


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 

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