



# VITALIA'S

## The Heart Behind Vitalia's

In 2012, chefs Vitalia Zanda and Antonio Lo Conte left Avellino, Italy, to bring authentic Italian cuisine to Australia. They settled in Cairns and in 2015, they opened their first restaurant—a place where tradition and passion came alive in every dish.

Vitalia was not only the heart of our kitchen but also the soul of our journey. After her passing in 2023, we continue her dream, honoring her legacy through every plate we serve. Her passion, creativity, and love for Italian food live on in everything we do.

This is more than a restaurant—it's her story, her dedication, and her gift to all who love authentic Italian flavors.

# DINNER

*menu*

## STARTERS

### **GARLIC AND ROSEMARY FOCACCIA 15.5**

-Add Anchovies \$4

### **BRUSCOFOCACCIA 10**

Crunchy bruschetta-style pizza topped with vibrant cherry tomatoes, parmesan, and fresh basil—perfect to share.

### **ARANCINO SICILIANO 14**

Crispy golden rice ball stuffed with tender beef ragù, melting provolone, and peas—an irresistible bite of Sicily!

### **BURRATA CAPRESE SALAD 22.5**

Creamy burrata meets juicy roma tomatoes and fresh basil, drizzled with extra virgin olive oil—an Italian classic.

### **POLPO AGLI AROMI 19**

Sous Vide Octopus Legs

### **CALAMARI FRITTI 20.5**

Crispy, lightly battered squid rings with zesty parsley aioli and fresh lemon—a seaside favourite.

### **TAGLIERE DEL GIORNO 39.5**

Our daily selection of authentic Italian cured meats and cheeses served with warm, freshly baked focaccia—a perfect grazing platter.

# PIZZA

We use San Marzano on our pizzas. It is a Neapolitan tomato compared to the Roma which tastes stronger, sweeter and less acidic and we also use mozzarella fiordilatte which is traditionally southern Italian cheese made from cows milk by using the "spun paste" method GF base extra \$5

## **BELLA CIAO 29.5**

San Marzano tomatoes, fiordilatte, fresh Italian sausage, mushrooms, grated parmesan and parsley - simple yet full of flavour

## **MARGHERITA PIZZA 26**

Simple yet perfect-classic mozzarella, sweet San Marzano tomatoes, fresh basil, and EVOO on a handmade pizza base. (v)

## **NAPULE E' 33.5**

Smoked scamorza cheese, Italian sausage, broccoli rabe (friarielli), pecorino cheese, and a touch of chilli - Napoli's favourite

## **CAPRICCIOSA 29.5**

A classic topped with ham, mushrooms, artichokes, olives and mozzarella - always a winner.

## **QUATTRO FORMAGGI E TARTUFO 30.5**

Four-cheese pizza elevated with aromatic truffle oil-cheesy indulgence at its finest. (v)

## **CALZONE TRADIZIONALE 29.5**

A delicious folded pizza filled with mozzarella, ham, mushrooms, and parmesan cheese - the ultimate pizza pocket.

## **LEONARDO DA VINCI 33.5**

Elegant toppings of prosciutto crudo, rocket, shaved parmesan, and extra virgin olive oil - art on a plate.

## **SUOCERA (THE MOTHER IN LAW) 30.5**

Spicy Calabrese salami (N'duja), olives, and chilli - fiery and unforgettable.

## **VEGETARIANA 30.5**

Loaded with grilled eggplant, mushrooms, onions, and olives - fresh and satisfying. (v)

## **IL PADRINO (THE GODFATHER) 35.5**

San Marzano, fiordilatte, soppressa salami, rocket, sliced tomatoes and burrata cheese

## **FRUTTI DI MARE 39.5**

Fresh local seafood toppings-prawns, calamari, mussels, clams-bringing the flavours of the sea straight to your table.  
— add A Moreton Bay Bug \$10

## **BUFALINA D.O.C. 35.5**

Luxurious buffalo mozzarella, prosciutto crudo, fresh tomatoes, basil, and EVOO - premium taste from Italy.

# PASTA, RISOTTO, GNOCCHI

Our home made pasta, thanks to the special bronze-drawing method known as "Grezza", obtains a rough texture that is perfect for capturing sauces.

## **GNOCCHI DI BARBABIETOLA 35**

Soft homemade gnocchi with beetroot, mushrooms, indulgent truffle-gorgonzola sauce, and crispy kale—vibrant and delicious. (v)

## **LASAGNA 36**

Traditional layers of pasta, slow-cooked beef ragù, and creamy béchamel sauce—like Nonna used to make.

## **RIGATONI ALLA CALABRESE 33**

Bold flavours of spicy Italian sausage, smoky N'duja, caramelised onions, and scamorza cheese—southern Italian soul food

## **PAPPARDELLE RAGU' D'AGNELLO 35**

Rich, slow-cooked lamb ragù tossed with handmade pappardelle and topped with sharp pecorino—a hearty pasta experience.

## **RISOTTO ALL' ITALIANA 36**

Creamy arborio rice gently cooked with smoked scamorza, creamy burrata, cherry tomatoes confit, rocket pesto. (v, gf)

## **PACCHERI GUANCIALE/FUNGHI 36**

Wide tube pasta perfectly paired with crispy guanciale, earthy mushrooms, and finished with parmesan—a Roman delight.

