

+ MAINS +

*Seasonal vegetables can be swapped with salad or chips
Sides: chips +\$6 | mashed potatoes +\$8 | sweet potato chips +\$8 | side salad +\$6*

Chicken Limone **\$33**
Grilled chicken with white wine, seasonal vegetables, garlic, herbs & buttery lemon juice.

Chicken Schnitzel **\$33**
Panko-crumbed chicken breast served with potato fries & mushroom sauce.

Vodka Sauce Chicken Parmigiana **\$36**
Panko-crumbed chicken breast baked with spicy vodka sauce, topped with mozzarella & served with seasonal vegetables.

Chicken Skewers ♥ **\$41**
Marinated chicken breast served with bread, garlic aioli, potato fries & served with seasonal vegetables.

Chicken Boscaiola **\$36**
Grilled chicken with bacon, mushrooms, onion, creamy sauce & served with seasonal vegetables.

Lamb Cutlets ♥ **\$52**
Organic saltbush lamb cutlets (4 pc) with garlic & lemon juice, mashed potatoes & served with seasonal vegetables.

Veal Saltimbocca ♥ **\$39**
Sautéed veal layered with prosciutto, fresh sage leaves, bathed in a buttery lemony sauce & served with seasonal vegetables.

Veal Puttanesca **\$39**
Pan-seared veal, capers, olives, anchovies, cherry tomatoes confit, onions, parsley & served with seasonal vegetables.

Veal Funghi **\$39**
Pan-seared veal topped with sautéed mushrooms, shallots, beef juice, cream & served with seasonal vegetables.

Veal Marsala **\$39**
Pan-seared veal cooked with Marsala wine, cream & served with seasonal vegetables.

500g T-Bone Steak **\$62**
6-week dry-aged Black Angus MBS2+ & served with seasonal vegetables. Choose: mushroom, peppercorn, or Diane sauce. (GF)

+ KIDS MENU +

Kids Margherita Pizza **\$17**
Add mild salami +\$2. (V)

Kids Ham & Cheese Pizza **\$17**
Add pineapple +\$2.

Kids Mac 'n' Cheese **\$19**
(V)

Kids Chicken Schnitzel **\$18**
Served with tomato sauce & chips.

Kids Bolognese **\$18**

Kids Rigatoni Napoletana **\$15**

Kids Calamari **\$18**
Fried calamari served with tomato sauce & chips.

Evelyn's Little Spread **\$21**
Made for little hands with big appetites. Mild salami, creamy bocconcini, fresh tomatoes, crisp cucumber, served with bread & butter.

Ask our staff about a complimentary vanilla bean gelato for kids, available with any kids meal purchased (aged 12 and under).

Please advise our staff of any food intolerances or allergies upon ordering.

Some dishes may be made vegan upon request.

10% surcharge applies on Sundays & public holidays.

We accept Cash



(surcharge applies for all card transactions).



"My love language is pasta. Also cheese and wine. And bread. Also olives. Basically, my love language is Italian food."

@vitaly.italian

Scan here to book a table



BYO Monday to Thursday
\$5 per person, wine only



@vitaly.italian
www.vitalyitalian.com

✦ VITALY'S BANQUET ✦

Inspired by Nonna's table, abundant, heartfelt, and made to be shared. Because the most meaningful meals aren't for one, but for many, with full plates, full hearts, and a little bit of everything.

Minimum 6 people | Set menu available when everyone at the table orders the same banquet

\$49 Silver
Banquet Per Person

\$59 Gold
Banquet Per Person

\$69 Platinum
Banquet Per Person

Course	\$49 Silver
Entrées	Garlic Crust, Cheesy Meatballs, Arancini, Salt & Pepper Squid
Pasta / Mains	Spaghetti Marinara, Lamb Ragù, Ravioli Pillows
Pizza	Margherita, Capricciosa, Vitaly Special
Salad	Italian Salad, Sharing Chips
Dessert	N/A

Course	\$59 Gold
Entrées	Antipasto Freddo, Puff Bread, Salt & Pepper Squid, Cheesy Meatballs
Pasta / Mains	Chicken Risotto, Gnocchi Sorrentina, Vodka Rigatoni
Pizza	Margherita, Diavola, San Daniele
Salad	Italian Salad, Sharing Chips
Dessert	Nutella & Biscoff Pocket (to share)

