

# dinner menu


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

## TO START

- PIADINA CALDA (V)** .....\$12.00  
In-house flatbread, olive oil, salsa verde dip
- MARINATED OLIVES (GFO) (V)** .....\$9.50  
Assorted olives & grissini
- MISTO VERDURE FRITTE (V)** .....\$18.00  
Crispy vegetables, vegan aioli
- ARANCINI 7 CHEESES (V)** .....\$18.00  
3 Rice arancini balls, cheese fondue drizzle
- TERRINA (GFO)** .....\$22.50  
In-house terrine, pickled giardinera, onion jam, toasted sourdough, port jelly
- SEAFOOD COCKTAIL (GF)** .....\$24.00  
King prawns, cocktail sauce foam, cos lettuce
- SUMMER SALMON WHEELS (GFO)**.....\$18.50  
GLV cured King salmon, soft cheese, yoghurt & chives dressing, pickled onions, grissini
- ANTIPASTI MISTI (GFO)**.....\$65.00  
Assorted cold cuts, liver pâté, pickled giardinera, baby mushrooms, onion jam, in-house made stracchino cheese, assorted breads
- SCELTA DI MARE (GF)**.....\$110.00  
Blue swimmer crabs, calamari, king prawns, black mussels, vongole, dory, grilled oysters, insalata mista, salmoriglio sauce  
\*recommended for 2-3 people

## OYSTERS

- NATURAL (GF)**.....\$24.00(6)...\$48.00(12)  
Lemon butter, aceto balsamico, chilli sauce, salsa verde
- ALLA VODKA (GF)**.....\$27.00(6)...\$52.00(12)  
Vodka, chilli, worcestershire, cracked pepper, lime
- KILPATRIC (GF)**.....\$29.00(6)...\$57.00(12)  
Bacon, kilpatrick sauce
- MY WIFE'S FAV** .....\$32.00(6)...\$59.00(12)  
Crispy oysters, pepper, aioli



**BLOODY MARIO**

**KING-SIZE OVERLOADED BLOODY MARY**.....\$65.00  
Honey bacon, chicken and capsicum skewer, king prawns, fresh & pickled veg, bruschetta verde, side of chips, tomato sauce

## SALADS

- INSALATA MISTA (GF) (V)** .....\$28.50  
Asparagus, broccolini, baby carrots, radish, chick peas, goat curd, beet vinaigrette
- CHICKEN SALAD DI CESARE (GFO)** ..\$31.50  
Chargrilled chicken thigh fillet, cos lettuce, crutons, pickled onions, Caesar dressing
- NICOISE SALAD (GF)**.....\$34.50  
Grilled King salmon, broccolini, carrots, green beans, potato, hard boiled egg, mint yogurt, citrus vinaigrette

PLEASE CHECK OUR BOARD FOR TODAY'S CHEF SPECIALS

\*menu might change from time to time

# godila vita

## 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
- FETTUCCINE MARINARA** .....\$38.50  
GLV fresh egg pasta, fresh seafood, tomato, chilli
- GNOCCHI DELLA CASA (V)**.....\$28.00  
sage/butter **OR** pomarola **OR** rosé **OR** ragù
- PENNE PUTTANESCA VEGANI (GF)(V)**..\$29.50  
Corn penne, fresh & GLV in-house dry tomato, olives, basil, raw zucchini
- 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

## ADD RACLETTE

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

## 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 CHIPS** .....\$18.50  
**WITH** chips, vegan aioli

## MAINS

- BISTECCA TAGLIATA (GF)** .....\$38.00  
Chargrilled sliced steak, salsa verde, rocket, rosemary potatoes, parmigiano, aceto balsamico bianco di Modena
- ANATRA SOUR CHERRY (GF)** .....\$36.00  
Roasted duck breast, sour cherries, polenta caramelized carrots, pickled red cabbage
- MISTO MARE** .....\$39.00  
Dory fillet, calamari, prawns, citrus salad, crispy chips, orange, tartare sauce
- BRACIOLINA FRITTA** .....\$29.00  
Bread crumbed chicken schnitzel, chips, side salad, choice of sauce
- ADD GLV PARM TOPPING** .....\$8.50
- SALMONE AL NEGRONI (GFO)** .....\$36.00  
Chargrilled King salmon fillet, negroni foam, gnocco romano, berries salad
- SCOTCH FILLET(GF)** .....\$39.50  
250g scotch chargrilled to your liking with green salad, choice of side and sauce
- PORK RIBS ROSTICCIANA (GF)** .....\$42.00  
Pork rib slab slow cooked, in-house BBQ, crispy polenta, coleslaw cannellini, side chips

## SAUCES

- Vegan Aioli
- Green Pepper
- Mushroom
- Seeded Mustard
- Salsa Verde
- Tomato Sauce
- BBQ Sauce
- Tartare.....\$4.00

## SIDES

- Roasted Potatoes
- Steamed Veg
- Green Salad
- Gnocchi Gratinati
- Crispy Polenta
- Chips
- Mixed greens
- Extra Side...\$8.00

## SPECIAL OCCASION

WANT TO CELEBRATE ANY SPECIAL OCCASION?  
PLEASE ASK OUR STAFF  
FOR GLV **SURPRISE DESSERT PLATTER**