

PANE AL FORNO

(Freshly Baked Breads From the Oven)

AL' AGLIO	\$5.50
Italian bread with garlic butter and mixed herbs	
BRUSCHETTA	\$8.50
Toasted Italian bread topped with fresh tomato, basil, garlic, olives and extra virgin olive oil	
PANE	\$3.80
Freshly baked Italian bread served with butter or extra virgin olive oil with balsamic vinegar	
FOCACCIA	\$13.50
Herbed focaccia bread served with Italian sausage, dip and olives	

CONTORNI

(Side Dishes)

Insalata Del Giardino (Garden salad)	\$7.50
Insalata Di Parmigiano e Razzo (Rocket and parmesan salad)	\$8.50
Insalata Di Oliva e Pomodoro (Tomato and olive salad)	\$8.50
Patate Fritte (French Fries)	\$5.00
Verdure (Steamed vegetables)	\$7.50
Fagiole (String beans in olive oil and garlic)	\$7.50

PRIMI PIATTI

(Entrees)

OSTRICHE (Perth's freshest oysters shucked to order)				
NATURAL (with red wine vinegar, olive oil and shallot dressing)	½ DOZ	\$15.00	1 DOZEN	\$29.00
KILLPATRICK	½ DOZ	\$16.00	1 DOZEN	\$30.00
GORGONZOLA (blue cheese, prosciutto, rocket, bbq sauce)	½ DOZ	\$18.00	1 DOZEN	\$35.00
CALAMARI CON CECI				\$14.50
A soup of calamari, chic peas, spinach, garlic, chilli (mild), olive oil and seafood stock				
STRACCIATELLA ALLA ROMANA				\$14.00
Chicken broth with pork meat balls, fresh pasta, spinach and finished with a beaten egg				
INSALATA CAPRESE CON PROSCIUTTO				\$15.50
Salad of fresh mozzarella cheese, roma tomato, prosciutto, basil, oregano, olive oil, lemon and balsamic				
COZZE POMODORO		SML \$15.50	LGE \$23.00	
Fresh mussels cooked in white wine, chilli, garlic and napoletana sauce.				
CARPACCIO DI SALMONE				\$16.50
Atlantic salmon marinated in lemon, shallots and extra virgin olive oil with rocket leaves and mushrooms				
CALAMARI FRITTI				\$14.90
Shallow fried calamari served with a rocket and parmesan salad, tartare sauce and lemon wedges				
FUNGHI CON MOZZARELLA				\$14.50
Deep fried field mushroom topped with mozzarella cheese, fresh tomato, artichokes, parsley and cream, served with a tomato butter sauce				
PASTA CON LENTICCHIE				\$14.50
Home made pasta in a thick soup of braised brown lentils, garlic and bacon, topped with parmesan cheese				
VIVA'S ANTIPASTO PLATE (FOR 2)				\$23.00
A selection of cold cut meats, pickled and grilled vegetables, calamari, dips, olives, meat balls, focaccia				
POLPETTE DI NONNA				\$14.50
Nonna's famous meatballs cooked in a tomato and garlic basil sauce, served with grilled polenta				
FEGATO				\$15.00
Calf liver pan fried with bacon and braised onions, served on a bed of braised brown lentils with rosemary				

PASTA DI CASA E RISOTTO

(Home made pasta and risotto dishes, home made pasta's have an *, entrée size available only with another course)

