

dinner menu

SMALL

OLIVES & GRISSINI (VE)	9
SQUEAKY CHEESE BITES (V)	9
Crispy in-house cheese curds, truffle aioli	
BRUSCHETTA AL POMODORO (VE)	12
Toasted ciabatta, tomato, garlic, basil	
ARANCINI 7 CHEESES (V)	18
3 Rice arancini balls, cheese fondue drizzle	
CHEESY GARLIC BROCCOLI (V,GF)	12
CRISPY POLENTA (V,GF)	12
WITH salsa al pomodoro	
CHARGRILL EGGPLANT (V)	14
WITH in-house stracchino cheese, ciabatta slices	
CALAMARI & BROCCOLI (GF)	18
Crispy salt & pepper calamari, salsa rosa	
HAND CUT CHIPS (VE)	8
ALSO TRY WITH cheese melt	
SOURDOUGH GARLIC LOAF	
Half loaf	10
Whole loaf	18

OYSTERS

NATURAL (GF)	21/30	(6)/(12)
KILPATRIC (GF)	23/34	
MY WIFE'S FAV	25/36	
Crispy batter, pepper aioli		
FIRENZE	27/38	
Spinach, mozzarella, garlic, chilli		

SALADS

INSALATA CAPRESE (V,GF)	18
Tomato, mozzarella, basil, balsamic vinegar	
ROCKET, PERA & GORGONZOLA (V,GF)	18
Moscato poached pear, blue cheese, walnuts, dijon mustard dressing	
KALE & QUINOA SALAD (VE,GF)	20
WITH Cabbage, cranberries, chickpeas, pumpkin, honey/mustard dressing	
ADD GRILLED CHICKEN	8

If you have any special dietary requirement please let us know when ordering
(V)=Vegetarian (VE)=Vegan (GF)=Gluten Friendly

PIZZA



DEEP PAN THIN

FOCACCIA BIANCA FORMAGGIO (V)	18	
Stracchino, rosemary		
MARGHERITA (V)	34	20
Tomato, basil, mozzarella		
EGGPLANT (V)	38	22
Tomato, eggplant, mozzarella		
BROCCOLI & SPINACH (V)	38	22
with feta & cashew nuts		
PEPPERONI	38	22
Italian pepperoni, capsicum, chilli		
MEAT LOVER	40	24
Pancetta, saliscia, chilli		
BBQ CHICKEN	40	24
In-house BBQ sauce, broccolini		
SEAFOOD PAELLA	47	
Calamari, prawns, chicken, chorizo		

*ask staff for extra toppings & (GF) options4



godila
vita

MAINS

SALMONE AL CARTOCCIO (GF,DF)	38
Parcel baked salmon fillet, tomato, lemon, potato, side salad	
SCALOPPINE ALLA MOSTARDA (GF)	36
Chicken scaloppine, honey/dijon mustard sauce, polenta, broccolini, prosciutto crisp, side salad	
ANATRA ALL'ARANCIA (FG)	38
Pan fried duck breast, orange sauce, fennel salad, saute onion potatoes	
CHARGRILLED SCOTCH FILLET	56
350g chargrilled to your liking, truffle butter, sage pasta spazzoli, side salad, wine jus	
PORK RIBS ROSTICCIANA (GF)	55
Smoked baby pork rib full slab, in-house BBQ, chips, coleslaw & kale salad	
FRITTO MISTO (DF)	42
Mixed seafood basket, tartare sauce, chips, salad	

PASTA

PAPPARDELLE AL RAGÙ	28
GLV egg pasta, pork & mushrooms ragù	
SPAGHETTI AL GRANCHIO	34
SA Blue swimmer, brandy, rosé sauce, chilli	
FETTUCCINE GAMBERI	39
King prawns, cream, garlic, chilli	
SPAGHETTI MARINARA	39
Mixed market seafood, tomato, garlic, chilli	
GNOCCHI DELLA CASA	28
sage/butter(v) OR rosé(v) OR gorgonzola(v) OR ragù	
GNOCCHI ALLA ZUCCA (V)	28
Pumpkin, zucchini, broccolini, raclette cheese	
GF PENNE PUTTANESCA (VE,GF)	28
Corn penne, tomato, olives, basil, raw zucchini	
SPAGHETTI MEATBALLS	28
Pork & beef meatballs, pomarola, green peas	
CHICKEN RIGATONI	28
WITH mushroom, pancetta, chilli, cream	
RIGATONI EGGPLANT (V)	28
Roasted eggplant, straciatella cheese, chilli	

CHEESE WHEEL PASTAS

SIGNATURE DISHES

PARMESAN CHEESE WHEEL (V)	32
Curly fettuccine, field mushrooms, cream, wine, brandy, DOP 18mth parmesan, stracchino	
PECORINO CHEESE WHEEL (V)	32
Strozzapreti pasta, pear, walnuts, cream, brandy, pecorino cheese, balsamic vinegar	
PIAVE CHEESE WHEEL	32
Spaghetti, pancetta, chilli, tomato, brandy	
ADD ITALIAN SAUSAGE	6
Pork, beef, fennel seeds	

CHEESE MELT

OVER your favourite pasta OR anything you like	
MOZZARELLA (V,GF)	6
SWISS (V,GF)	7
RACLETTE (V,GF)	8

PLEASE CHECK OUR BOARD FOR TODAY'S CHEF SPECIALS

WANT TO CELEBRATE ANY SPECIAL OCCASION?
PLEASE ASK OUR STAFF FOR GLV
SURPRISE DESSERT PLATTER