

VITALIA'S MENU

Caldi (Hot Starters)

Bruscopizza – 10

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

GF Arancino Siciliano – 14

One saffron rice ball stuffed with ragù sauce, peas, diced beef, Napoli sauce, provolone cheese

VEGAN GF Polenta and Porcini – 19.9

Herbed polenta, grilled porcini and tomatoes served on olive tapenade with mixed leaves salad.

🐟 Calamari Fritti – 20.5

Deep fried squid, parsley aioli and lemon, mix leaves

GF 🍷 Melanzana alla Parmigiana – 25.5

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

🐟 NEW Calamaro Ripieno – 25.5

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

🍷 Mussels – 28.5

Choose between garlic and white wine or chilli and Napoli sauce served in focaccia basket

Freddi (Cold Starters)

🍷 Buffalo Caprese Salad – 22.5

Buffalo Mozzarella, sliced roma tomatoes, basil, EVOO,

🍷 Truffle and Burrata – 23.5

Burrata garnished with truffle paste served on homemade focaccia, rocket salad and cherry tomatoes
~ GF bread add \$2 ~

GF NEW Insalata di Mare – 26

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 – 28

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

Salumi Misti – 30.5

Prosciutto crudo, salami, ham served with homemade focaccia, chilli butter and pickles onions.

🍷 Formaggi Misti – 30.5

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



Gnocchi/ Risotto

Al Tegamino – 30.5

Potatoes gnocchi with traditional bolognese sauce, parmesan and mozzarella fiordilatte

V Di Barbabietola – 36

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

Al Cartoccio – 33

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

GF Risotto Calabresella – 36

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

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

Gluten free pasta or gnocchi available for an extra \$4 surcharge

Pasta

V NEW Cicatielli alla Sorrentina – 30.5

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

NEW Paccheri Guanciale e Funghi – 36

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 – 42

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 –

32.50

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

Lasagna Bolognese – 36

Homemade traditional lasagna alla bolognese

🍷🦀🐟 Linguine Bianche e Nere alla

Marinara – 49

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)



GF Vitalia's Stuffed Chicken – 41

Tender sous vide chicken breast filled with prosciutto and scamorza, breaded and fried gluten-free style, smoke kissed with applewood. Served on saffron mash with sautéed chicory, a taste of true Italian flavors.

GF^{NEW} Vitalia's Tagliata – 47

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

Pesce (Fish & Seafood)

GF 200 gr. Salmone Quattro Mori – 43

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

NEW Gamberoni Al Brandy – 39.5

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 – 71.5

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- 163

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

Sides

VEGAN **GF** Chips – 9

V **Gf** Rocket and parmesan salad – 11.9

VEGAN **GF** Herbs Roasted Potatoes – 8.9

V **Gf** **VEGAN** Verdure grigliate – 17.9

VEGAN **GF** Mixed leaves Salad – 9.9

Cold served Italian Style grilled and marinated vegetable, 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 – 15.5

~ add anchovies \$4 ~

❖ Margherita pizza – 27

San Marzano, fiordilatte, fresh basil, EVOO

Capricciosa – 29.9

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

Calzone Tradizionale – 31.9

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

SPICY Suocera (the Mother in Law) – 29.9

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

Il Padrino (the Godfather) – 33.5

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

Bufalina D.O.C. – 34.9

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

Bella Ciao – 30.5

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

Napule E! – 33

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

❖ Quattro Formaggi e Tartufo – 30.5

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

Leonardo Da Vinci – 32.5

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

❖ Vegetariana – 30.5

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

🦑🐚 Frutti Di Mare – 35.5

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

~ add A Moreton Bay Bug \$10 ~



Dolci (Desserts)

Cannolo Siciliano – 12.5

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

Tiramisu – 16.5

Biscotti savoiardi, coffee, chocolate powder and mascarpone

Ravioli Sardi – 17.5

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

GF Gelato alla Nutella – 16.5

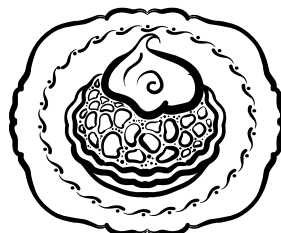
Home made Nutella ice cream whipped cream and crushed hazelnut

VEGAN Lemon and Mango Sorbet – 14.5

Vegan sorbet, red berries coulis

Crostata Del Giorno – 17.5

Our daily homemade tart, please ask the waiter for more details



Caffe & Ammazzacaffe'

Espresso – 3.8

Cappuccino – 4.5

Double Espresso – 4.5

Latte – 4.5

Piccolo Latte – 4.5

Macchiato – 4

Long Black – 4

Long Macchiato – 4.5

Hot Chocolate – 5

Mocha – 5.50

Flat White – 5

Tea – 4

Affogato – 9.5

Caffe' Corretto – 7

espresso with grappa/baileys/sambuca

Affogato With Liquor – 18.5

Baileys/ amaretto/ frangelico/ kalhua

Espresso Martini – 18.5

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

Diplomatico Reserva

– 19.9

Gin Malfy – 18

Grappa Bianca Piave

– 15.5

Grey goose – 18

Gin Tanqueray –

16.50

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