



MENU

Breads & Starters

FOCACCIA (V) \$10.00

Artisan Focaccia served warm with our house-made Garlic and Herb Butter

VITA BRUSCHETTA (V) \$16.50

Ciabatta with lemon whipped feta, tomato salsa, dukkha, balsamic glaze, and olive oil.

ARANCINI CAPRESE (V,GF) \$21.90

Golden risotto balls filled with mozzarella, tomato, and basil, served with a rich Napoli sauce and Pesto Aioli.

PINEAPPLE, PRAWN & CHORIZO \$24.90

Warm sautéed prawns and chorizo with fresh pineapple, basil, chilli, and a squeeze of lime. Served with toasted ciabatta

BURRATA MEDITERRANEAN (V) \$20.00

Burrata drenched in a Mediterranean-style olive oil, with sun-dried tomatoes, olives, pinenuts, garlic, and fresh herbs, drizzled with balsamic glaze, and finished with dukkah, lemon, and ciabatta toasts for dipping.

Additions:
crispy Bacon \$4 Grilled chicken \$6 Chorizo \$6 Prawns \$8

Summer Salads

PRAWN & MANGO SALAD (GF) \$28

Mixed salad cress, prawns, mango, cherry tomatoes, cucumber, avocado, red onion, toasted seeds. Served with a side of balsamic and olive oil dressing

PUMPKIN & HALLOUMI SALAD (V, GF) \$25

Mixed salad cress, Roast Pumpkin, beetroot, red onion, grilled halloumi and pistachio dukkah. Served with a side of balsamic and olive oil dressing
Chef Suggestion: Add Chorizo for a bit of spice

AVOCADO CAPRESE SALAD (V, GF) \$24

Avocado, Baby spinach, Bocconcini pearls, Cherry tomatoes, red onion, toasted seeds, basil pesto and fresh lemon
Chef Suggestion: Add crispy bacon pieces for a salty crunch

Pinsa Romana

A lighter, crispier take on traditional pizza — stone-baked Roman flatbread topped with fresh, seasonal flavours.

PINSA BELLA VITA \$28

Our signature house Pinsa — Prosciutto, Fior di Latte, provolone, rosemary, potato, basil oil, and parmesan

PINSA SALSICCIA \$29

Italian beef sausage, spicy chorizo, Kalamata olives, tomato marinara, provolone, Fior di Latte, chilli, basil, & parmesan.

MARGHERITA (V) \$26

Tomato marinara, Fior di Latte, Basil, EVOO, & parmesan

CHEESY B!TCH (V) \$27

Truffle Aioli, Fior di Latte, mozzarella, provolone & parmesan



MENU

Pasta

FETTUCCINE CARBONARA **\$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.

CUSTOMER FAVOURITE!

SPAGHETTI ALLA LIMONE (V) **\$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.

SPAGHETTI PUTTANESCA **\$29.90**

A vibrant tomato sauce with olives, capers, garlic, and chilli – fresh, punchy, and full of Mediterranean character.

Chef's Suggestion: A house favourite – Chef Andie loves hers with prawns every time!

PENNE GAMBERI **\$33.00**

Succulent prawns in a tomato, garlic, and chilli sauce with a splash of lemon and fresh herbs – bold, vibrant, and full of coastal flavour.

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

PENNE GENOVESE ESTIVA (V) **\$29.90**

Penne tossed in a pistachio and basil pesto with blistered cherry tomatoes, zucchini, and a hint of lemon. Finished with parmesan and toasted pistachios.

Chef's Suggestion: Add marinated chicken breast for the perfect protein pairing.

FETTUCCINE ROSÉ CHICKEN **\$31.50**

Tender marinated chicken tossed through fettuccine with a creamy tomato, baby spinach, and Parmesan sauce, finished with basil and cracked black pepper.

Chef's Suggestion: Add Bacon - No explanation needed!

Additions to any Pasta:

Crispy Bacon \$4 Black Truffle \$4 Burrata \$5
Truffle Infused Mushrooms \$6 Marinated Chicken \$6 Chorizo \$6
Prawns \$8

Gluten Free Pasta Available on Request \$3

Gnocchi

ITALIAN SAUSAGE ARRABBIATA **\$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.

GNOCCHI ALLA SORRENTINA (V) **\$28.90**

A rich creamy tomato sauce finished with fresh herbs, melted mozzarella and Parmesan – classic comfort with southern Italian soul.

Chef's Suggestion: Try it with sautéed prawns or grilled chicken – both perfect with this delectable sauce

PUMPKIN & BROWN BUTTER (V) **\$30.90**

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.

Risotto

PRAWN & ZUCCHINI (GF) **\$33.00**

A creamy risotto with prawns, charred zucchini, baby spinach, and a hint of lemon – Finished with a drizzle of our pistachio pesto and parmesan cheese

Chef's Suggestion: Spicy Chorizo complements the sweet prawns perfectly

TRUFFLE MUSHROOM (GF) (V) **\$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.

MEDITERRANEAN RISOTTO (GF) (V) **\$29.90**

Cherry tomatoes, grilled zucchini, asparagus, baby spinach, basil pesto, lemon, and parmesan – simple, healthy, and full of life.

Chef's Suggestion: Finish with burrata for some creamy indulgence



VITA FELICE
CAFE & PASTA BAR

MENU

Sides & Stuff

GRILLED CIABATTA (2) (V) \$2

Chef Suggestion: Enjoy with your meal

GREEN SALAD (V, GF) \$10

BOWL OF CHIPS (V, GF) \$7

BOSCAIOLA FRIES (GF) CROWD FAVOURITE! \$14

Crunchy hot chips, seasoned and topped with our creamy bacon, onion and mushroom sauce and parmesan cheese

BOLOGNESE FRIES (GF) \$14

Crunchy hot chips, seasoned and topped with our traditional Bolognese sauce and parmesan cheese

Kids Menu

SPAGHETTI BOLOGNESE \$13

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

CARBONARA \$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) \$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.

Dessert

LEMON CURD CHEESECAKE \$12.50

Our signature no-bake cheesecake with lemon curd, fresh seasonal berries, and vanilla gelato – smooth, tangy, and irresistibly fresh.

TIRAMISU \$14

The classic Italian dessert with layers of espresso-soaked Savoiardi, mascarpone cream, and cocoa. Timeless, creamy, and irresistible. Served with vanilla gelato.

CANNOLI NEW DESSERT!!! \$8EA

Crunchy hand-filled pastry shells with sweet ricotta cream, dipped in pistachio and chocolate – simple, elegant, and perfectly Italian.

LEMON TART \$12.50

Buttery shortcrust pastry filled with silky lemon curd, served with fresh berries and vanilla gelato.

WARM CHOCOLATE BROWNIE \$15

Fudgy chocolate brownie with salted caramel sauce, vanilla gelato, and choc honeycomb crumble. Pure indulgence, Vita Felice style.

AFFOGATO CLASSICO \$12.50

Creamy vanilla gelato served with a shot of rich espresso to pour over – a timeless Italian indulgence.

HOURS

TUESDAY - SATURDAY 11AM - 9PM

LUNCH: 11:30 - 2:30

DINNER: 5:00 - 8:30