Course	\$69 Platinum
Entrées	Cheesy Meatballs, Puff Bread, Il Fritto Misto, Sizzling Halloumi, Warm Olives
Pasta / Mains	Grilled Barramundi, Lamb Cutlets, Chicken Boscaiola, Veal Funghi (all served with seasonal vegetables)
Pizza	N/A
Salad	Italian Salad, Sharing Chips
Dessert	Tiramisù, Chocolate Puffs

Gold and platinum banquet include coffee, tea, or digestive liqueur (one per person).
(aged 3 and under eat for free)

✦ SHARING STARTERS ✦

<i>Perfect for the table to enjoy together (for 2–4 guests)</i>	
La Tavola Circle ♥	\$48
<i>Wood-fired puff bread, prosciutto, mortadella, salami, burrata, marinated olives, anchovy fillets in olive oil & 2 beef meatballs.</i>	
Il Fritto Misto	\$38
<i>Salt & pepper squid, 2 arancini, 2 eggplant parmigiana fritters & popcorn prawns, served with aioli & chilli mayo.</i>	
Antipasto Freddo	\$36
<i>Whipped ricotta with dates & pistachios, prosciutto, mortadella, bocconcini, marinated olives, roasted capsicum, fresh tomatoes & wood-fired puff bread.</i>	

✦ BREADS ✦

Garlic Bread	\$10
<i>Italian bread with butter, garlic & parsley. (3 pc) (V) (GF) available +\$3</i>	
Wood-Fired Puff Bread ♥	\$15
<i>Wood-fired puff bread with sea salt, served with olive oil, balsamic & butter. (V)</i>	
Jalapeño Cheesy Bread	\$22
<i>Wood-fired jalapeño cheesy garlic crust served with sun-dried tomato & olive tapenade. 🍴 (V)</i>	

✦ STARTERS ✦

Eggplant Parmigiana Fritters	\$16
<i>Baked eggplant parmigiana, crumbed & fried, served on traditional Napoli sauce with whipped ricotta. (2 pc) (V)</i>	
Arancini	\$18
<i>Homemade Italian rice balls coated in breadcrumbs, served with blue cheese sauce. (4 pc) (V)</i>	
Sizzling Halloumi	\$19
<i>Halloumi with herbs, pistachio, roasted capsicum, balsamic glaze & sumac. (V)</i>	
Fresh Burrata ♥	\$21
<i>Burrata served with homemade fig jam, cherry tomatoes on a bed of tangy sauerkraut, finished with olive oil & herbs, accompanied by Italian bread. Add prosciutto +\$8 Swap bread for wood-fired puff bread +\$11 (V)</i>	
Cheesy Meatballs	\$18
<i>Homemade Italian beef meatballs cooked in Napoli sauce, topped with mozzarella & served with Italian bread. (3 pc)</i>	
Popcorn Prawns	\$25
<i>Crispy popcorn prawns with garlic, chilli, shallots & served with chilli mayo.</i>	
Salt & Pepper Squid	\$25
<i>Fried calamari & served with aioli.</i>	

✦ PLANT-BASED — NATURALLY ✦

✦ VEGAN STARTERS ✦

Garlic Crust	\$21
<i>Wood-fired garlic & rosemary crust served with sun-dried tomato & olive tapenade.</i>	
Tomato Bruschetta	\$15
<i>Italian bread served with Roma tomatoes, onion, basil & balsamic. (2 pc) (GF) available +\$3</i>	
Salt & Pepper Mushrooms	\$19
<i>Crispy salt & pepper mushrooms in a light batter, served with Vitaly's Vegan Hot Sauce.</i>	
Vitaly's Plant Circle	\$26
<i>Grilled zucchini, roasted capsicum, fresh tomatoes, watermelon, marinated olives & sauerkraut, served with Italian bread, olive paste & sun-dried tomato paste.</i>	

