

ANTIPASTI

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| Focaccia classica rosemary, garlic, oregano, evo (vg) | \$18 |
| Warm italian olives medley of preserved italian olives served warm from the oven (vg)(gf) | \$9 |
| Handmade burrata served w grilled zucchini, mint, balsamic glaze (v)(gf) | \$27 |
| Caprese buffalo mozzarella, tomato, basil, evo, served w focaccia (v) | \$25 |
| Caciocavallo al forno baked caciocavallo cheese served w porcini mushrooms, black truffle (v)(gf) | \$25 |
| Noi calamari & prawn grilled calamari & prawn served w romaine lettuce, fennel, orange, chilli, rocket, zesty dressing (gf) | \$32 |
| Calamari fritti light, fried salt & pepper calamari | \$24 |
| Polpette al ragù nonna's veal meatballs in LV's slow cooked ragù | \$22 |
| Patatine fritte hot chips (vg)..... | \$10 |

FRITTI

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| Arancini al ragù ragù and mozzarella filled sicilian arancini served on rich bolognese sugo, parmesan (4pcs) | \$16 |
| Arancini ai funghi mushroom arancini with pecorino cheese, truffle mayo (v) (4pcs) | \$16 |
| Panzerotti napoletani potato croquettes filled with mozzarella (v) (4pcs) | \$16 |
| Olive ascolane fried crumbed olives filled with veal mince | \$14 |

SALUMI E FORMAGGI

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| Prosciutto e bufala prosciutto di parma 24mth, buffalo mozzarella DOP, pickles, focaccia | \$30 |
| Charcuterie board LV chef's selection of premium Italian cheeses, cold cuts, grilled vegetables, truffle honey, nuts, preserved italian olives (n)(gf) - serves 2-3 | \$50 |

INSALATA

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| Rucola rocket, shaved parmesan, balsamic glaze, evo (v)(gf) | \$16 |
| Radicchio radicchio, cherry tomatoes, rocket, balsamic glaze, evo (vg)(gf) | \$16 |

PIZZE

Margherita

san marzano tomatoes, mozzarella basil, evo (v)\$24

Bufala

san marzano tomatoes, buffalo mozzarella DOP, basil, evo (v)\$28

Napoli

san marzano tomatoes, mozzarella, anchovies, black olives, oregano, evo\$25

Salame

san marzano tomatoes, mozzarella, hot salami, evo\$25

Mortadella

smoked scamorza, mortadella, balsamic glaze, crushed pistacchio, evo (n)\$28

San nicola

san marzano tomatoes, mozzarella, prosciutto di parma 24mth DOP, rocket, shaved parmesan, evo\$32

Ortolana

mozzarella, grilled eggplant, grilled zucchini, peppers, artichoke, cherry tomato, evo (v)\$27

Sofia

mozzarella, grilled zucchini, rosemary potato, mushroom, garlic, chilli, friarielli cream (v)\$28

Porcina

porcini, mixed mushroom, smoked scamorza, napolitan pork sausage, black truffle, shaved parmesan, evo\$32

Noi

san marzano tomatoes, mozzarella, champagne ham, hot salami, peppers, mushrooms, black olives, evo\$30

Gamberi

san marzano tomatoes, mozzarella, prawns, garlic, cherry tomatoes, artichokes, evo\$32

Salsiccia e friarielli

napolitan broccoli, napolitan pork sausage, smoked scamorza, evo\$32

Capricciosa

san marzano tomatoes, mozzarella, champagne ham, mushrooms, black olives, evo\$28

Calabrese

san marzano tomatoes, mozzarella, radicchio, gorgonzola, parmigiano, 'nduja, evo\$28

Quattro formaggi

mozzarella, gorgonzola, parmigiano, provolone, evo (v)\$28

PASTA

Orecchiette la vineria

cime di rapa, pork sausage, 'nduja, chilli, pecorino romano DOP\$33

Ravioli pesto & pomodorini

ricotta & mozzarella ravioli dressed w homemade pesto, cherry tomato, shaved parmesan (n)(v)\$32

Puttanesca con calamari

calamari, capers, black olives, cherry tomato, garlic, chilli\$32

Linguine gamberi e peperoncino

prawns, cherry tomatoes, garlic, chilli\$32

Pappardelle ai funghi

egg pappardelle with mushrooms, porcini, black truffle oil (v)\$34

Gnocchi gorgonzola e noci

handmade gnocchi with creamy gorgonzola & walnuts (n) (v)\$30

Tagliatelle alla bolognese

egg tagliatelle with slow cooked traditional minced beef bolognese\$30



dop: denominazione di origine protetta | evo: extra virgin olive oil
(v) vegetarian (vg) vegan (gf) gluten free (n) contains nuts | some olive dishes may contain pips
gluten free pasta and pizza available on request +\$4 | vegan cheese available on request +\$4
15% surcharge on public holidays 1.5% | surcharge on all cards payments