## **LINGUINE ALLA MARINARA 49**

Eye-catching black ink squid and white linguine loaded with local seafood treasures—juicy local Tiger prawns, mussels, fish fillet, clams, napoli sauce

## **FREGOLA SARDA 42**

Sardinian couscous-style pasta with succulent Moreton Bay bugs, clams, mussels, saffron, and grated bottarga—a coastal journey.

# MAINS

## **MELANZANA ALLA PARMIGIANA 34**

Layers of tender eggplant, mozzarella, and basil oil baked until golden served with our home baked focaccia—vegetarian comfort food at its best. (v, GF)

## **VITALIA'S TAGLIATA 48**

Juicy grass-fed Scotch fillet served sliced with a creamy green peppercorn sauce, mushrooms, and crispy potatoes—an Italian steakhouse classic. (GF)

## **VITALIA'S STUFFED CHICKEN 39.5**

Tender chicken breast stuffed with smoked scamorza and speck, crispy-fried and lightly smoked with applewood with sautéed chicory—a flavour sensation.

## **MUSSELS 36.5**

Fresh mussels steamed with your choice of garlic and white wine or spicy Napoli sauce, served in a warm pizza basket.

## **200 GR. SALMONE QUATTRO MORI 46**

Atlantic salmon fillet crusted with crunchy pistachios, served with crispy waffle potatoes and leek-potato sauce - seafood perfection. (GF)

## **GAMBERONI AL BRANDY 45.5**

Local Tiger prawns flambéed with brandy, garlic, and herbs, served on silky pumpkin purée—a sophisticated seafood treat.

## **ZUPPA DI PESCE POSITANO 65.5**

A luxurious seafood hotpot overflowing with Moreton Bay bug, prawns, fish fillet, clams, and mussels in rich Napoli sauce—Mediterranean flavours in every bite.

— Add Extra Moreton Bay Bug \$10 add GF Bread \$2

# SIDES

## **CHIPS 9**

Crispy golden chips - perfect as a side or snack (GF)

## **ROCKET, CHERRY AND PARMESAN SALAD 12.5**

Fresh rocket leaves combined with juicy cherry tomatoes and shaved parmesan - light and refreshing. (v, GF)

## **HERBS ROASTED POTATOES 9.5**

Oven-roasted potatoes seasoned with fresh herbs - comfort food, Italian style (GF)

## **MIXED LEAVES SALAD 11.5**

A fresh and simple salad mix - perfect to accompany any main. (GF)

## **BROCCOLINI AL BURRO 14.5**

Tender broccolini sautéed in butter - a tasty green addition to any dish (v)

## DOLCI (DESSERTS)

### CANNOLO SICILIANO 12.5

Crispy cannoli shells filled with silky ricotta cream, chocolate bits, orange zest, and crunchy pistachios-a sweet Sicilian treat

### TIRAMISU 14.5

Rich layers of espresso-soaked biscuits, mascarpone, and chocolate-pure dessert bliss.

### RAVIOLI SARDI 17.5

Crispy Sardinian ravioli stuffed with sweet ricotta and orange zest, served warm with honey drizzle-a delightful finish.

### GELATO ALLA NUTELLA 14.5

House-made Nutella gelato with whipped cream and crunchy hazelnuts-indulgence in every scoop. (GF)

### LEMON AND MANGO SORBET 14.5

Refreshing vegan sorbet paired with tangy red berries coulis - the perfect (VEGAN)

## CAFFE&AMMAZZACAFFE'

#### Espresso 3

Double espresso 4

Piccolo latte 4.5

Long black 5.5 | Large 6.50

Hot chocolate 5

Fiat white 6.5 | Large 7.50

Affogato 9.5

Affogato with liquor 18.5

Baileys/ amaretto/ frangelico/ kalhua

Espresso martini 18.5

Cappuccino 6.5 | Large 7.50

Latte 6.5 | Large 7.50

Macchiato 4

Long macchiato 4.5

Mocha 5.5

Tea 5

Caffe' corretto 7

Espresso with  
grappa/baileys/sambuca

Chai Latte 7 | Large 8

### LIQUEURS/ DIGESTIVES 11.5

Baileys/ Frangelico /Kalhua/ Amaretto/ Limoncello/

Sambuca Bianca/ Sambuca/Nera/ Cointreau/

Mirto Liqueur /Amaro del Capo/ Midori/

Montenegro/ Averna/ Lucano/ Vecchia Romagna

### WHISKEY / BOURBONS/ RUM 12.5

Jack Daniels/ Johnny Walker/Ballantine's/

Bacardi/Malibu/Sailor/ Jerry/ Jameson/ Canadian

Club/ Jim/ Beam/ Maker's Mark/

## LIQUORI SPECIALI (PREMIUM SPIRITS)

Courvoiser Cognac 16.9

Gin Malfy 18

Grey goose 18

Diplomatico Reserva 19.9

Grappa Bianca Piave 15.5

Gin Tanqueray 16.60