✦ VEGAN PIZZA ✦

Verde Selvaggio	\$31
<i>Garlic oil, pickled onions, grilled zucchini, roasted capsicum, artichokes, basil & vegan mozzarella.</i>	
Vegan Margherita	\$27
<i>Napoli sauce, basil & vegan mozzarella.</i>	
La Melanzana	\$30
<i>Napoli sauce, eggplant, vegan mozzarella, basil & olives.</i>	
<p>✦ VEGAN PASTA ✦</p>	
Tutto Verde	\$30
<i>Linguine with zucchini, baby peas, baby spinach & cavolo nero with garlic & fresh herbs.</i>	
Risotto Funghi	\$32
<i>Sautéed mushrooms, garlic, white wine, baby spinach & truffle oil.</i>	
Rigatoni Arrabbiata	\$26
<i>Rigatoni with onion, garlic, Neapolitan sauce, chilli & basil.</i>	
Aglio Olio	\$24
<i>Spaghetti with extra virgin olive oil, caramelised garlic, chilli & parsley. Add zucchini & cherry tomatoes confit +\$6</i>	

✦ WOODFIRE PIZZAS ✦

<i>Gluten-free base available +\$5</i>	
Margherita	\$26
<i>Old-school Italian Napoli sauce, fior di latte & basil. (V)</i>	
Peperoni	\$27
<i>Napoli sauce, fior di latte, peperoni & basil.</i>	
Hawaiian	\$27
<i>Napoli sauce, fior di latte, pineapple & ham.</i>	
Diavola	\$29
<i>Napoli sauce, fior di latte, hot salami, basil & olives.</i>	
Capricciosa	\$29
<i>Napoli sauce, fior di latte, mushroom, basil, ham, artichokes & olives.</i>	
Napoletana	\$29
<i>Napoli sauce, fior di latte, anchovies, capers, olives, basil & oregano.</i>	
Miss Sicily	\$29
<i>Napoli sauce, fior di latte, eggplant, basil & whipped ricotta. (V)</i>	
Sausage	\$29
<i>Napoli sauce, Italian sausages, fior di latte, basil, chilli, pickled onions & parmesan. 🍴</i>	
Four Cheese	\$29
<i>Fior di latte, scamorza, parmigiano, gorgonzola & basil. (V)</i>	
Vegetariano	\$29
<i>Napoli sauce, fior di latte, eggplant, grilled zucchini, roasted capsicum, artichokes & basil. (V)</i>	
Pizza Funghi	\$29
<i>Fior di latte, garlic, seasonal mushrooms, whipped ricotta, parsley & extra virgin olive oil. (V)</i>	
Ciccio Piccante	\$29
<i>Mushrooms, Italian sausage, parsley oil, gorgonzola, nduja & fior di latte. 🍴</i>	
Meatball Pizza	\$28
<i>Napoli sauce, fior di latte, beef meatballs, basil & parmigiano.</i>	
San Daniele	\$32
<i>Napoli sauce, fior di latte, prosciutto, balsamic glaze & bocconcini.</i>	
Chilli Prawn	\$32
<i>Fior di latte, garlic, Calabrian chilli, prawns, parsley & extra virgin olive oil. 🍴</i>	
Supreme	\$29
<i>Napoli sauce, fior di latte, ham, mild salami, capsicum, mushroom & olives.</i>	
Cheeky Nonna	\$29
<i>Napoli sauce, fior di latte, mild salami, eggplant, basil & scamorza.</i>	
Prosciutto	\$30
<i>Napoli sauce, fior di latte, wild rocket, parmigiano & prosciutto.</i>	
Vitaly Special ♥	\$30
<i>Fior di latte, garlic, hot salami, rocket, whipped ricotta & hot honey. 🍴</i>	
Gamberino	\$32
<i>Napoli sauce, fior di latte, grilled zucchini, prawns, black pepper & basil.</i>	
BBQ Chicken	\$29
<i>BBQ base with fior di latte, chicken, mushroom & pickled onions.</i>	
BBQ Carne (Meatlovers)	\$30
<i>BBQ base with fior di latte, ham, salami, sausages & crushed beef meatballs.</i>	
Bugatti	\$31
<i>Napoli sauce, fior di latte, Calabrian chilli, hot salami, Italian sausage & jalapeños. 🍴</i>	
Mortadella & Burrata	\$32
<i>Fior di latte, mortadella, fresh burrata, crushed pistachio & basil.</i>	
Versace	\$29
<i>Fior di latte, Napoli sauce, chicken, roasted capsicum, caramelised onions, parsley & chilli mayo swirl.</i>	

