



## ENTREES & STARTERS

### **Herb & Garlic Bread**

**\$ 5.00**

### **Bruschetta Semplice**

**\$11.00**

Toasted Evviva bread topped with diced vine ripened tomato, fresh basil, Spanish onion in extra virgin olive oil & balsamic reduction. (Feta: Extra \$2.50)

### **Salt & Pepper Calamari**

**\$14.00**

Calamari rings coated in seasoned flour, flash fried and served with fresh lemon and aioli.

### **Arancini**

**\$14.00**

Golden oranges of Arborio rice encased in a herb & parmesan breadcrumb, filled with tomato, beef, pecorino and mozzarella cheese filling, served with a zesty tomato and basil sugo.

### **Polpette Siciliani (Sicilian Style Meatballs)**

**\$14.00**

Our homemade pork and veal meatballs in a rich tomato and basil sauce, served with crispy bread.

## PIZZA

### **Margherita**

**\$11.00**

Tomato, mozzarella, oregano

### **BBQ Chicken**

**\$14.00**

Tomato, chicken, bacon, pineapple, cheese, BBQ sauce

### **Capricciosa**

**\$14.00**

Tomato, ham, mozzarella, mushrooms, olives, oregano

### **Vegetarian**

**\$14.00**

Tomato, mozzarella, sweet potato, grilled zucchini, pumpkin, red onion, oregano

### **Prawn & Prosciutto**

**\$17.00**

Tomato, mozzarella, prawns, prosciutto, roasted red pepper & basil pesto

### **Pizza Evviva**

**\$16.00**

Tomato, mushroom, mozzarella, mild salami, bacon, a hint of chilli, capsicum, olives, red onion, oregano

## SALADS

### **Roasted Pumpkin, Chicken & Feta Salad**

**\$24.00**

Grilled chicken breast served on mixed salad greens with roasted pumpkin, feta cheese and pine-nuts finished with a white wine vinaigrette and a sweet balsamic reduction.

### **Mediterranean Lamb Salad**

**\$25.00**

Grilled lamb fillet served on a Mediterranean style salad with sundried tomato, olives, red peppers, cucumber, tomato, mixed salad greens & crispy pita bread, finished with Tzatziki and a drizzling of balsamic reduction.

## PASTA & RISOTTO

### **Risotto con Zucca**

**\$19.50**

Chicken, bacon, roasted pumpkin, pine-nuts & fresh baby spinach in a honey infused cream sauce.

### **Risotto alla Calabrese**

**\$19.50**

Made with Italian salami, bacon, roasted red peppers, olives and oregano in a tangy braised tomato sauce finished with shaved parmesan cheese.

### **Spaghetti Bolognese**

**\$19.00**

The classic recipe.

### **Spaghetti Alla Marinara**

**\$24.00**

Spaghetti with fresh seafood including, prawns, scallops, mussels, calamari, shrimp and fish combined with garlic and Italian herbs in a traditional braised tomato sauce.

### **Fettuccini Alla Carbonara**

**\$19.50**

Fettuccini tossed with sautéed onion, bacon, cream, egg and parmesan.

### **Lasagne**

**\$19.00**

Made with layers of pasta, homemade Bolognese sauce, mozzarella and fresh parmesan served with a mixed side salad.

### **Gnocchi alla Panna**

**\$19.50**

Gnocchi tossed in with field mushroom and spring onion in a white wine and creamy cheese sauce.

## Tortellini alla Salsa Rosa

**\$19.50**

Tortellini tossed in with chicken, sundried tomato, spring onion & avocado in a creamy rose' sauce, finished with parmesan cheese.

## MAINS

### Porterhouse Steak

**\$29.00**

Grain fed Porterhouse steak cooked to your liking and finished with your choice of mushroom, pepper or creamy garlic sauce, served with crispy potato wedges and *your choice of salad or seasonal vegetables*. (Prawns: Extra \$5)

### Battered Fish & Chips

**\$22.00**

Beer battered flathead fillets served with chips and a mixed side salad, fresh lemon and tartare sauce.

### Chicken Parmigiana

**\$24.00**

Breast of chicken encrusted in an Italian style parmesan bread crumb, topped with Napoli sauce, ham and mozzarella. Accompanied by salad and chips.

### Pollo Ripieno (Stuffed Chicken Breast)

**\$25.00**

Breast of chicken stuffed with sundried tomato, bocconcini cheese and fresh baby spinach, finished with a creamy rose' sauce, served on herbed risotto with fresh seasonal vegetables.

### Lamb Rose'

**\$28.00**

Pan fried lamb fillets served on a bed of potato mash and a side of seasonal vegetables, finished with a red wine and berry jus.

### Mediterranean Veal Stack

**\$27.00**

Succulent veal medallions delicately grilled and served on a stack of roasted peppers, pumpkin, potato, zucchini & eggplant, finished with a braised tomato and herb sauce and a drizzling of basil pesto.

### Scallopine Saltimbocca

**\$26.00**

Tender medallions of beef pressed with sage prosciutto, pan-fried and topped with a creamy 'vino bianco', served with spinach & butter tossed ribbon pasta.

## DESSERTS

Italian Cannoli	Our home made pastry shell filled with Italian style vanilla custard	<b>\$4.00</b>
Chocolate Mousse		<b>\$ 8.00</b>
Tiramisu		<b>\$ 9.50</b>
Caramel & Macadamia Cheesecake (GF)		<b>\$ 9.50</b>