

VITALY'S MENU

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



VITALY'S

Banquet

Minimum 6 people

\$45 Silver Banquet (PP)

Entrees

Garlic Crust, Cheesy Meatballs, Arancini, Sizzling Halloumi

Pasta to Share

Spaghetti Bolognese, Parpadelle Boscaiola, Pesto Pollo Pasta

Salad

Italian Salad to share

Pizza To Share

Margherita, Capricciosa, Tartufo

\$55 Gold Banquet (PP)

Entrees

Warm Olives, Arancini, Puff Bread, Salt N' Papper Squid, Antipasto

Pasta to Share

Spaghetti Marinara, Chicken Risotto, Lamb Ragu

Salad

Italian Salad, Rocket and Pear Salad

Pizza To Share

Margherita, Diavola, Vitaly's Special

\$65 Platinum Banquet (PP)

Entrees

Warm Olives, Salt N' Pepper Squid, Cheeseburger Spring Rolls, Fresh Burrata,
Puff Bread

Pasta to Share

Primavera, Vodka Rigatoni

Mains (1 choice per person)

Chicken Boscaiola, Veal Saltimbocca, Grilled Salmon
All mains served with seasonal vegetables & sharing chips

Dessert (1 choice per person)

Tiramisu, Ricotta Cannoli

Set menu available when everyone on table is ordering set menu. Menu priced per head.
Kids under 3 years old eat for free.

Please advise of any dietary requirements and we will do our best to accomodate them.

Breads & Pizza Crust

- Garlic Bread (V) (3 pc) (GF Available +3)** 9
Italian bread with butter, garlic and parsley
- Tomato Bruschetta (Vegan) (2 pc) (GF Available +3)** 12
Italian bread served with Roma tomatoes, onion, basil & balsamic glaze (add fresh buffalo mozzarella + 4)
- Olives and Feta (V) (2 pc)** 14
Italian bread with olive spread, char-grilled eggplant & Danish feta cheese
- Wood Fired Puff Bread (V) ♥** 15
Wood fired puff bread w/ sea salt & side of olive oil, balsamic & pepe saya butter
- Puglia Bread (2 pc) 🌶️** 16
Italian bread served with spicy Nduja salami, buratta and truffle oil (GF available + 3)
- Garlic Crust (Vegan)** 19
Woodfire garlic and rosemary crust served w/ sun-dried tomato and olive tapenades (add mozzarella + 2)
- Jalapeno Cheesy Crust (V) 🌶️** 21
Woodfire jalapeno cheesy garlic crust served w/ sun-dried tomato and olive tapenades
- Chilli Crust (V) 🌶️** 21
Olive oil, garlic, roasted chilli served w/ sun-dried tomato and olive tapenades



Starters

Warm Olives (Vegan) (GF) House marinated mixed olives (add balloon bread +12)	11
Arancini (V) (4 pc) Homemade Italian rice balls coated in bread crumbs, served with blue cheese sauce	16
Sizzling Halloumi (V) Halloumi with herbs, pistachio, pomegranate, balsamic glaze and sumac	18
Fresh Burrata (V) ♥ Served w/ fig glaze, candied pistachios, olive oil, cherry tomatoes & Italian bread (add prosciutto +6)	18
Cheesy Meatballs (3 pc) Homemade Italian beef meatballs cooked in Napoli sauce topped w/ mozzarella served w/ Italian bread	18
“Cheeseburger” Spring Rolls (4 pc) Fried cheesy beef spring rolls served with cheddar cheese dip, ketchup & dill pickles	22
Popcorn Prawns Lightly battered fried prawns served w/ lime & chilli mayo	24
Salt and Pepper Squid Fried calamari w/ aioli and bed of greens	24
Antipasto (for two) Woodfired puff bread, cured meat, olives, meatballs, sundried tomatoes, roasted capsicum, rocket, parmesan & burrata	38

