

SINCE 2017

**VITALIA'S**  
*Restaurant Pizzeria*

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

## STARTERS

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**Garlic Focaccia**<sup>(VG)</sup> 15.5

House focaccia infused with garlic and rosemary

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

**Bruscofocaccia**<sup>(V)</sup> (VG Option Available) 11

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

**Mussels**<sup>(DF)</sup> 29.5

Fresh mussels steamed and served with a warm pizza basket

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

**Truffle Burrata Salad**<sup>(V, GF)</sup> 24.5

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

**Calamari Fritti**<sup>(DF)</sup> 22.5

Crispy battered squid rings with parsley, aioli and fresh lemon

**Mixed Cured Meat Platter** 36

Chef's choice of three artisanal cured meat, served with toasted focaccia and nduja butter, olives

**Polenta & Porcini with Truffle Oil**<sup>(VG, GF)</sup> 19.5

Golden crispy polenta on a bed of olive tapenade, with sautéed porcini and cherry tomatoes, finished with aromatic truffle oil

## PASTA

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**Lasagna** 36

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

**Rigatoni Bolognese Al Tegamino** 31

Rigatoni served with Italy's most celebrated sauce, classic Bolognese, grated Parmesan

**Gnocchi Zucchine e Gamberi**<sup>(DF)</sup> 35

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

**Truffle And Porcini Risotto**<sup>(V)</sup> (VG Option Available) 35

Creamy risotto with truffle and porcini, basil & cashew pesto, toasted almond flakes

**Spaghetti Carbonara** 29.5

Spaghetti tossed with crispy guanciale in a silky egg and Pecorino Romano sauce, finished with cracked black pepper

**Linguine alla Marinara**<sup>(DF)</sup> 49

Linguine with local tiger prawns, mussels, 1/2 bug, squid, clams and Napoli sauce

**Paccheri Salsiccia e funghi** 30.5

Wide tube-shaped pasta with Italian pork sausage and mushrooms in a rich & creamy saffron cheese sauce

# PIZZA

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**Margherita<sup>(V)</sup>** 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<sup>(V)</sup>** 31.5

Zucchini cream base, mozzarella, fried eggplant, roasted capsicum

**Sardegna<sup>(VG)</sup>** 29.5

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

**Umbria<sup>(VG)</sup>** 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

# PIZZA

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**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<sup>(V)</sup>** 31.5

Mozzarella, gorgonzola, smoked scamorza, parmesan, truffle cream

**Zuccotta** 34

Pumpkin cream base, mozzarella, guanciale, grated pecorino

**Frutti di Mare<sup>(DF)</sup>** 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

## MAINS

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**Beef Cheek**<sup>(GF)</sup> 38

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

**Fish of the Day** MP

Prepared daily with the freshest seasonal catch. Crafted by our Chef and presented at your table

**Gamberoni Al Vino Bianco** 38

Pan-fried local tiger prawns with white wine, garlic, and parsley  
• Add Salad \$6 • Add Chips \$6

**Zuppa di Pesce Positano**<sup>(DF)</sup> 69

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

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

## SIDES

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**Chips**<sup>(VG, DF)</sup> 11.5

Crispy golden chips

**Rocket, Fennel, Pear, and Parmesan Salad**<sup>(V, GF)</sup> 13.5

Rocket leaves with fennel, pear, house made pickled onion, and shaved Parmesan cheese

**Mixed Leaves Salad**<sup>(VG, GF)</sup> 12.5

Simple mix of seasonal greens with light vinaigrette

**Broccolini al Parmigiano**<sup>(V, GF)</sup> 15.5

Tender broccolini sautéed with grated parmesan and toasted almond flakes

**Polenta Chips**<sup>(VG, GF)</sup> 12

Crispy polenta chips with rosemary salt, aioli

# DOLCE

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## Tiramisu' 16.5

Classic espresso, mascarpone dessert, dusted with cocoa powder

## Amaretto Cherry Panna Cotta 16.5

Milky panna cotta with amaretto cherry compote

## Cannolo Siciliano 12.5

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

## Gelato alla Nutella<sup>(GF)</sup> 15.5

House-made Nutella gelato with whipped cream and crunchy hazelnuts

## Lemon and Mango Sorbet<sup>(VG, GF)</sup> 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

## Maritozzo

Cream filled bun with your choice of topping:

- Classic cream \$10 • Strawberries \$13 • Chocolate \$12
- Salted caramel \$12 • Orange \$12 • Pistachio \$13