

SINCE 2017

ViTALiA'S

Restaurant Pizzeria

In loving memory of Vitalia Zanda,
the heart and inspiration behind everything we do.

STARTERS

Garlic Focaccia^(VG) 15.5

House focaccia infused with garlic and rosemary

• Add Anchovies \$4 • Add San Marzano tomato purée \$4

Bruscofocaccia^(V) 10

Crunchy bruschetta-style pizza topped with fresh tomatoes, parmesan and fresh basil

Cold Parmigiana^(V) 20

Roasted eggplant with mozzarella cream, Napoli sauce, and fresh basil

Mussels^(DF) 30.5

Fresh mussels steamed and served with a warm pizza basket

Choice of: • Garlic and white wine • Spicy Napoli sauce

Truffle Burrata Salad^(V, GF) 24.5

Creamy burrata with cherry tomatoes, rocket and finished with a delicate truffle sauce

Calamari Fritti^(DF) 22.5

Crispy battered squid rings with parsley, aioli and fresh lemon

Culatta, Pere e Noci 26.5

Thinly sliced Culatta prosciutto served with pear jam, toasted walnuts and warm house focaccia

Polenta & Peperone^(V, GF) 19.5

Crispy polenta served with a rich capsicum sauce, grated pecorino and fresh basil

Lasagna 36

Traditional layers of pasta with slow-cooked beef ragù and creamy béchamel sauce

Cavatelli & Provola^(V) 35

Handmade cavatelli tossed in a silky potato sauce with smoked provola and salted leek

Gnocchi Zucchine e Gamberi 39

Soft potato gnocchi coated in zucchini cream, topped with tiger prawns, bottarga and garlic oil

Vegan Pumpkin Risotto^(VG, GF) 35

Vegan risotto, creamy pumpkin purée, finished with pickled onions and toasted almond flakes

Spaghettone Cauliflower & Guanciale 38

Thick spaghettoni with roasted cauliflower cream, roasted guanciale, fresh buffalo mozzarella and herb crumbs

Linguine alla Marinara^(DF) 49

Linguine with local tiger prawns, mussels, fish fillet, clams and Napoli sauce

MAINS

Beef Cheek (GF) 51

Slow-cooked beef cheek with fried polenta, glazed carrots and its rich, velvety cooking jus

Fish of the Day MP

Prepared daily with seasonal ingredients – crafted by our chef and introduced at your table

Anatra all'Arancia (GF) 48

Slow-cooked duck breast with celeriac purée, orange reduction, roasted cauliflower and toasted hazelnuts

Zuppa di Pesce Positano (GF, DF) 69

Seafood hotpot with Moreton Bay bugs, prawns, fish fillet, clams and mussels in rich Napoli sauce

• Add Extra Moreton Bay Bug \$10 • Add GF Bread \$2

SIDES

Chips (VG, GF)

11.5

Crispy golden chips

Fried Cauliflower (V, GF)

14

Crispy fried cauliflower served with capsicum sauce and zesty yoghurt cream

Rocket, Cherry and Parmesan Salad (V, GF)

13.5

Rocket leaves with cherry tomatoes and shaved parmesan

Mixed Leaves Salad (VG, GF)

12.5

Simple mix of seasonal greens with light vinaigrette

Broccolini al Parmigiano (V, GF)

15.5

Tender broccolini sautéed with grated parmesan and toasted almond flakes

Polenta Chips (VG, GF)

11.5

Crispy polenta chips with rosemary salt

• Add garlic aioli \$2

PIZZA

Leonardo da Vinci 34.5

San marzano tomatoes, mozzarella, prosciutto crudo, rocket, shaved parmesan, evoo

Mortazza 35

Mozzarella, mortadella, sun-dried tomatoes, pistachio burrata

Il Padrino (The Godfather) 36.5

San Marzano tomatoes, mozzarella, soppressa salami, rocket, cherry tomatoes, burrata

Quattro Formaggi e Tartufo^(V) 31.5

Mozzarella, gorgonzola, smoked scamorza, parmesan, truffle cream

Zuccotta 34

Pumpkin cream base, mozzarella, guanciale, grated pecorino

Frutti di Mare^(DF) 39.5

San Marzano garlic tomatoes, prawns, calamari, mussels, clams, parsley

Calzone (Folded Pizza) 30.5

San Marzano tomatoes, mozzarella, mild salami, ricotta, black pepper

PIZZA

Margherita^(V) 26.5

San Marzano tomatoes, mozzarella, basil, EVOO

Bufalina 36

San Marzano tomatoes, fresh buffalo mozzarella, prosciutto crudo, cherry tomatoes, basil, EVOO

Capricciosa 30.5

San Marzano tomatoes, mozzarella, ham, mushrooms, artichokes, olives

Vegetariana 2.0^(V) 31.5

Zucchini cream base, mozzarella, fried eggplant, roasted capsicum

Sardegna^(VG) 29.5

San Marzano tomatoes, vegan mozzarella, cherry tomatoes, artichokes, garlic, oregano, basil

Umbria^(VG) 29.5

Vegan mozzarella, pumpkin purée, mushrooms, walnuts, truffle cream

Napule' 34.5

Mozzarella, smoked scamorza, sausage, broccoli rabe (friarielli)

Diavola 31.5

San Marzano tomatoes, mozzarella, Calabrese salami, caramelized onion, 'nduja

DESSERTS

Tiramisu' 16.5

Classic espresso, mascarpone dessert, dusted with cocoa powder

Cannolo Siciliano 12.5

Crispy cannoli shells filled with silky ricotta cream, chocolate bits, orange zest and crunchy pistachios

Gelato alla Nutella^(GF) 15.5

House-made Nutella gelato with whipped cream and crunchy hazelnuts

Lemon and Mango Sorbet^(VG, GF) 15.5

Refreshing vegan sorbet paired with tangy red berries coulis

“Formaggi & Delizie” Cheese Board 26

A curated selection of three Italian cheeses paired with pear jam, apricot, truffle honey and crackers

Sbriciolata 17.5

Whipped yogurt with raspberry coulis and a sprinkle of white chocolate, topped with buttery crumble