

BREADS & ENTREE'S

Pane & Starter

Winter Focaccia (V) \$14.50

Golden focaccia served warm with garlic butter mushrooms, roast pumpkin hummus, and pistachio dukkha. Earthy, comforting, and full of seasonal soul.

Garlic Ciabatta (V) \$9.50 Add Bacon \$4 Add Mozzarella \$3

Ciabatta bread served fresh and hot from the oven with our house made garlic and herb butter.

Vita Bruschetta (3) (V) \$16.50 Add Bacon \$4 Add Chorizo \$6

Char-grilled Ciabatta bread, Whipped Feta, Basil Pesto, fresh Tomato Salsa, House-made dukkha, our special Balsamic Glaze and Troy Farm Extra Virgin Olive Oil

Arancini ai funghi (3) (V) (GF) \$21.90 Add Bacon \$4 Add Chorizo \$6

Golden, crispy risotto balls infused with porcini mushrooms, Parmigiano, and Mozzarella, served with our House-made rich Marinara, truffle aioli, and fresh Rocket.

Burrata, Blackberry & Pistachio (V) \$22.90 Add Bacon \$4 Add Chorizo \$6

Fresh burrata gently torn over lemon-dressed rocket leaves, finished with house-made blackberry sangria jam, toasted pistachio dukkah, and extra virgin olive oil. Served with grilled ciabatta.

Chef's Suggestion: Add sautéed bacon for a perfect salty contrast.

Salt & Pepper Squid (GF) \$18.90 (As a main with Salad & Chips \$28.90)

Hand-cut and lightly crumbed in-house, our tender calamari is fried to golden perfection and served with a crisp side salad, fresh lemon, and house-made truffle mayo.

PASTA RISOTTO GNOCCHI

Pasta Risotto Gnocchi

Fettuccine Carbonara Customer Favourite! \$29.90

Fettuccine, creamy parmesan sauce, crispy bacon, and a hint of black pepper.

Chef's Suggestion: Add truffle-infused mushrooms for a Boscaiola-inspired twist.

Spaghetti alla Limone (V) (DFO) \$28.90

Spaghetti, lemon-garlic butter, fresh tomato salsa, baby spinach, pine nuts, and Parmigiano.

Chef's Suggestion: Add sautéed prawns for the perfect seafood pairing.

Creamy Pistachio and Bacon Penne \$29.90

Penne, pistachio cream, crispy bacon, garlic, toasted pistachios, and Parmigiano.

Chef's Suggestion: Add sautéed prawns for the perfect complement.

Penne alla Gamberi Justin's Favourite (DFO) \$33.00 🌶️

Penne, garlic butter, lemon, chilli, tomato, bacon, prawns, fresh herbs, and Parmigiano.

Chef's Suggestion: Add seared Chorizo for an extra spicy kick.

Fettuccine Lamb Ragu (DFO) \$34

Fettuccine, slow-braised Lamb, and red wine Ragu, Parmigiano, and fresh basil.

Chef's Suggestion: Upgrade with truffle-sautéed mushrooms.

Risotto al Nero di Seppia (GF) (DFO) \$36

Striking black squid ink risotto, rich with ocean flavour and finished with extra virgin olive oil and Parmigiano. Topped with char-grilled prawns and tender calamari, served with lemon for a fresh, zesty finish.

Risotto ai Funghi, Tartufo e Noci (V) (GF) (DFO) \$31.90

Arborio rice, sautéed mushrooms, truffle, fresh herbs, toasted walnuts, and Parmigiano.

Chef's Suggestion: Pairs beautifully with grilled Chicken or add bacon for a salty kick.

Italian Sausage Arrabbiata Gnocchi \$31.90 🌶️

Gnocchi, House-made Arrabbiata sauce, Italian beef sausage, tomato, olives, baby spinach, Parmigiano, and fresh herbs.

Chef's Suggestion: Add creamy burrata to balance the bold, spicy flavours.

Pumpkin & Brown Butter Gnocchi (V) \$29.90

Gnocchi, roasted pumpkin, baby spinach, brown butter, honey-garlic sauce, toasted walnuts, and Parmigiano.

Chef's Suggestion: Add crispy bacon for a salty kick that perfectly balances the sweetness.

Add to any Pasta: Truffle \$4 Bacon \$4 Truffle Infused Mushrooms \$6 Burrata \$5 Chicken \$6 Chorizo \$6 Pawns \$8

Gluten Free Pasta available on request (+\$3)

SPECIALITÀ DELLA CASA

House Specialties

Pumped Up Chicks (GF) (DFO) \$24.50

Venetian-style crumbed chicken, garlic and rosemary seasoned chips, fresh Italian salad.

