## FRESH SEAFOOD

## Mussels Hotpot

Italian sausage \& mussels in Napoletana sauce, served w/ garlic bread

## Garlic Prawns

Prawns sauteed in garlic, olive oil and Napoletana sauce,
served $w /$ herbed focaccia (chilli optional)
Vitaly's Salmon (GF)
Grilled Tasmanian salmon marinated w/ garlic \& rosemary served w/ seasonal vegetables \& rosa sauce

Seafood Stew
Prawns, calamari, scallops, mussels, vongole \& fish slow-cooked in Napoletana sauce, served w/ herbed focaccia (chilli optional)

## MAINS

served $\mathrm{w} /$ seasonal vegetables
Add side chips + 5 | Add mashed potatoes + 8

## Chicken Limone

Grilled chicken w/ white wine, garlic, buttery lemon jus \& herbs
Chicken Schnitzel
Panko crumbed chicken breast served w/ lemon, nduja aioli

## Chicken Parmigiana

Panko crumbed chicken breast, baked w/ eggplant, Napoletana sauce \& mozzarella

Chicken Boscaiola
Grilled chicken w/ bacon mushrooms \& onion in creamy sauce
Veal Schnitzel
Panko crumbed veal served w/ lemon, nduja aioli
Veal Saltimbocca
Sauteed veal layered w/ prosciutto \& fresh sage leaves, bathed in buttery lemony sauce

## Veal Puttanesca

Pan-seared veal w/ capers, black olives, anchovies, confit cherry tomatoes, onions \& parsley

## Veal Melanzane

Pan-seared veal topped w/ eggplant \& mozzarella in Napoletana sauce

## Veal Marsala

Pan-seared veal cooked w/ marsala wine \& cream
Sirloin Steak 300g (GF)
Grass fed New York cut porterhouse served w/ peppercorn sauce

## SIDES

Bread Basket (Scarpetta) 3
For mopping up the last delicious traces of the meal
Mashed Potatoes (V)8
Wood Fired Balloon Bread (V) ..... 12
Potato Fries (V) ..... 12
Seasonal Vegetables (V) ..... 12

KIDS MENU

Kids Margherita (V) 16
(add mild salami + 3)
Kids Ham \& Cheese
(add pineapple +2 )
Kids Mac n' Cheese (V)

Served w/ tomato sauce \& chips
Kids Bolognese 16
Fried calamari served w/ tomato sauce \& chips

Note:
Please advise our staff of any food intolerance or allergies upon ordering.

Some dishes may be made vegan upon request.
$10 \%$ surcharge applies on public holidays
We accept Cash / VISA / Mastercard / AMEX (surcharge applies for all card transactions) www.vitalyitalian.com


EST. 2017


My love language is pasta. Allso cheese and wine. And bread. Allso olives. Basically my love language is Italian food.

## BREADS AND PIZZA CRUST

Garlic Bread（V）（3 pc）
Italian bread with butter，garlic and parsley
Tomato Bruschetta（Vegan）（2 pc）
Focaccia bread served with Roma tomatoes，onion，basil \＆ balsamic glaze（add fresh buffalo mozzarella＋4）
Rovente Bruschetta（2 pc）
Focaccia bread served with spicy nduja sausage \＆stracciatella
Garlic Crust（Vegan）
Woodfire garlic and rosemary crust served w／sun－dried tomato and olive tapenades（add mozzarella +2 ）
Jalapeno Cheesy Crust（V）
Woodfire jalapeno cheesy garlic crust served w／sun－dried tomato and olive tapenades

## STARTERS

## Hot Olives（Vegan）（GF）

House marinated mixed olives
Arancini（V）（4 pc）
Arancmade Italian rice balls coated in bread crumbs，served with 16
blue cheese sauce
Cheesy Meatballs（3 pc）
Homemade Italian beef meatballs cooked in Napoli sauce topped with mozzarella served $w /$ herbed focaccia

## Fresh Burrata

Served with pure fig syrup and herbed focaccia on a bed of thinly sliced tomatoes

## Stuffed Mushroom（V）

Baked portobello mushrooms w／sun－dried tomatoes，bread crumbs，
basil pesto \＆mozzarella
Salt and Pepper Squid
Fried calamari w／aioli and bed of greens

## SALADS

Choice of Protein：Grilled Chicken +9 ｜Prawns＋ $10 \mid$ Tasmanian Salmon Fillet＋ 16
Rocket and Pear Salad（V）（GF）
w／parmesan \＆balsamic dressing
Italian Salad（V）（GF）（Vegan optional）
Mixed lettuce，buffalo mozzarella，tomatoes，roasted capsicum， Spanish onions，olives \＆white wine vinegar
Caprese Salad（V）（GF）
Roma tomatoes，buffalo mozzarella，olives，basil，balsamic glaze \＆extra virgin olive oil

