

VITALIA'S MENU

Caldi (Hot Starters)

V Bruscopizza – 9.5

One slice of Bruschetta made from pizza dough topped with fresh cherry tomatoes, Parmesan and basil

GF Arancino Siciliano – 13.5

Stuffed with ragù sauce, peas, diced beef, Napoli sauce, provolone cheese

VEGAN GF Polenta and Porcini – 18.9

Herbed polenta, grilled porcini and olive tapenade, rosemary breadcrumb

F Calamari Fritti – 19.9

Deep fried squid, parsley aioli and lemon, mix leaves

GF V Melanzana alla Parmigiana – 24.9

Traditional fried eggplant parmigiana with parmesan and mozzarella cheese, polenta, basil oil and pangrattato.

F NEW Calamaro Ripieno – 24.9

Local squid stuffed with bread, Napoli sauce, garlic, potatoes, olives, parsley, toasted sourdough
~ GF bread add \$2 ~

F Mussels – 21.9

Garlic and white wine or chilli and Napoli sauce served in focaccia basket

Freddi (Cold Starters)

V Buffalo Caprese Salad – 21.9

Buffalo Mozzarella, sliced roma tomatoes, basil, EVOO,

V Truffle and Burrata – 22.9

Truffle rocket salad, burrata, garlic oil crostini, marinated cherry tomatoes
~ GF bread add \$2 ~

NEW Crespella al Salmone – 24.9

Our crepes, filled with smoked salmon and ricotta, served on béchamel sauce, zucchini alla scapece, (mint, garlic and basil oil and white wine vinegar)

GF NEW Insalata di Mare – 25.5

A delightful combination of mussels, calamari, prawns and octopus tossed with crisp celery, julienne carrots, olives, cherry tomatoes, orange, lemon and garlic, offering a refreshing taste of the sea

GF Beef Carpaccio – 21

Parmesan flakes, fried capers, lemon oil, rocket and pistachio

Salumi Misti – 29.9

Parma ham, salami, prosciutto cotto, and focaccia

V Formaggi Misti – 29.9

Parmesan, provolone, pecorino and gorgonzola, truffle honey and focaccia



Gnocchi/ Risotto

Al Tegamino – 29.9

Potatoes gnocchi with traditional bolognese sauce, parmesan and mozzarella fiordilatte

V Di Barbabietola – 34.9

Beetroot gnocchi with mushrooms, truffle and gorgonzola cheese, burrata cream, fried kale

Al Cartoccio – 32

Potatoes gnocchi with fresh Italian sausage, mixed mushrooms and porcini, provolone cheese and parmesan

GF Risotto Calabresella – 35

Italian arborio rice with fresh Italian sausage, N'duja (spicy calabrese salami), Napoli sauce, parmesan, olives, topped with burrata cheese

Pasta

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

V NEW Cicatielli alla Sorrentina – 29.9

Baked little shell home made pasta with napoli sauce, mozzarella and parmesan cheese, basil in our terracotta bowls

NEW Paccheri Guanciale e Funghi – 35

Savor the rich flavors of guanciale paired with a delightful mix of porcini and champignon mushrooms, all embraced by tender paccheri pasta.

🦀🐚 Fregola Con Aragostina, Vongole,

Cozze, Zafferano e Bottarga – 41

A traditional Sardinian dish, this pasta is made with semolina flour that resembles couscous and is cooked with mussels, vongole, Moreton Bay bugs, saffron, and grated bottarga.

Gnocchetti Sardi alla Campidanese –

31.9

Saffron little shell home made pasta with Sardinian traditional sausages sautéed in Cannonau red wine, Napoli sauce and Sardinian pecorino cheese

Lasagna Bolognese – 35

Homemade traditional lasagna alla bolognese

🐚🦀🐟 Linguine Bianche e Nere alla

Marinara – 48

Savor the sea's allure with our exquisite homemade black and white linguine. Made with squid ink, this pasta creates a visual delight and a flavorful experience. Cooked to perfection, the linguine is served with a mix of juicy mussels, vongole, succulent East Coast Queensland Tiger prawns, and tender fish fillet, all simmered in our irresistible Napoli sauce.



Carne (Meats)



Scaloppine alla Pizzaiola – 37.9

Free range Chicken breast fillet dredged in flour sautéed in white wine, caramelised onion, olives, capers, napoli sauce and herbs. Served with toasted bread.

GF^{NEW} Tablelands Blue Tagliata – 45.9

250gr. Grass fed grilled Tablelands Blue Striploin steak served "tagliata style" (M/Rare), balsamic and porcini, roasted tomatoes and rocket, parmesan flakes, crispy polenta

Tableland Blue premium grass-fed beef is raised on the fertile volcanic soils of the Atherton Tablelands. Reliable rainfall and tropical climate, allows us to grow quality nutritious grass all year-round. This is valued by our group of likeminded family-owned producers who supply Tableland Blue Beef. All Our Meats are proudly supplied by Byrnes Quality Meat locally owned

Pesce (Fish & Seafood)

GF 200 gr. Salmone Quattro Mori – 42

200gr Atlantic Salmon, mushrooms reduction, crushed pistachios, cream, roasted potatoes and charred broccoli

^{NEW} Gamberoni Al Brandy – 38.5

Introducing our East Coast Queensland Tiger Prawns, sautéed in a delightful blend of brandy, garlic, and salmoriglio (garlic, EVOO, parsley). Served on a bed of velvety pumpkin puree, this dish perfectly captures the flavors of the region in a sumptuous and unforgettable culinary experience.

