


MENU

ENTRÉE

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

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

Antipasto Combination - Combination of Italian charcuterie & cheeses, served with homemade focaccia \$33

Minestrone soup - Slow cooked borlotti beans, spinach, potatoes, carrots, onions, celery, green peas, served with toasted bread on side \$19 

HOMEMADE PASTA

Add \$3.5 for a large portion

Caserecce tomato & basil or Arrabbiata style with chilli \$20 

Spaghetti Bolognese - beef mince, tomato, carrot, onion \$25

Tagliatelle Carbonara - bacon, eggs, pepper & Pecorino \$26

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

Tagliatelle ai Funghi - Slow cooked Porcini Mushroom with Creamy sauce \$35

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 or Carbonara \$25.5

HOMEMADE RAVIOLI

Choose Ravioli: Ricotta & spinach or Rich Angus beef \$29.5

Choose Sauce: Tomato & Basil or Butter & Sage

PIZZAS

Margherita - Tomato, fresh basil & mozzarella \$22

Veggie - Tomato, basil, mozzarella & seasonal vegetables \$24 

Pepperoni - Tomato, mozzarella & pepperoni salami \$26

Ham & Mushroom - Tomato, mozzarella, Italian ham & mushroom \$29.5

Diavola - Tomato, mozzarella, Sicilian salami, chilli & roasted capsicum \$29.5

Prosciutto & Rocket - Tomato, mozzarella, Parma ham & fresh rocket \$29.5

Capri - Tomato, mozzarella, Italian ham, artichoke, mushroom & black olives \$30

White Pizza Caprese - Cherry tomato, Fior di latte mozzarella & basil oil \$29.5 

White Pizza Artichokes - Artichokes cream, Fior di latte mozzarella & Italian Pancetta \$29.5

Pizza Size - Regular 12"

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

Can be Vegan



SPARKLING WINE

La Montana - Rosé Demi-Sec (2018)

\$23/\$120

A sweeter style, easy drinking with a persistent perlage

La Montana - Brut

\$23/\$120

A generous sparkle, fresh fruit and floral notes

WHITE VARIETY

La Montana - Bianco Palanca 2021

\$18/\$90

Chardonnay with a nice delicate floral notes, crisp lime and tropical fruits

Tenute Piccini - Pinot Grigio delle Venezie DOC 2021

\$15/\$70

Rich dry white wine, light-medium bodied with a apple and peach fruity palate

Botter - Soave DOC 2020

\$17/\$80

Pleasant, light but yet fruity with hints of cherry and elderberry blossoms

ROSÉ VARIETY

Botter - Soggiorno Trevenezie Rose IGT 2020

\$17/\$80

A fresh fragrance with delicate hints of roses, violets and blueberries

MALFY GIN TONIC

Served with Premium Indian Tonic

All 14\$

Malfy con Arancia - Orange infuse

Malfy Gin Rosa - Grapefruit infuse

Malfy con Limone - Lemon infuse

LYRE'S MOCKTAILS

Amalfi Spritz \$14

The classic Spritz, evoking notes of bittersweet orange and Mediterranean refreshment

RED VARIETY

La Montana - Rosso dei Dossi 2020

\$18/\$95

Cabernet Sav, Merlot grape will give a intense ruby red color with medium body and red fruit notes

Tenute Piccini - Puglia Appassimento IGT 2020

\$17/\$85

Intense and complex wine with tones of ripe black fruit, raisins, spices and vanilla

Tenute Piccini - Chianti DOCG 2021

\$14/\$65

Dry and fine with silky tannins and some savoury notes back palate

Origines Italicæ - Nero d'Avola Sicilia DOC 2020

\$15/\$70

Dry medium bodied, with plum, red cherry and smoky tobacco infused accents

COCKTAILS

Bellini \$15

Italian sparkling wine, organic nectarine juice

Mimosa \$15

Italian sparkling wine organic orange juice

Aperol Spritz \$18

Italian sparkling wine, Aperol, soda & orange

Campari Spritz \$18

Italian sparkling wine, Campari, soda & orange

Limoncello Spritz \$18

Italian sparkling wine, Limoncello soda & lemon

Negroni \$18

Vermouth, Gin & Campari over ice with orange

Lemon Splash Martini \$18

Lemon Gin, Limoncello, lemon juice & meringue

Espressotini \$20

Vanilla infuse Vodka, Mr Black, Nocciola liquor & fresh espresso coffee