Choose your signature topper

- **Parmigiana** – Marinara, smoked ham & cheese blend. Add \$5
- **Boscaiola** – Creamy bacon & mushroom sauce. Add \$5
- **Truffle Mushroom** – Garlic butter mushrooms & truffle oil. Add \$5
- **Garlic Prawns** – Creamy garlic prawns with herbs & lemon. Add \$8

Italian Sausages with Polenta \$28.90

Beef and rosemary sausages braised in a slow-cooked tomato and onion gravy, served over velvety polenta – a rustic Italian twist on a classic comfort dish.

Chef's Suggestion: Make it a double hit – upgrade with chorizo for an extra layer of spice and smokiness.

Roast Pumpkin Salad (V) (GF) (DFO) \$24

A delightful mix of fresh lettuce leaves, brown rice, roast pumpkin, tomato salsa, cranberries and feta. Finished with a crunchy nut crumble and House Dressing.

Chef's Suggestion: Pairs beautifully with our Venetian Crumbed Chicken

Loaded Boscaiola Fries (GF) \$14

Golden fries smothered in our house-made creamy Boscaiola sauce – with garlic, bacon, and mushrooms – finished with parmesan and herbs.

Chef's Suggestion: Add mozzarella for the ultimate indulgence.

Hot Chips (V) (DF) (GF) \$7

Bowl of hot chips, tossed in our signature seasoned salt and served with Truffle Mayo for your dipping pleasure.

KIDS

Bambini

Spaghetti Bolognese (GFO) \$13

Classic spaghetti with a tasty beef and tomato sauce, finished with a sprinkle of parmesan.

Creamy Bacon Carbonara (GFO) \$13

Penne pasta with bacon in a creamy sauce, topped with parmesan.

Gnocchi Napoli (V) \$13

Fluffy gnocchi tossed in a smooth tomato sauce, topped with parmesan – simple and delicious!

Kids Mac & Cheese (V) (GFO) \$13

Creamy penne pasta tossed with a blend of melted cheeses – a classic, made fresh to order!

Kids Nuggies (GF) \$13

Crispy chicken nuggets served with chips and tomato sauce.

Make it a Meal Deal
Add a kid's Juice or
Milkshake and a scoop
of Gelato for just \$5

DESSERT



Dolci

Affogato Bar \$12.50

Classic: Vanilla gelato & Espresso

Oreo: Oreo Gelato, Espresso & Oreo Cookie crumble

Nutella: Chocolate Gelato, Hazelnut Espresso, Nutella & Toasted crushed Hazelnuts

Dark Chocolate Panna Cotta (GF) \$14.50

Silky dark chocolate panna cotta served with a house-made blackberry sangria jam – rich, smooth, and perfectly balanced with a burst of citrus-spiced berries.

Tiramisu with Vanilla Bean Gelato \$14.00

Delicate layers of espresso-soaked sponge and mascarpone cream, dusted with cocoa and paired with creamy vanilla bean gelato.

Fudgy Brownie Sundae \$14.50

Warm House-made fudgy brownie bites layered with vanilla bean and rich chocolate gelato, chocolate cookie soil, whipped cream, and salted caramel sauce – indulgence in every bite.

Cheesecake (GF) \$12.50

Savour chef Andie's Lemon Curd Cheesecake, paired with fresh strawberries and creamy vanilla bean gelato for a delightful experience!

Lemon Tart \$12.50

A deliciously tart dessert, paired with fresh strawberries and creamy vanilla bean gelato for a delightful experience. A lovely fresh way to end your meal!

LUNCH MENU

Menù Franço

Fettuccine Carbonara Customer Favourite! \$29.90

Fettuccine, creamy parmesan sauce, crispy bacon, and a hint of black pepper.

Chef's Suggestion: Add truffle-infused mushrooms for a Boscaiola-inspired twist.

Spaghetti alla Limone (V) (DFO) \$28.90

Spaghetti, lemon-garlic butter, fresh tomato salsa, baby spinach, pine nuts, and Parmigiano.

Chef's Suggestion: Add sautéed prawns for the perfect seafood pairing.

Creamy Pistachio and Bacon Penne \$29.90

Penne, pistachio cream, crispy bacon, garlic, toasted pistachios, and Parmigiano.

Chef's Suggestion: Add sautéed prawns for the perfect complement.

Penne alla Gamberi Justin's Favourite (DFO) \$33.00 🌶️

Penne, garlic butter, lemon, chilli, tomato, bacon, prawns, fresh herbs, and Parmigiano.

