


MENU

ENTRÉE

Classic Italian Focaccia - Homemade daily \$8 (Add side of ViaVio Ricotta for \$4) 

Green Salad - Mix leaves, shaved Parmigiano, Evo olive oil, balsamic vinegar & pepper \$9.5 


Caprese Salad - sliced tomato & ViaVio mozzarella served with basil & EVO olive oil emulsion \$18

Minestrone soup - Slow cooked borlotti beans, spinach, potatoes, carrots, onions, celery, green peas, served with slice of focaccia \$20 

Antipasto Combination - Combination of Italian charcuterie & cheeses, served with homemade focaccia \$34

HOMEMADE PASTA

Caserecce tomato & basil or Arrabbiata style with chilli \$23 

Spaghetti Aglio Olio - Garlic, chilli and parsley sauce \$26 

Spaghetti Bolognese - Angus beef mince, tomato, carrot, onion \$27

Spaghetti Puttanesca - Tomato sauce, capers, black olives, chilli and garlic \$28 (add anchovy for \$4)

Tagliatelle Carbonara - Bacon, eggs, pepper & Pecorino \$27

Linguine al Pesto - Homemade pesto sauce & cherry tomato \$ 32

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

Italian Organic Vegan & Gluten Free Pasta available on request \$6

extra parmesan or sauce available on request \$3 each

Angus Beef Lasagna - Layers of Bolognese, Besciamella, Parmigiano \$25 (one size only)

Veggie Lasagna - Filled with ricotta, spinach, Parmigiano & Besciamella \$25 (one size only)

HOMEMADE POTATO GNOCCHI

Choose Sauce: Tomato & Basil, Butter & Sage, Bolognese \$25.5


Pesto or Gorgonzola, creamy sauce & pepper \$ 32

HOMEMADE RAVIOLI

Choose Ravioli: Ricotta & spinach or Rich Angus beef \$30

Choose Sauce: Tomato & Basil or Butter & Sage

PIZZAS 12"

Margherita - Italian tomato sauce, fresh basil & Fior di Latte mozzarella \$24 

Veggie - Italian tomato sauce, basil, Fior di Latte mozzarella & seasonal vegetables \$25 

Pepperoni - Italian tomato sauce, Fior di Latte mozzarella & pepperoni salami \$26

Ham & Mushroom - Italian tomato sauce, Fior di Latte mozzarella, Italian ham & mushroom \$29.5

Diavola - Italian tomato sauce, Fior di Latte mozzarella, Sicilian salami, chilli & roasted capsicum \$29.5

Prosciutto & Rocket - Italian tomato sauce, Fior di Latte mozzarella, Parma ham & fresh rocket \$29.5

Capri - Italian tomato sauce, Fior di Latte mozzarella, Italian ham, artichoke, mushroom & black olives \$30

White Pizza Caprese - Cherry tomato, Fior di latte mozzarella & pesto sauce \$32

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

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.

DOLCE

Tiramisú \$17

Savoiardi soaked with espresso coffee,
layers of mascarpone with cocoa dusting

Italian Chocolate Cake GF \$15

Fine Callebaut chocolate, ganache & whipped cream

Nutella Crostata \$15

Pastry filled with Nutella & cream

Cake of the day \$15

Giovi's family recipe of
delicious daily home baked cakes

DIGESTIF

Limoncello, Cherry, Fernet,
Liquor of Bergamot, Hazelnut or Chinotto

All \$12.5

KIDS MENU

PASTA

Tagliatelle Pomodoro - Slow cooked tomato & basil sauce \$15

Tagliatelle Bolognese - beef mince, tomato, carrot, onion \$15

PIZZA

Margherita - Tomato, fresh basil & mozzarella \$15

Pepperoni - Tomato, mozzarella & pepperoni salami \$18

Ham & Mushroom - Tomato, mozzarella, Italian ham &
mushroom \$20

All pastas are served with parmesan cheese on top

Please inform us of any allergies