

## BREAD

<b>Crusty Garlic Bread</b> 4 pieces	9.9
<b>Cheesy Garlic Bread</b> 4 pieces	13.9
<b>Schiacciata (VGO)</b> Herbed pizza bread	12.9
<b>Schiacciata Pomodoro (VO)</b> Herbed pizza bread topped with marinated tomatoes, fresh basil and danish feta	22.9
<b>Schiacciata Prosciutto</b> Herbed pizza bread topped with olive tapenade, fior di latte, prosciutto and rocket	24.9
<b>Bruschetta Pomodoro (VO)</b> Tomato, feta and olive oil	15.9
<b>Bruschetta Smoked Salmon</b> Smoked salmon, smashed avocado and rocket	22.9

## ENTRÉE

<b>Natural Oysters (GFO)</b> Trio / Half dozen / Dozen	13.0 / 24.0 / 46.0
<b>Kilpatrick Oyster (GF)</b> Trio / Half dozen / Dozen	15.0 / 28.0 / 52.0
<b>Antipasto (Serves 2) (GFO)</b> A selection of cured meats, mixed vegetables and a variety of cheeses	45.0
<b>Prosciutto &amp; Warm Mixed Marinated Olives</b> Served with continental bread	21.9
<b>Arancini (4 Per Serve) (VO)</b> Served with Neapolitan sauce (please ask our staff for arancini flavours)	24.9
<b>Ham &amp; Cheese Croquettes</b> Crisp, golden croquettes filled with a velvety blend of smoked ham, cheese, and creamy potato paired with a saffron-infused aioli	22.9
<b>Calamari Platter</b> Lemon peppered calamari fried and served with chips and lemon aioli	42.0
<b>Salsicce</b> Chargrilled Italian pork and fennel sausage with a hint of chilli, in a peperonata sauce	24.9

## SIDES

<b>Rosemary Patate (GFO, VO)</b> Tossed with rosemary, garlic and sea salt	13.9
<b>Fries</b> Bowl of fries, served with tomato sauce Add aioli +2.0	11.9
<b>Verdura (GFO, VO)</b> Seasonal veg with garlic, olive oil and sea salt	18.9
<b>Insalata Salad of Your Choice (GFO, VO)</b>	13.9



## PASTA

<b>Taglierini Granchio</b> Blue swimmer crab meat, garlic, chilli, onion, white wine and rose sauce	39.9
<b>Risotto / Spaghetti Marinara</b> Fresh seafood cooked in garlic, chilli, onion and white wine, with a touch of Neapolitan sauce (or available in bianco)	39.9
<b>Spaghetti Zingarella</b> Tiger prawns with garlic, chilli, broccoli and roasted capsicum in a honey and cream sauce	38.9
<b>Gnocchi Salsicce</b> Potato dumplings tossed in garlic, chilli, onion, olives, roasted capsicum and spicy Italian sausage, in a Neapolitan sauce with parmesan	38.9
<b>Gnocchi Ragù</b> Potato gnocchi coated in a rich, slow-braised ragù of tender beef cheeks, simmered for hours in a red wine reduction with aromatic herbs, garlic and San Marzano tomatoes. Finished with a touch of Parmigiano-Reggiano and a hint of chilli	38.9
<b>Penne La Vita</b> Chicken, onion, mushroom, baby spinach, bacon, rose sauce and parmesan	36.9
<b>Tortellini (Beef) Alla Panna</b> Leg ham, mushroom, garlic, onion, cream and parmesan	36.9
<b>Ravioli Spinach &amp; Ricotta (VO)</b> Served with Neapolitan sauce	36.9
<b>Spaghetti Bolognese</b> Traditional house made slow-cooked beef and tomato ragù, finished with parmesan	32.9
<b>Gluten Free / Vegan Penne Pasta</b>	+4.0

## RISOTTO

<b>Risotto Pollo Funghi (GFO)</b> Chicken, mushroom, baby spinach, porcini and a touch of cream	34.9
<b>Vegan Risotto Primavera</b> Creamy Arborio rice gently cooked with seasonal vegetables and our house-made Neapolitan sauce. Finished with extra virgin olive oil and fresh herbs - a vibrant, plant-based take on a classic.	36.9

