESPRESSO / MACCHIATO	3.5
SMALL / MEDIUM/ LARGE	4/4.5/5.5
ALMOND, SOY, LACTOSE FREE, OAT	.5
MOCHA, FLAVOURED SYRUP	.5
TEA	4/6
English breakfast, earl grey, peppermint, green, chamomile	
MILKSHAKE	9
Chocolate, vanilla, strawberry	
ICED COFFEE	9
Espresso with vanilla ice cream	
AFFOGATO	9
Coffee gelato with espresso	

## Liqueurs

BAILEYS	8
FRANGELICO	8
VANILLA SAMBUCA	8
BLACK GALLIANO	8
MONTENGRO	8
DISARRONO	8
COINTREAU	8
DRAMBUIE	8
STREGA	8
HYPNOTIQ	9

## Beer / Cider

SOMERSBY APPLE/PEAR CIDER	9
CARLTON DRAUGHT	9
COOPERS PALE ALE	9
COOPERS EXTRA STOUT	10
COOPERS VINTAGE ALE	12
CORONA	10
HEINEKEN	9.5
PERONI LEGERRA (LIGHT)	9
PERONI ROSSO	9.5
PURE BLONDE	9

## Spirits

BUNDABURG RUM	8
BACARDI RUM	8
CAPTAIN MORGAN SPICED RUM	8
JIM BEAM BOURBON	8
CANADIAN CLUB WHISKEY	8
JOHNNIE WALKER RED	8
CHIVAS REGAL 12 YR OLD	9
JAMESON	8
JACK DANIELS WHISKEY	8
SMIRNOFF VODKA RED	8
BOMBAY SAPPHIRE GIN	8
SOUTHERN COMFORT	8
FIREBALL - CINNAMON WHISKEY	8
MAKERS MARK BOURBON	8
JOSE CUERVO TEQUILA	8
GREY GOOSE VODKA	8
PIAVE GRAPPA	9
JOHNNIE WALKER BLUE 25YO	20
78 GIN	9
GLENFIDDICH SINGLE MALT 12YO	9
JOHNNIE WALKER BLACK	9
JACK DANIELS GENTLEMAN JACK	9
HENNESSEY VSOP COGNAC	10
WITH MIXER	+ 2

## Sparkling Wine

THE LANE LOIS BLANC DE BLANC, SA	10/35
LA GIOIOSA PROSECCO SUPERIORE DOCG PICCOLO 200ML, ITALY	12
CRAIGMOOR BRUT PICCOLO 200ML, AUS	9
BB MOSCATO PICCOLO 200ML, VIC	14
BB PROSECCO PICCOLO 200ML, VIC	14
HANCOCK & HANCOCK SHIRAZ CUVÉE PICCOLO 200ML, SA	10
JANSZ PREMIUM CUVÉE, TAS	50
CHANDON BRUT, VIC	50

## White Wine

THE LANE SAUVIGNON BLANC, SA	35
WICKS ESTATE SAUVIGNON BLANC, SA	10/38
GIESEN VINEYARD SAUVIGNON BLANC, NZ	10/38
OYSTER BAY SAUVIGNON BLANC, NZ	10/40
SERAFINO PINOT GRIGIO, SA	10/38
WILSON WATERVALE RIESLING, SA	10/40

## Rosé / Moscato

BROWN BROTHERS MOSCATO, VIC	38
HENTLEY FARM VILLAIN & VIXEN ROSÉ, SA	10/40

## Red Wine

ROBERT OATLEY GSM, SA	10/40
ROBERT OATLEY GRENACHE, SA	40
PIKES LOS COMPAÑEROS SHIRAZ TEMPRANILLO, SA	9/38
HENTLEY FARM VILLAIN & VIXEN SHIRAZ, SA	10/40
PIKES EASTSIDE SHIRAZ, SA	44
SERAFINO GOOSE ISLAND SHIRAZ, SA	40
METALA WHITE LABEL CABERNET SAUVIGNON, SA	40
PIKES LUCCIO SANGIOVESE, SA	38

## Cocktails

NEGRONI	18
APEROL SPRITZ	18
ESPRESSO MARTINI	18
LONG ISLAND	19

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