Zuppa Di Pesce Positano – 69.9

Seafood HotPot w/whole blue swimmer crab, Moreton Bay bug, mussels, vongole, East Coast Queensland Tiger Prawns, fish fillet in Napoli sauce served with focaccia
~ Add Extra Moreton Bay Bug \$10 add GF Bread \$2 ~

Seafood Platter Tower – x2- 160

Seafood HotPot w/ whole blue swimmer crab, Moreton Bay bug, mussels, vongole, East Coast Queensland Tiger Prawns, fish fillet in Napoli sauce, calamari and fish fillet, insalata di mare (seafood salad), octopus carpaccio, Shrimp Cocktails, baked potatoes

Sides

^{VEGAN} GF Chips – 8.5

^{VEGAN} GF Herbs Roasted Potatoes – 8.5

^{VEGAN} GF Mixed leaves Salad – 9.5

Rocket and parmesan salad – 11.5

^{VEGAN} Verdure grigliate – 17

Italian Style grilled and marinated vegetable, for more details ask the waiter for more details

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

🍃 Garlic and rosemary focaccia – 14.9

~ add anchovies \$4 ~

🍃 Margherita pizza – 26.5

San Marzano, fiordilatte, fresh basil, EVOO

Capricciosa – 29

San Marzano, fiordilatte, ham, mushrooms, artichokes, olives

Calzone Tradizionale – 31

Folded pizza stuffed with San Marzano, fiordilatte, ham, mushrooms and parmesan cheese

🌶️ Suocera (the Mother in Law) – 29

San Marzano, fiordilatte, salami, N'duja (spicy calabrese salami), olives and chili

Il Padrino (the Godfather) – 32.9

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

Bufalina D.O.C. – 33.9

San Marzano, fiordilatte, buffalo mozzarella, prosciutto crudo, sliced tomatoes, fresh basil, EVOO

Bella Ciao – 29.9

San Marzano, fiordilatte, fresh Italian sausage, mushrooms, grated parmesan, parsley

Napule E! – 32

Italian sausage, fiordilatte, smoked scamorza cheese, friarielli (broccoli rabe) pecorino cheese, and chili

🍃 Quattro Formaggi e Tartufo – 29.9

Fiordilatte, gorgonzola, provolone, shaved parmesan, pecorino cheese, truffle oil

Leonardo Da Vinci – 31.5

San Marzano, fiordilatte, Prosciutto crudo, rocket, shaved parmesan cheese, EVOO

🍃 Vegetariana – 29.5

San Marzano, fiordilatte, olives, eggplant, mushrooms, onions

🦑🐚 Frutti Di Mare – 34.9

San Marzano, fiordilatte, local prawns, calamari, mussels, vongole, olives, garlic and parsley

~ add A Moreton Bay Bug \$10 ~



Dolci (Desserts)

Cannolo Siciliano – 12

Tube-shaped shells of fried pastry dough, filled with ricotta, chocolate, orange peel, pistachios and cherry maraschino

Tiramisu – 16

Biscotti savoiardi, coffee, chocolate powder and mascarpone

Ravioli Sardi – 17

Deep fried Sardinian ravioli, stuffed with sweet ricotta and orange served with honey

GF Gelato alla Nutella – 16

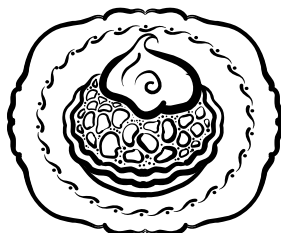
Home made Nutella ice cream whipped cream and crushed hazelnut

VEGAN Lemon and Mango Sorbet – 14

Vegan sorbet, red berries coulis

Crostata Del Giorno – 17

Our Daily made crostata please ask the waiter for more details



Caffe & Ammazacaffe'

Espresso – 3.5 4.5

Double Espresso – 4.5

Piccolo Latte – 4.5

Long Black – 4

Hot Chocolate – 5

Flat White – 5

Affogato – 9

Affogato With Liquor – 18

Baileys/ amaretto/ frangelico/ kalhua

Liqueurs/ Digestives – 11

Baileys/Frangelico/Kalhua/Amaretto/
Limoncello/Sambuca Bianca/ Sambuca
Nera/ Cointreau/ Mirto Liqueur/ Amaro
del Capo/ Midori/ Montenegro/ Averna/
Lucano/ Vecchia Romagna



Cappuccino – 4.5

Latte – 4.5

Macchiato – 4

Long Macchiato – 4.5

Mocha – 5.5 6.5 7.5

Tea – 4

Caffe' Corretto – 7

espresso with grappa/baileys/sambuca

Espresso Martini – 18

Whiskey / Bourbons/ Rum – 12

Jack Daniels/ Johnny Walker/ Ballantine's/
Bacardi/ Malibu/ Sailor Jerry/ Jameson/
Canadian Club/ Jim Beam/ Maker's Mark/

Liquori Speciali (premium spirits)

Courvoiser Cognac –

16.5

Diplomatico Reserva

– 19.5

Dry Gin Portofino –

16.5

Grappa Bianca Piave

– 15

Ratu Spiced 5 Years –

15

Grappa di Barolo –

24.5

1.5% apply for all cards payment/ Public Holiday surcharge 15%