Pizza Add-Ons

**Vegan Cheese +\$3 | Burrata +\$8 | Italian Sausages +\$4
Hot Salami / Mild Salami +\$4 | Mushrooms +\$4 | Bocconcini +\$4
Spicy Nduja +\$6 | Caramelised Onions +\$3 | Fresh Buffalo Mozzarella +\$8
Hot Honey +\$2 | Garlic Aioli +\$2 | Prawns +\$7**

✦ PASTAS ✦

<i>GF penne available +\$3</i>	
Spaghetti Bolognese	\$28 / \$76
<i>Ground beef, aromatic vegetables, slow-cooked in red wine & tomatoes.</i>	
Spaghetti Carbonara	\$28 / \$76
<i>Bacon, cream, parmigiano, egg & cracked pepper.</i>	
Spaghetti Marinara	\$35 / \$96
<i>Vongole, mussels, prawns & calamari with Neapolitan sauce. (Chilli optional)</i>	
Vitaly's Lasagne ♥	\$32
<i>Homemade lasagne with beef, béchamel, Neapolitan sauce & served with garden salad.</i>	
Pappardelle Meatballs	\$30 / \$81
<i>Homemade beef meatballs, Neapolitan sauce, parmigiano, basil & chilli.</i>	
Sophia Loren	\$35 / \$96
<i>Homemade mafaldine pasta with sautéed prawns, scallops, chilli, garlic, zucchini & parsley in a light cream sauce.</i>	
Pappardelle Boscaiola	\$30 / \$81
<i>Bacon, mushrooms, onion & parmigiano in a creamy sauce.</i>	
Lamb Ragù ♥	\$32 / \$86
<i>8-hour slow-cooked lamb ragù with peas, fresh herbs, parmigiano & pappardelle pasta. (Chilli optional)</i>	
Giulio's Lobster Pasta	\$42 / \$111
<i>Homemade mafaldine pasta with lobster, bisque & toasted breadcrumbs.</i>	
Sausage Mafaldine ♥	\$32 / \$86
<i>Homemade mafaldine pasta with Italian sausage, onions, cavolo nero, truffle oil & parmigiano.</i>	
Gnocchi Sorrentina	\$29 / \$79
<i>Homemade potato gnocchi with Neapolitan sauce, basil, mozzarella & parmigiano. (V)</i>	
Gnocchi ai Formaggi	\$29 / \$79
<i>Homemade potato gnocchi, gorgonzola, parmigiano, mozzarella, scamorza & parsley. (V)</i>	
Gnocchi Zucca	\$29 / \$79
<i>Pan-seared potato gnocchi with roasted butternut pumpkin, pine nuts, goat's cheese & baby spinach. (V)</i>	
Linguine Puttanesca	\$29 / \$79
<i>Capers, green olives, anchovies, onion, cherry tomatoes confit & Neapolitan sauce. (VG optional)</i>	
Seafood Linguine	\$35 / \$96
<i>Garlic, olive oil with prawns, vongole, scallops, mussels, fish aglio e olio & breadcrumbs.</i>	
Linguine Prawn ♥	\$32 / \$86
<i>Linguine with garlic, prawns, spicy nduja salami, cherry tomatoes & parsley. 🍴</i>	
Primavera	\$30 / \$81
<i>Homemade casarecce with basil pesto, baby peas, zucchini, cherry tomatoes confit, garlic & parmigiano. (V)</i>	
The Eggplant Pasta ♥	\$32 / \$86
<i>Homemade casarecce with eggplant in Neapolitan sauce, basil, chilli & burrata. (V)</i>	
Casarecce Romana (chicken mushroom pasta)	\$30 / \$81
<i>Chicken, mushrooms, cherry tomatoes, cream & parmigiano.</i>	
Casarecce Nduja	\$30 / \$81
<i>Spicy nduja salami, onion, basil, chilli, olives & parmigiano. 🍴 Add burrata +\$8</i>	
Pesto Pollo	\$29 / \$79
<i>Rigatoni with chicken, basil pesto, sun-dried tomatoes & cream.</i>	
Vodka Rigatoni	\$32 / \$86
<i>Sautéed prawns, garlic & chilli flamed with vodka & rosa sauce.</i>	
Marie Monte	\$32 / \$86
<i>Rigatoni, chicken, bacon, prawns, mushroom & shallots with rosa sauce.</i>	
Ravioli Pillows	\$29 / \$79
<i>Homemade pasta filled with ricotta & spinach, tossed in rosa sauce & mozzarella. (V)</i>	