Chef's Suggestion: Add seared Chorizo for an extra spicy kick.

Fettuccine Lamb Ragu (DFO) \$34

Fettuccine, slow-braised Lamb, and red wine Ragu, Parmigiano, and fresh basil.

Chef's Suggestion: Upgrade with truffle-sautéed mushrooms.

Risotto ai Funghi, Tartufo e Noci (V) (GF) (DFO) \$31.90

Arborio rice, sautéed mushrooms, truffle, fresh herbs, toasted walnuts, and Parmigiano.

Chef's Suggestion: Pairs beautifully with grilled Chicken or add bacon for a salty kick.

Italian Sausage Arrabbiata Gnocchi \$31.90 🌶️

Gnocchi, House-made Arrabbiata sauce, Italian beef sausage, tomato, olives, baby spinach, Parmigiano, and fresh herbs.

Chef's Suggestion: Add creamy burrata to balance the bold, spicy flavours.

Pumpkin & Brown Butter Gnocchi (V) \$29.90

Gnocchi, roasted pumpkin, baby spinach, brown butter, honey-garlic sauce, toasted walnuts, and Parmigiano.

Chef's Suggestion: Add crispy bacon for a salty kick that perfectly balances the sweetness.

Add to any Pasta: Truffle \$4 Bacon \$4 Burrata \$5 Chicken \$6 Chorizo \$6 Truffle Infused Mushrooms \$6
Prawns \$8

Gluten Free Pasta available on request (+\$3)

LUNCH MENU



Garlic Ciabatta (V) \$9.50 Add Mozzarella \$3

Ciabatta bread served fresh and hot from the oven with our house made garlic and herb butter.

Bruschetta (3) (V) \$16.50 Add Bacon \$4 Add Chorizo \$6

Char-grilled Ciabatta bread, Whipped Feta, Basil Pesto, fresh Tomato Salsa, House-made dukkha, our special Balsamic Glaze and Troy Farm Extra Virgin Olive Oil

Arancini ai funghi (3) (V) (GF) \$21.90 Add Bacon \$4 Add Chorizo \$6

Golden, crispy risotto balls infused with porcini mushrooms, Parmigiano, and Mozzarella, served with our House-made rich Marinara, truffle aioli, and fresh Rocket.

Roast Pumpkin Salad (V) (GF) (DFO) \$24

A delightful mix of fresh lettuce leaves, brown rice, roast pumpkin, tomato salsa, cranberries and feta. Finished with a crunchy nut crumble and House Dressing.

Chef's Suggestion: Pairs beautifully with our Venetian Crumbed Chicken

Chicken Burger (GF) (DFO) \$21

Golden crumbed chicken, lettuce, tomato salsa, and truffle mayonnaise, served in a soft milk bun with rosemary-seasoned hot chips and extra truffle mayo for dipping.

Boscaiola Topper - \$5

Creamy bacon and mushroom sauce, finished with our mozzarella-parmesan blend.

Parmigiana Topper - \$5

Rich tomato marinara, smoked ham, and our mozzarella-parmesan blend.

Venetian Crumbed Chicken (GF) (DFO) \$25

Venetian-style crumbed chicken breast served with garlic and rosemary seasoned chips and a fresh Italian salad.

Chef's Suggestion: Add a topper for only \$5.00

Parmigiana, Boscaiola, Truffle mushroom, Garlic prawns (\$8)

Hot Chips (V) (DF) (GF) \$7

Bowl of hot chips, tossed in our signature seasoned salt and served with Truffle Mayo for your dipping pleasure.

Loaded Boscaiola Fries

(GF) \$14

Golden fries smothered in our house-made creamy Boscaiola sauce – with garlic, bacon, and mushrooms – finished with parmesan and herbs.

Chef's Suggestion: Add mozzarella for the ultimate indulgence.



OUR COMMITMENT TO QUALITY

At Vita Felice, we are proud to partner with some of the best local suppliers and producers. We source our meats and chorizo from Wilga Meats, fresh seasonal produce from Mick's, and artisanal bread from JB's Bakery. Our creamy burrata comes from Vanella Cheese, and we use premium extra virgin olive oil from Troy Farm.

All of our pasta sauces are crafted from scratch in-house, and we proudly use quality dried pasta to ensure the perfect texture and flavour. Every dish is made to order using fresh, carefully selected ingredients – a reflection of our commitment to supporting local producers and delivering authentic, memorable meals.

Handcrafted Here, Inspired by Italy.