Salads

Choice of Protein

Grilled Chicken + 9 | Prawns + 10 | Tasmanian Salmon Fillet + 18

Rocket and Pear Salad (V) (GF) w/ parmesan & balsamic dressing	16
Italian Salad (V) (GF) (Vegan optional) Mixed lettuce, buffalo mozzarella, tomatoes, roasted capsicum, cucumber, Spanish onions, olives & white wine vinegar	18
Caprese Salad (V) (GF) Roma tomatoes, buffalo mozzarella, olives, basil, balsamic glaze & extra virgin olive oil	18
Watermelon Salad (V) (GF) Grilled halloumi served with mixed leaves, Danish feta, watermelon, pomegranate, dressed with pumpkin seeds, oregano & pomegranate molasses	22

Woodfire Pizzas

GLUTEN FREE OPTION + 5 | VEGAN CHEESE + 3




Margherita (V) (Vegan optional) Old school Italian Napoli sauce, fior di latte & basil (add buffalo mozzarella +4)	24
Diavola  Napoli sauce, fior di latte, hot salami, basil & olives	27
Capricciosa Napoli sauce, fior di latte, mushroom, basil, ham, artichokes & olives	27
Napoletana Napoli sauce, fior di latte, anchovies, capers, olive, basil & oregano	27
Miss Sicily (V) Napoli sauce, fior di latte, eggplant, basil, whipped ricotta	27
Ham & Corn Fior di latte, basil, ham & corn	27
Four Cheese (V) Fior di latte, scarmorze, Parmigiano, gorgonzola & basil	27
Vegetariano (V) (Vegan optional) Napoli sauce, fior di latte, eggplant, zucchini, roasted capsicum, artichokes & basil	27
Tartufo (V) (Vegan optional) Fior di latte, truffle pecorino, basil, mushroom & truffle sauce (add prosciutto +6)	27
Ciccio Picante Mushrooms, Italian sausage, basil, gorgonzola, nduja & fior di latte	27
Meatball Pizza Napoli sauce, fior di latte, beef meatballs, basil, Parmigiano	27
Vegan Pizza (V) (Vegan) Vegan mozzarella, Napoli sauce, basil, mushrooms, olives & roasted capsicum	28
That's Amore Napoli sauce, fior di latte, mild salami, chicken & onions	28
Chilli Prawn  Fior di latte, garlic, chilli, prawns, parsley & sweet chilli sauce	28

Supreme	28
Napoli sauce, fior di latte, ham, mild salami, capsicum, mushroom, olives & onions	
Prosciutto	28
Napoli sauce, fior di latte, wild rocket, Parmigiano & prosciutto	
Vitaly Special ❤️ 🌶️	28
Fior di latte, chilli, garlic, hot salami, rocket, whipped ricotta & honey	
Gamberino	28
Napoli sauce, fior di latte, zucchini, prawns, black pepper & basil	
Calzone	28
Hot salami, ricotta, basil, fior di latte w/ Napoli sauce	
BBQ Chicken	28
BBQ base w/ fior di latte, chicken, mushroom & onions	
BBQ Carne (Meatlovers)	28
BBQ base w/ fior di latte, ham, salami, sausages & crushed beef meatballs	
Bugatti 🌶️	28
Napoli sauce w/ fior di latte, hot salami, Italian sausage & jalapenos	