## wOODFIRE PIZZAS

Margherita（V）（Vegan optional）
Old school Italian Napoli sauce，fior di latte \＆basil
Diavola
Napoli sauce，fior di latte，hot salami，olives，basil \＆onions
Capricciosa
Capricciosa ance，fior di latte，mushroom，basil，ham，artichokes \＆olives
Napoletana
Napoli sauce，fior di latte，anchovies，capers，olive，basil \＆oregano
Four Cheese（V）
Fior di latte，scarmorze，Parmigiano，gorgonzola \＆basi
Vegetariano（V）（Vegan optional）
Basil pesto，fior di latte，eggplant，zucchini，capsicum \＆artichokes
Ciccio Picante
Mushrooms，Italian sausage，basil，gorgonzola，nduja \＆fior di latte
Tartuffo（V）（Vegan optional）
Fior di latte，truffle pecorino，basil，mushroom \＆truffle sauce
Meatball
Napoli sauce，fior di latte，beef meatballs，basil，Parmigiano

## That＇s Amore

fior di latte，chorizo，chicken
Supreme
Napoli sauce，fior di latte，ham，mild salami，capsicum，mushroom， olives \＆onions

## Prosciutto

Papoli sauce，fior di latte，wild rockets，Parmigiano \＆prosciutto
Vitaly Special hilli，garlic，hot salami，rocket，whipped ricotta \＆honey
Fior di latte，chis

## Gamberino

Fior di latte，zucchini，prawns，black pepper \＆basil pesto
Calzone
Hot salami，ricotta，basil，fior di latte w／Napoli sauce
BBQ Chicken
BBQ base w／fior di latte，chicken，mushroom \＆onions
BBQ Carne
BBQ base w／fior di latte，ham，salami，sausages \＆chorizo
Prawn \＆Chorizo
Fior di latte，garlic，chilli，prawn，chorizo \＆parsley
Bugatti
Bugatti
Napoli sauce w／fior di latte，hot salami，Italian sausage，chilli \＆
jalapenos

## RISOTTO <br> All risottos are gluten free

Chicken Risotto 28
Chicken，mushroom，shallots，cream，\＆white wine
Mushroom \＆Truffle Risotto（V）（Vegan optional） Sauteed mushrooms，truffle pesto，baby spinach \＆truffle pecorino

Pescatore Risotto
Prawns，calamari，vongole，mussels，white wine，chilli，garlic \＆

## PASTAS

Spaghetti Bolognese
Ground beef，aromatic
vegetables，slow cooked in red wine \＆tomatoes

## Spaghetti Carbonar

Bacon，cream，Parmigiano，egg and cracked pepper

Spaghetti Meatballs
Homemade beef meatballs，
Napoletana，Parmigiano，basil， chilli

```
```I
Li
Cap
Spaghett Marinara

Vongole，mussels，prawns，
calamari，w／Napoletana sauce

\section*{Vitaly＇s Lasagne}

Homemade lasagne w／beef
bechamel \＆Napoletana
（add meatball +4 ，side salad +7 ）
Squid Ink Vitaly
Squid ink pasta w／prawns，
salami，garlic，confit cherry
tomato \＆wild rocket
Gnocchi Sorrentina（V）
Homemade potato gnocchi w／
Napoletana，basil，mozzarella \＆ Parmigiano

Gnocchi Formaggi（V）
Homemade potato gnocchi， Gorgonzola，Parmigiano，
mozzarella，Scarmorza cheese \＆ parsley

\section*{Gnocchi Zucca}

Pan seared potato gnocchiw／ roasted butternut pumpkin， pine nuts，goats cheese \＆ baby spinach

\section*{Linguini Vongole}

解 \＆extra virgin olive oil

Linguini Puttanesca
Capers，olives，anchovies，onion 8 confit cherry tomatoes \＆

Napoletana
號
（vegan optional）

25 Seafood Linguine 2

Garlic w／vongole，scallops， mussels \＆fish aglio e olio

Linguini Prawn
6 Baked in a parcel w／garlic， nduja，confit cherry tomatoes parsley \＆extra virgin olive oil

27 Country Calabrian Ragu－ 27 Pork belly，Italian sausage， beef \＆lamb slow cooked in tomatoes served w／ homemade Casarecce pesto，asparagus，zucchini， confit cherry tomato，garlic \＆ Parmigiano（vegan optional）

The Eggplant Pasta（V） 28 Homemade Casarecce w／
29 eggplant in Napoletana sauce， basil，chilli \＆burrata （vegan optional）

\section*{Rigatoni Nduja}

For serious chilli lovers
Nduja，onion，basil，chilli， olives \＆Parmigiano （add burrata＋3）

27 Pesto Pollo
Rigatoni w／chicken，basil pesto，sundried tomatoes \＆ cream

Rigatoni Salsiccia
27 Italian sausage，mushroom onions，cream finished w／ truffle pesto and Parmigiana

Vodka Rigatoni
Sauteed prawns，garlic，
27 asparagus \＆chilli flamed w／ vodka and rosa sauce

\section*{Marie Monte}

Rigatoni，chicken，bacon，
26 prawns，mushroom \＆shallots w／rosa sauce

Ravioli Pillows（V）
Homemade pasta filled w／
ricotta \＆spinach，tossed in rosa sauce and mozzarella



電


```

