



# MENU

## ENTRÉE

Classic Italian Focaccia Bread - Homemade daily served with side of ViaVio Ricotta for \$17 

Insalata Caprese - ViaVio mozzarella served with tomato consommé & EVO olive oil emulsion \$23.5


Antipasto di Affettati Misti - Combination of Italian charcuterie & cheeses, served with homemade focaccia \$36

Minestrone soup - Slow cooked borlotti beans, spinach, potatoes, carrots, onions, celery, green peas, served with toasted Focaccia on side \$21 

## PRIMI

### HOMEMADE PASTA

Caserecce al Pomodoro - Slow cooked tomato & basil salsa \$28.5 

Caserecce Puttanesca - Tomato sauce, capers, black olives, chilli and garlic \$30 

Spaghetti alla Bolognese - beef mince, tomato, carrot, onion \$31.5

Classic Tagliatelle alla Carbonara - bacon, eggs, pepper & Pecorino \$34

Linguine con le Vongole - Wild Littleneck Clams, Cherry tomato & parsley \$35

### HOMEMADE POTATO GNOCCHI

Choose Sauce: Tomato & Basil, Butter & Sage, Bolognese \$29.5

### HOMEMADE RAVIOLI

Choose Ravioli: Ricotta & spinach or Rich Angus beef \$31.5

Choose Sauce: Tomato & Basil or Butter & Sage

## SECONDI

Slow cooked Te Mana Lamb Ossobuco - Served with Saffron Risotto \$45

Tagliata Steak - Grilled Prime beef scotch fillet served with rocket, cherry tomatoes, shaved parmesan & Modena balsamic reduction \$40

Mediterranean Fish Soup - Tomato based fish soup of clams, mussels, squid and white fish served with toasted homemade focaccia on side \$40

## PIZZE

Margherita - Tomato, fresh basil & mozzarella \$26 


Veggie - Tomato, basil, mozzarella & seasonal vegetables \$27 

Pepperoni - Tomato, mozzarella & pepperoni salami \$29


Ham & Mushroom - Tomato, mozzarella, Italian ham & mushroom \$31

Diavola - Tomato, mozzarella, Sicilian salami, chilli & roasted capsicum \$31

Prosciutto & Rocket - Tomato, mozzarella, Parma ham & fresh rocket \$33

Capri - Tomato, mozzarella, Italian ham, artichoke, mushroom & black olives \$33 

Gluten-free base (11") or vegan cheese available on request \$4 each

All pastas are served with parmesan cheese on top - Please inform us of any allergies - Can be Vegan 

Giovanna has a true passion for authentic Italian cuisine, made in our kitchen with only the best ingredients and of course, love! She believes taking the extra time, honouring traditional methods and ensuring great attention to detail is what makes her food special, and our loyal customers certainly agree. Offering a relaxed dining experience, we also serve fine Italian wine direct from her family vineyard La Montana.