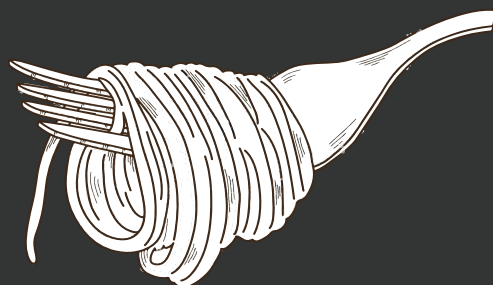


Pastas

GLUTEN FREE PENNE OPTION + 3

	REG	PLATTER
Spaghetti Bolognese Ground beef, aromatic vegetables, slow cooked in red wine & tomatoes	25	68
Spaghetti Carbonara Bacon, cream, Parmigiano, egg and cracked pepper	26	72
Spaghetti Aglio Olio (V) (Vegan) Extra virgin olive oil, caramelised garlic, chilli & parsley (Add prawns + 10)	22	65
Spaghetti Marinara Vongole, mussels, prawns, calamari, w/ Napoletana sauce (chilli optional)	31	88
Vitaly's Lasagne Homemade lasagne w/ beef, bechamel & Napoletana (add meatball + 4, side salad + 7)	26	
Pappardelle Meatballs Homemade beef meatballs, Napoletana, Parmigiano, basil, chilli	29	81
Sophia Loren   Pappardelle pasta served w/ sauteed prawns, scallops, chilli, garlic, zucchini, parsley in a light cream sauce	31	88
Pappardelle Boscaiola Bacon, mushrooms, onion & Parmigiano in creamy sauce	29	81
Lamb Ragu  8 hours slow cooked lamb ragu w/ peas, fresh herbs, Parmigiano & pappardelle pasta (chilli optional)	29	81
Gnocchi Sorrentina (V) Homemade potato gnocchi w/ Napoletana, basil, mozzarella & Parmigiano	27	75
Gnocchi Formaggi (V) Homemade potato gnocchi, Gorgonzola, Parmigiano, mozzarella, Scarmorza cheese & parsley	27	75
Gnocchi Zucca (V) Pan seared potato gnocchi w/ roasted butternut pumpkin, pine nuts, goats cheese & baby spinach	27	75

Linguini Vongole	28	78
Garlic, white wine, herbs w/ vongole & extra virgin olive oil (chilli optional)		
Linguini Puttanesca	28	78
Capers, green olives, anchovies, onion, confit cherry tomatoes & Napoletana (vegan optional)		
Seafood Linguini	31	88
Garlic, olive oil w/ prawns, vongole, scallops, mussels & fish aglio e olio		
Linguini Prawn ❤️ 🌶️	31	88
Baked in a parcel w/ garlic, spicy nduja salami, confit cherry tomatoes, parsley & extra virgin olive oil		
Primavera (V)	28	78
Homemade Casarecce w/ basil pesto, baby peas, zucchini, confit cherry tomato, garlic & Parmigiano (vegan optional)		
The Eggplant Pasta (V) ❤️	28	78
Homemade Casarecce w/ eggplant in Napoletana sauce, basil, chilli & burrata (vegan optional)		
Casarecce Romana (Chicken & Mushroom Pasta)	28	78
Chicken, mushrooms, cherry tomatoes, cream & Parmigiano		
Casarecce Nduja 🌶️	28	78
<i>For serious chilli lovers</i> Spicy nduja salami, onion, basil, chilli, olives & Parmigiano (add burrata + 6)		
Pesto Pollo	28	78
Rigatoni w/ chicken, basil pesto, sundried tomatoes & cream		
Rigatoni Salsiccia ❤️	28	78
Italian sausage, mushroom, onions, cream finished w/ truffle pesto and Parmigiana		
Vodka Rigatoni	31	88
Sauteed prawns, garlic & chilli flamed w/ vodka and rosa sauce		
Marie Monte	31	88
Rigatoni, chicken, bacon, prawns, mushroom & shallots w/ rosa sauce		
Ravioli Pillows (V)	28	78
Homemade pasta filled w/ ricotta & spinach, tossed in rosa sauce and mozzarella		



Risotto

REG PLATTER

Chicken Risotto (GF)

Chicken, mushroom, shallots, cream, & white wine

29 81

Mushroom & Truffle Risotto (GF) (V) (Vegan optional)

Sauteed mushrooms, truffle pesto, baby spinach & truffle pecorino

29 81

Fisherman Risotto (GF) ♥

Prawns, scallops, fish, calamari, vongole, mussels, white wine, chilli, garlic & cherry tomatoes

34 96

Fresh Seafood

Mussels Hotpot

A hotpot of mussels with your choice of sauce:

