

dinner 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

TO START

- PIADINA CALDA (V)**.....\$14.00
In-house flatbread, salsa verde dip
- MARINATED OLIVES (GFO) (V)**\$11.50
Assorted GLV 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)**\$24.50
In-house terrine, pickled giardinera, onion jam, toasted sourdough, port jelly

- SEAFOOD COCKTAIL (GF)**\$25.00
King prawns, cocktail sauce foam, cos lettuce

- SALMON BEETROOT WHEELS (GFO)**.....\$22.50
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)**.....\$120.00
Whole fresh seafood, calamari, king prawns, black mussels, fish fillet, grilled oysters, insalata mista, salmoriglio sauce
*recommended for 2-3 people

SA OYSTERS

- NATURAL (GF)**.....\$27.00(6)...\$54.00(12)
Lemon butter, salsa rossa, salsa verde
- ALLA VODKA (GF)**.....\$29.00(6)...\$56.00(12)
Vodka, chilli, worcestershire, lime
- KILPATRIC (GF)**.....\$30.00(6)...\$58.00(12)
Bacon, kilpatrick sauce
- MY WIFE'S FAV**\$34.00(6)...\$62.00(12)
Crispy oysters, pepper, aioli

new

SHARING OR DARING 1KG CHEESIEST DEEP PAN PIZZA

- MARGHERITA**\$32.00
Tomato sauce, basil, oregano
- EGGPLANT**\$34.50
Tomato sauce, eggplant, basil, fennel
- MEAT LOVER**\$37.50
Pancetta, bolognese sauce, salsiccia
- MARINARA**\$45.00
Whole fresh seafood, nap sauce, garlic, chilli
- *ask staff for extra toppings\$4.00

SALADS

- SHARING SALAD BOWL (GF) (V)**\$19.50
Mixed green leaves, tomato, onions, fennel, red wine 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 yougurt, citrus vinaigrette

PLEASE CHECK OUR BOARD
FOR TODAY'S CHEF SPECIALS

*menu may change from time to time

godì lavita

PASTA (ARTISANAL MADE)

- PAPPARDELLE AL RAGÙ**.....\$28.00
GLV egg pasta, pork & mushrooms ragù
- SPAGHETTI AL GRANCHIO**\$32.00
SA Blue swimmer, brandy, rosé sauce, chilli
- FETTUCCINE MARINARA**\$38.50
GLV egg pasta, fresh seafood, tomato, chilli
- GNOCCHI DELLA CASA (V)**.....\$28.50
sage/butter **OR** pomarola **OR** rosé **OR** ragù
- GNOCCHI ALLA ZUCCA (GF)(V)**.....\$28.50
Crispy pumpkin, zucchini, tumeric, cheese
- VEGAN PENNE PUTTANESCA (GF)(V)**..\$28.50
Corn penne, 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)**.....\$30.00
Curly fettuccine, field mushrooms, cream, red wine, brandy, DOP 18mth parmesan, stracchino cheese
- PECORINO CHEESE WHEEL (V)**.....\$30.00
Strozzapreti pasta, pear, walnuts, cream, brandy, pecorino cheese, balsamic vinegar
- PIAVE CHEESE WHEEL**\$30.00
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**\$16.50
WITH pomarola **OR** sage & butter, **OR** rosé **OR** ragù
- CHICKEN STRIPS**.....\$17.50
WITH chips, in-house tomato sauce
- CRISPY FISH AND CHIPS**\$18.50
WITH chips, vegan aioli

MAINS

- BISTECCA TAGLIATA (GF)**\$42.00
300g chargrilled sliced steak, salsa verde, rocket, rosemary potatoes, parmigiano, aceto balsamico bianco di Modena
- ANATRA SOUR CHERRY (GF)**\$38.00
Roasted duck breast, sour cherries, polenta caramelized carrots, pickled red cabbage
- MISTO MARE**\$39.50
Battered fish, calamari, prawns, citrus salad, chips, orange, tartare sauce
- BRACIOLINA FRITTA**\$29.00
Bread crumbed chicken schnitzel, chips, side salad, choice of sauce
- ADD GLV PIAVE TOPPING**\$9.50
Spag piave, cheese melt, sourcream, chilli
- SALMONE AL NEGRONI (GFO)**\$38.00
Chargrilled King salmon fillet, negroni foam, gnocco romano, fennel salad
- SCOTCH FILLET (GFO)**\$42.00
300g scotch chargrilled to your liking with green salad, choice of side and sauce
- PORK RIBS ROSTICCIANA (GF)**\$45.00
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...\$9.50

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