“Life is a combination of magic and pasta.” — Federico Fellini

✦ RISOTTO ✦

Chicken Risotto	\$32 / \$86
<i>Tender chicken breast, sautéed mushrooms & shallots, slow-finished in a rich rosa sauce & topped with a touch of melted mozzarella. (GF)</i>	
Cavolo Nero	\$32 / \$86
<i>Garlic, zucchini, cavolo nero, gorgonzola & parmesan. (V) (GF) Add prawns 4 pc +\$8</i>	
Fisherman's Risotto ♥	\$38 / \$104
<i>Prawns, scallops, fish, calamari, vongole, mussels, white wine, chilli, garlic & cherry tomatoes. (GF)</i>	

✦ FRESH SEAFOOD ✦

Mussels Hotpot	\$34
<i>A hotpot of mussels with your choice of sauce, served with garlic bread. Choose: garlic creamy sauce Neapolitan with Italian sausages chilli, garlic, cherry tomatoes & white wine jus</i>	
Fish & Chips	\$36
<i>Choice of battered or grilled barramundi served with chips & tartare sauce.</i>	
Lobster & Chips	\$44 / Full \$78
<i>Florida lobster. Choose: mornay Italian cheese sauce garlic lemon butter American lobster bisque with chilli & breadcrumbs.</i>	
Garlic Prawns	\$37
<i>Prawns sautéed in garlic, olive oil & Neapolitan sauce, served with Italian garlic bread. (Chilli optional)</i>	
Vitaly's Salmon	\$41
<i>Grilled Tasmanian salmon served with seasonal vegetables & a sauce of capers, tomatoes, olives & parsley. (Chilli optional) (GF)</i>	
Seafood Stew ♥	\$44
<i>Prawns, calamari, scallops, mussels, vongole & fish slow-cooked in Neapolitan sauce & served with Italian garlic bread. (Chilli optional)</i>	
Seafood Platter (for the table)	\$215
<i>Garlic prawns, salt & pepper squid, chilli garlic mussels hotpot, Tasmanian salmon fillet, full mornay or garlic lemon lobster, fried barramundi, potato fries, wood-fired puff bread & seasonal vegetables.</i>	

✦ SALADS ✦

Add: Grilled Chicken +\$12 Prawns +\$12 Tasmanian Salmon Fillet +\$21 Barramundi +\$18	
Rocket & Pear Salad	\$17
<i>With parmesan & balsamic dressing. (V) (GF)</i>	
Italian Salad	\$19
<i>Mixed lettuce, buffalo mozzarella, tomatoes, roasted capsicum, cucumber, olives & white wine vinegar. (V) (GF) (VG optional)</i>	
Caprese Salad	\$19
<i>Roma tomatoes, buffalo mozzarella, olives, basil, balsamic glaze & extra virgin olive oil. (V) (GF)</i>	
Watermelon Salad	\$23
<i>Grilled halloumi, mixed leaves, fresh watermelon, sauerkraut, pumpkin seeds, sumac & pomegranate molasses. (V) (GF)</i>	
<p>✦ SIDES ✦</p>	
Bowl of Steamed Vegetables	\$15
<i>(VG)</i>	
Bowl of Potato Fries	\$13
<i>Served with tomato ketchup & garlic aioli. (VG)</i>	
Bowl of Sweet Potato Fries	\$16
<i>Served with chilli mayo. (VG)</i>	
Bread Basket — Scarpetta	\$5
<i>For mopping up the last delicious traces of the meal. (3 pc) (VG)</i>	
Small Mediterranean Salad	\$9
<i>(VG) (GF)</i>	