- garlic creamy sauce served w/ garlic bread
- Neapolitana sauce w/ Italian sausages served w/ garlic bread
- chilli, garlic, cherry tomatoes & white wine jus served w/ garlic bread

29

Fish & Chips

Choice of battered or grilled barramundi served w/ chips & tartar sauce

34

Garlic Prawns

Prawns sauteed in garlic, olive oil and Neapolitana sauce, served w/ Italian garlic bread (chilli optional)

34

Vitaly's Salmon (GF)

Grilled Tasmanian salmon served w/ seasonal vegetables and a sauce w/ capers, tomatoes, olives, & parsley (chilli optional)

36

Seafood Stew ♥

Prawns, calamari, scallops, mussels, vongole & fish slow-cooked in Neapolitana sauce, served w/ Italian garlic bread (chilli optional)

38



Mains

Seasonal vegetables can be swapped with salad or chips

ADD SIDE CHIPS + 5 | ADD MASHED POTATOES + 8
ADD SWEET POTATO CHIPS + 8 | ADD SIDE SALAD + 7
ADD SPAGHETTI NAPOLETANA + 9 | ADD SPAGHETTI BOLOGNESE + 9

Chicken Limone Grilled chicken w/ white wine, seasonal vegetables, garlic, herbs & buttery lemon jus	30
Chicken Schnitzel Panko crumbed chicken breast & seasonal vegetables served w/ mushroom sauce	30
Chicken Parmigiana Panko crumbed chicken breast, baked w/ eggplant, seasonal vegetables, Napoletana sauce & mozzarella	33
Chicken Skewers ❤️ Marinated chicken breast served w/ bread, garlic dip & seasonal vegetables	32
Chicken Boscaiola Grilled chicken w/ bacon, mushrooms, onion, seasonal vegetables & creamy sauce	32
Chicken Inverno Grilled chicken w/ pan seared prawns, baby peas, seasonal vegetables & light creamy sauce	32
Lamb Skewers ❤️ Marinated organic saltbush lamb skewers served w/ flatbread, seasonal vegetables & garlic dip	35
Veal Saltimbocca ❤️ Sauteed veal layered w/ prosciutto, fresh sage leaves & seasonal vegetables bathed in buttery lemony sauce	35
Veal Puttanesca Pan-seared veal w/ seasonal vegetables, capers, olives, anchovies, confit cherry tomatoes, onions & parsley	35
Veal Melanzane Pan-seared veal topped w/ eggplant, seasonal vegetables & mozzarella in Napoletana sauce	35
Veal Funghi Pan-seared veal topped w/ sauteed mushrooms, shallots, seasonal vegetables, beef jus & cream	35
Veal Marsala Pan-seared veal cooked w/ marsala wine & cream served w/ seasonal vegetables	35
300g Eye Fillet (GF) Grain fed Black Angus MBS4+ tenderloin served w/ seasonal vegetables & mushroom sauce	54

Sides

Bread Basket (Scarpetta) (Vegan) For mopping up the last delicious traces of the meal	3
Small Mediterranean Salad (Vegan) (GF)	8
Mashed Potatoes (V) (GF)	9
Seasonal Vegetables (V) (GF)	12
Potato Fries (V) Served w/ garlic aioli & tomato sauce	12
Sweet Potato Fries (V) Served w/ sweet chilli sauce	14

Kids Menu

Kids Margherita Pizza (V) (add mild salami + 3)	16
Kids Ham & Cheese Pizza (add pineapple + 2)	16
Kids Mac n' Cheese (V)	16
Kids Chicken Schnitzel Served w/ tomato sauce & chips	16
Kids Bolognese	16
Kids Spaghetti Napoletana	16
Kids Calamari Fried calamari served w/ tomato sauce & chips	16

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

Some dishes may be made vegan upon request.

10% surcharge applies on Sundays & public holidays.

We accept Cash / VISA / Mastercard / AMEX (surcharge applies for all card transactions)

LOCATIONS



@vitaly.italian

www.vitalyitalian.com

BYO MONDAY TO THURSDAY
\$5 per person
Wine only