

# brunch menu

If you have any special dietary requirement please let us know when ordering \* (GFO) = gluten friendly option available

## EGGS

**2 EGGS ON TOAST** .....\$10.50  
 Adelaide Hills free range eggs (Fried, Scrambled or Poached) on toasted Italian sourdough ciabatta or whole meal sourdough slices

### ADD

- 2 slices of bacon..... \$5.50
- Italian sausage..... \$5.50
- Marinated salmon..... \$5.50
- Baked mushrooms .....\$4.50
- Baked beans.....\$4.50
- Grilled tomatoe..... \$3.50
- Sautéed spinach..... \$3.50
- Grilled cheese .....\$4.50
- Avocado spread .....\$4.50
- Hollandaise sauce..... \$3.00
- Swiss cheese melt .....\$3.50
- 2 extra bread slices.....\$4.50
- Extra egg.....\$3.00

**UOVA IN CAMICIA (GFO)** .....\$16.50  
 Two poached free range eggs, black forest ham, asparagus,salsa olandese, Italian ciabatta

**UOVA BIANCHE (GFO)** .....\$17.50  
 Enveloped egg whites, spring onions, smashed avo, swiss cheese, mushrooms, italian ciabatta

**ATLANTICO (GFO)** .....\$18.50  
 Scramble free range eggs, in-house cured Atlantic Salmon, tomato salsa, smashed avo, Italian ciabatta

**EGGS & SOLDIERS (GFO)** .....\$15.50  
 2 soft boiled free range eggs, crispy crumble prosciutto, italian ciabatta, butter

## BAKED

**POLENTA FAGIOLI SALSICCIA (GFO)**... \$19.50  
 Soft polenta, italian sausage, baked beans, pomarola sauce, sour cream, italian ciabatta  
**ADD** 2 poached eggs .....\$5.50

**UOVA AL POMODORO (GFO)**.....\$18.50  
 Two baked eggs in pomodoro salsa, cannellini, italian sausage topping, sour cream, ciabatta

**POMODORI RIPIENI (GFO)** .....\$17.50  
 Stuffed tomato **WITH** grilled mortadella, cheese melt, ciabatta, chickpea smash

**GALLETTA (GF)** .....\$18.50  
 Savory buckwheat crepe, free range egg, b. f. ham, swiss cheese, mushrooms, radicchio

**ZUCCHINI PANCAKE (V)** .....\$16.50  
 Natural yoghurt, fruit compote, fresh berries, honey, pepitas

**LEMON PANCAKE STACK DUO**.....\$12.50  
 Two sourdough pancakes with butter and **CHOICE OF** jam, Nutella, honey, maple syrup, lemon & sugar

**ADD** berries, fruit compote and cream ....\$3.50  
**ADD** gelato scoop .....\$2.50  
**ADD** honey bacon .....\$6.00  
**ADD** 2 extra pancakes .....\$5.00

**GRAN PANCAKE STACK**.....\$23.50  
 Four sourdough pancakes, fresh berries, fruit compote, cream, vanilla gelato, caramelized walnuts

**HAM CHEESE TOMATO CROISSANT**..\$12.50

**TOASTED FRUIT BRIOCHE BREAD (V)** \$7.00

## RAW

**BIRCHER MUESLI COPPA (V)** .....\$13.50  
 In-house bircher muesli, fruit compote, fresh fruits and berries, pepitas

**PAPAYA & SAGO COPPA (GF)(V)** .....\$14.50  
 Papaya, lime, honey, sago perls, yogurt, fresh fruit, caramelized buckwheat granola

## FROM 11.30AM

**PIADINA CALDA (V)** .....\$9.50  
 In-house flatbread, salsa verde dip

**OLIVES & GRISSINI** .....\$7.50

**MISTO VERDURE FRITTE (V)** .....\$18.00  
 Crispy zucchini, mushroom, eggplant, artichoke, cauliflower, vegan aioli

**SALMON BEETROOT WHEELS (GFO)**....\$16.50  
 GLV in-house marinated Atlantic salmon, pickled beetroot, soft cheese, orange peel, yoghurt chives dressing, pickled onions

**TERRINA (GFO)**.....\$18.50  
 In-house terrine, pickled giardinera, Tawny port jelly, onion jam, toasted sourdough

## PASTA ARTISANAL MADE

**PAPPARDELLE AL RAGÙ**.....\$27.00  
 GLV fresh egg pasta, mushrooms pork & veal ragù, parmesan cheese

**SPAGHETTI AL GRANCHIO** .....\$30.00  
 SA Blue swimmer, brandy, rosé sauce, chilli

**GNOCCHI DELLA CASA (V)**.....\$27.00  
**WITH** sage & butter **OR** pomarola **OR** rosé **OR** ragù

**RAVIOLI DEL GIORNO**  
 Check our special's board for ravioli of the day

## CHEESE WHEEL PASTAS SIGNATURE DISHES

**PARMESAN CHEESE WHEEL (V)**....\$27.50  
 Curly fettuccine, field mushrooms, cream, red wine, brandy, DOP 18mth parmesan, stracchino cheese

**PECORINO CHEESE WHEEL (V)**....\$27.50  
 Strozzapreti pasta, pear, walnuts, cream, brandy, pecorino cheese, balsamic vinegar

**PIAVE CHEESE WHEEL (V)**.....\$27.50  
 Spaghetti, pancetta, garlic, chilli, pomarola brandy, crispy prosciutto, cracked pepper

**ADD ITALIAN SAUSAGE**.....\$5.50

PLEASE CHECK OUR BOARD FOR TODAY'S CHEF SPECIALS

## ADD RACLETTE

**MELTED CHEESE SCRAPE** .....\$7.00  
**OVER** your favourite pasta **OR** anything you like

**FLUTE PROSECCO - VAPORETTO** .....9.00  
**SPARKLING SHIRAZ - GLV**.....8.50

## PANINI / WRAPS

**VEGETARIAN WRAP (GFO)(V)** .....\$17.00  
 GLV Buckwheat flat bread, salsa rossa, rocket, asparagus, carrot sticks, zucchini ribbons  
**ADD**

Grilled Chicken **OR** Salmon **OR** Porchetta ..\$5.50

**PIEDINA ALLA PORCHETTA**.....\$18.00  
 Roasted pork belly, sauerkraut, swiss cheese, salsa verde, chips

## MAINS

**SOUP OF THE DAY** .....CHECK OUR BOARD

**GREEN SALAD (GF) (V)**.....\$16.00  
 Cos, radicchio, rocket, cucumber, celery, tomato, pickled onions, stracchino cheese  
**ADD**

Grilled Chicken **OR** Salmon **OR** Porchetta ....\$5.50

**SCOTCH FILET (GF)**.....\$32.00  
 250g, chargrilled to your liking, chips, BBQ sauce, salad

**CLASSICO FISH AND CHIPS** .....\$25.50  
 Crumbed crispy John Dory, chips, vegan aioli, green salad

**SALMON (GF)**.....\$27.50  
 Baked Atlantic salmon fillet, asparagus and mushrooms salad, hollandaise sauce

## KIDS

**GNOCCHI OR SPAGHETTI** .....\$15.00  
**WITH** pomarola **OR** sage & butter, **OR** rosé **OR** ragù

**CHICKEN STRIPS**.....\$15.50  
**WITH** chips, in-house tomato sauce

**CRISPY JOHN DORY** .....\$15.50  
**WITH** chips, vegan aioli

godi  
la vita



\*menu might change from time to time