

brunch menu

10% surcharge applies on public holidays
If you have any special dietary requirement please let us know when ordering * (GFO) = gluten friendly option available

EGGS

2 EGGS ON TOAST\$12.50
Adelaide Hills free range eggs (Fried, Scrambled or Poached) on toasted Italian sourdough ciabatta or whole meal sourdough slices

ADD

2 slices of bacon..... \$6.50
Italian sausage..... \$5.50
Marinated salmon..... \$7.50
Baked mushrooms \$5.50
Baked beans.....\$5.50
Grilled tomatoe..... \$3.50
Sautéed spinach..... \$5.50
Grilled cheese\$6.50
Avocado spread\$5.50
Hollandaise sauce..... \$3.00
Swiss cheese melt\$3.50
2 extra bread slices.....\$4.50
Extra egg..... \$3.00
Panzanella salad \$6.50

UOVA IN CAMICIA (GFO)\$18.50
Two poached free range eggs, black forest ham, asparagus, hollandaise sauce, Italian ciabatta

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

ATLANTICO (GFO)\$21.50
Scramble free range eggs, in-house cured Ora King Salmon, panzanella salad, smashed avo, Italian ciabatta

EGGS & SOLDIERS (GFO)\$16.50
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).....\$19.50
Two baked eggs in pomodoro salsa, cannellini, italian sausage topping, sour cream, ciabatta

UOVO E SPINACI (GFO)\$18.50
Perfect egg **WITH** saute spinach, cheese melt, ciabatta, hollandaise sauce

GALLETTA (GF)\$22.50
Savory buckwheat crepe, free range egg, b. f. ham, swiss cheese, mushrooms, radicchio

ZUCCHINI PANCAKE (V)\$17.50
Natural yoghurt, fruit compote, fresh berries, honey, pepitas

LEMON PANCAKE STACK DUO.....\$13.50
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.....\$24.00
Sourdough pancakes, fresh berries, fruit compote, cream, vanilla gelato, caramelized walnuts

HAM CHEESE TOMATO CROISSANT...\$12.50

TOASTED FRUIT BRIOCHE BREAD (V) \$8.00

RAW

BIRCHER MUESLI COPPA (V)\$15.50
In-house bircher muesli, fruit compote, fresh fruits and berries, pepitas

PAPAYA & SAGO COPPA (GF)(V)\$15.50
Papaya, lime, honey, sago perls, yogurt, fresh fruit, caramelized buckwheat granola

FROM 11.30AM

PIADINA CALDA (V)\$12.00
In-house flatbread, salsa verde dip

OLIVES & GRISSINI\$9.50

MISTO VERDURE FRITTE (V)\$18.00
Crispy vegetables, vegan aioli

SALMON BEETROOT WHEELS (GFO)....\$18.50
GLV in-house cured Ora King salmon, pickled beetroot, soft cheese, orange peel, yoghurt chives dressing, pickled onions

TERRINA (GFO).....\$22.50
In-house terrine, pickled giardinera, Tawny port jelly, onion jam, toasted sourdough

PASTA ARTISANAL MADE

PAPPARDELLE AL RAGÙ.....\$28.00
GLV fresh egg pasta, mushrooms pork & veal ragù, parmesan cheese

SPAGHETTI AL GRANCHIO\$32.00
SA Blue swimmer, brandy, rosé sauce, chilli

GNOCCHI DELLA CASA (V).....\$28.00
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)....\$29.00
Curly fettuccine, field mushrooms, cream, red wine, brandy, DOP 18mth parmesan, stracchino cheese

PECORINO CHEESE WHEEL (V)....\$29.00
Strozzapreti pasta, pear, walnuts, cream, brandy, pecorino cheese, balsamic vinegar
PIAVE CHEESE WHEEL\$29.00
Spaghetti, pancetta, garlic, chilli, pomarola brandy, crispy prosciutto, cracked pepper

ADD ITALIAN SAUSAGE.....\$6.00

PLEASE CHECK OUR BOARD FOR TODAY'S CHEF SPECIALS

ADD RACLETTE

MELTED CHEESE SCRAPE\$7.50
OVER your favourite pasta **OR** anything you like

FLUTE PROSECCO - VAPORETTO9.00
SPARKLING SHIRAZ - GLV.....8.50

PANINI / WRAPS

VEGETARIAN WRAP (GF)(V)\$18.00
GLV Buckwheat flat bread, salsa rossa, rocket, asparagus, carrot sticks, zucchini ribbons
ADD\$6.50
Grilled Chicken **OR** Cured Salmon **OR** Porchetta

PIEDINA ALLA PORCHETTA.....\$19.00
Roasted pork belly, sauerkraut, swiss cheese, salsa verde, chips

MAINS

SOUP OF THE DAYCHECK OUR BOARD

GREEN SALAD (GF) (V).....\$17.00
Cos, radicchio, rocket, cucumber, celery, tomato, pickled onions, stracchino cheese
ADD\$6.50
Grilled Chicken **OR** Cured Salmon **OR** Porchetta

SCOTCH FILET (GF).....\$35.50
250g, chargrilled to your liking, chips, BBQ sauce, salad

CLASSICO FISH AND CHIPS\$28.50
Crumbed crispy Flat Head, chips, vegan tartare, green salad

SALMON (GF).....\$30.00
Baked Ora King 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.....\$16.50
WITH chips, in-house tomato sauce

CRISPY FISH AND CHPS\$18.50
WITH chips, vegan aioli

**godi
la vita** 

*menu might change from time to time