## SEAFOOD

<b>Calamari</b> Lemon pepper seasoned and fried, served with chips, salad and lemon aioli	36.9
<b>Fish &amp; Chips (GFO)</b> Battered, crumbed or grilled (GFO) with chips, salad and lemon aioli	36.9
<b>Barramundi (GFO)</b> Northern Territory crispy skin fillet, served with a fennel, radicchio and rocket salad, rosemary patate, and romesco sauce	42.9
<b>Small Seafood Platter</b> Kilpatrick oysters (6), lemon pepper prawns (3) and calamari (3)	48.9
<b>Large Seafood Platter</b> Kilpatrick oysters (12), lemon pepper prawns (6) and calamari (6)	90.0

## MEAT & POULTRY

<b>Pollo Florentine (GFO)</b> Chargrilled chicken breast topped with Neapolitan sauce, baby spinach and provolone cheese served with mash and broccoli	36.9
<b>Pollo Parmigiana</b> House made chicken schnitzel, topped with Neapolitan sauce, leg ham and mozzarella cheese served with chips and salad	34.9
<b>Salsicce (GFO)</b> Chargrilled Italian pork & fennel sausages with a hint of chilli, served with peperonata sauce, green beans and rosemary patate	32.9
<b>Veal Cotoletta</b> Crumbed veal lightly fried and topped with provolone cheese, served with rosemary patate, sauteed spinach and mushroom sauce	38.9
<b>Steak</b> Refer to specials board	48.9
<b>Lamb Cutlets (GFO)</b> Chargrilled to your liking, served with caponata, rosemary patate and red wine jus	36.9



**GFO** - Gluten free option available  
**VO** - Vegetarian option available  
**VGO** - Vegan option available

Please advise our staff of any food allergies or dietary requirements.

## SALAD

<b>Caesar</b> Cos lettuce, house made aioli, anchovy, parmesan, croutons and bacon, topped with a poached egg	26.9		
<b>La Vita (VO)</b> Mixed green leaves, onion, tomato, cucumber, olives, feta and balsamic vinegar	26.9		
<b>Rocket (VO)</b> Rocket, pear, walnut and parmesan with balsamic vinaigrette	26.9		
<b>Radicchio (VGO)</b> Radicchio, rocket, fennel and orange segments with a balsamic vinaigrette	26.9		
<b>Winter Caprese</b> Creamy burrata nestled among slow-roasted confit tomatoes, ribbons of prosciutto, fresh basil, and wild rocket. Served with chargrilled sourdough and finished with a drizzle of extra virgin olive oil and balsamic glaze.	26.9		
<b>Salad Extras</b>			
Calamari (3)	9.5	Chicken Tenders (4) (GFO)	8.5
Prawns (4)	12.5	Smoked Salmon (GFO)	12.5

## KIDS MENU

<b>Crumbed Fish &amp; Chips</b>	15.9
<b>Calamari &amp; Chips</b>	15.9
<b>Penne Alla Panna</b>	15.9
<b>Spaghetti Bolognese</b>	15.9
<b>Schnitzel &amp; Chips</b>	15.9
<b>Nuggets &amp; Chips</b>	15.9

## FOCACCIA

\*Only Available for Lunch

<b>Chicken</b>	Avocado, mozzarella, lettuce and mayo	18.9
<b>Ham</b>	Mozzarella & tomato	16.9
<b>Schnitzel</b>	Chicken schnitzel, tomato, lettuce, mayo and mozzarella	18.9
<b>Bacon</b>	Tomato, lettuce, mayo and mozzarella	18.9
<b>Sopressa Salami</b>	Olive tapenade, provolone cheese, roast capsicum and rocket	18.9
<b>Add Small Fries</b>		+6.0

## DAILY SPECIALS - REFER TO BOARD

**LA VITA** CAFE RISTORANTE

**KITCHEN HOURS**

Tuesday to Thursday  
11:30am - 3:00pm & 5:00pm - 8:30pm  
(Open for Coffee & Cake All Day)

Friday to Sunday

11:30am - 8:30pm

WE DO NOT CLOSE AT 8:30PM

**PIZZERIA HOURS**

Tuesday to Sunday  
5:00pm - 9:00pm