SPAGHETTI CON COZZE	\$19.50
Spaghetti with fresh mussels, chilli, garlic, parsley and napoletana sauce	
FETTUCCHINI ARRABIATTA (*)	\$19.50
Fettuccini pasta with hot Italian sausage, bacon, onion, chilli, garlic and napoletana sauce	
SPAGHETTI MARINARA	\$23.00
Spaghetti pasta with pan fried seafood in a tomato sauce with fresh bay leaves	
TORTELLINI CON POLLO (*)	\$20.50
Chicken tortellini in a sauce of chicken, porcini mushroom, garlic, cream, red wine and parmesan cheese	
PENNE CON RICOTTA	\$19.00
Penne pasta in a napoletana sauce with spinach, mushroom, eggplant, fresh ricotta, basil and parmesan cheese	
GNOCCHI CON GAMBERI (*)	\$21.50
Home made potato gnocchi with king prawns, spinach, garlic, onion, napoletana sauce and mascarpone cheese	
RAVIOLI DI VITELLO (*)	\$21.00
Ravioli filled with braised veal in a traditional bolognese sauce	
LASAGNA CON CARNE (*) not available in entrée size	\$20.50
Home made pasta sheets layered with a beef mince tomato sauce, mozzarella cheese and a béchamel sauce	
RISOTTO DI MARE	\$23.00
Risotto cooked to order with fresh seafood, napoletana sauce, white wine, butter and parmesan cheese	
GNOCCHI CARBONARA CON GAMBERI (*)	\$21.50
Potato Gnocchi served in a traditional bacon, mushroom, garlic and onion cream sauce with king prawns	
GNOCCHI CON SUGO ROMANIA (*)	\$18.50
Home made potato gnocchi in a napoletana sauce with butter and parmesan cheese	
PENNE CON POLPETTE ARRABIATTA	\$19.50
Penne pasta with meatballs in a napoletana tomato sauce with garlic, chilli and parmesan cheese	
SPAGHETTI BOLOGNESE	\$19.00
Spaghetti in a traditional beef Bolognese sauce finished with parmesan cheese	
PIZZE AL FORNO (Pizzas from the wood oven available dinner only)	(12 inch)
MARGHERITA	\$17.50
Tomato base, fresh tomato, oregano and mozzarella	
PROSCIUTTO	\$20.50
Tomato base, prosciutto, ham, mushrooms, tomato, capsicum, herbs and mozzarella	
FRUTTI DI MARE	\$22.00
Tomato base, king prawns, calamari, mussels, anchovies, olives, onion, garlic, oregano, and mozzarella	
NAPOLETANA	\$19.50
Tomato base, Italian salami, anchovies, olives, fresh herbs and mozzarella	
SPIAGGIA	\$19.50
Tomato base, ham, onions, mushrooms, pineapple, capsicum and mozzarella	
POLLO	\$20.00
Tomato base, chicken fillet, grilled eggplant, olives, spinach, fetta cheese, oregano and mozzarella	
VEGETARIANO	\$19.00
Tomato base, grilled eggplant, roma tomato, pineapple, onion, olives, capsicum, herbs and mozzarella	
AMORE	\$21.50
Tomato base, sopressa salami, king prawns, mussels, onions, capsicum, olives, fresh tomato and mozzarella cheese	
SICILIANO	\$19.50
Tomato base, sopressa salami, fresh tomato, capsicum, olives, garlic, herbs and mozzarella cheese	
CREATE YOUR OWN VERSION (MAXIMUM FIVE TOPPINGS)	\$21.00
All pizza's come with tomato base and mozzarella cheese	

DEL MARE

(Fresh from the ocean)

SALMONE Pan fried Atlantic salmon served medium with saffron risotto, spinach and a tomato oregano sauce	\$27.50
PESCE DI GIORNO Today's freshly caught fish, ask your waiter how it is prepared	\$28.50
GAMBERI CON AGLIO Whole butterflied King prawns grilled with garlic butter and herbed bread crumbs, served with garlic creamed potatoes and roasted tomatoes	\$27.50
CALAMARI RIPIENI Calamari filled with a herbed bread stuffing, pan fried with garlic, hint of chilli, tomato, parsley and white Wine, served with fresh polenta in butter and parmesan cheese	\$25.50
ZUPPA DI PESCE A traditional Italian soup of fresh seafood panfried in chilli, garlic, onion, saffron and white wine	\$25.50

CARNE E POLLO

(Meat and poultry dishes)

FILETTO Oven roasted beef fillet cooked to your liking, served on potato mash with wilted spinach And a duo of blue cheese sauce and a red wine jus	\$29.00
BISTECCA FIORENTINA 500gr T-Bone steak cooked to your liking and served with potato mash, grilled mushroom and red wine jus	\$29.95
CAPRETTO Wood oven roasted baby goat in rosemary, garlic and white wine, served with pumpkin mash, beans and jus	\$27.50
POLLO RIEMPITO Chicken breast filled with spinach, ricotta and mozzarella cheese, wrapped in prosciutto and served on Potato mash with a pepper cream sauce	\$26.50
CONIGLIO CON POMODORI Farmed rabbit braised in the oven with tomatoes, Italian pure pork sausage, sage, bay leaf, white wine Carrots and celery, served with potato gnocchi	\$26.50
VITELLO OSSO BUCCO Veal Osso bucco shanks braised in the oven with red wine, tomato, celery, carrots, onion and garlic, Served with fresh polenta	\$27.50

DESSERTS

Our desserts are made fresh on premises and are displayed for you in the dessert fridge at the bar. **\$9.00**

GELATI – 3 scoops of ice cream served with chocolate or caramel sauce and wafer biscuit
- (chocolate, English toffee, vanilla, wild berry, espresso, cookies and cream) **\$8.00**

SORBETTO – Lemon, mango and strawberry sorbet served with almond praline **\$8.00**

SEMIFREDDO – Baileys and vanilla ice cream with chocolate biscuit base and caramel sauce **\$9.50**

FORMAGGIO – Danish blue cheese served with dried fruits and water crackers **\$9.50**

CHOCOLATES – Assorted Belgium, elephant chocolates (white and dark), Nougats (2 p/serve) **\$2.25ea**

DESSERT PLATTER – Three of your favourite desserts from the display on one plate to share **\$15.00**

COFFEE'S BEST FRIEND – Mixed plate of chocolates and nougats to share on the table **\$12.50**

VIVA'S HOUSE SPECIALS

RELAX AND ENJOY SOME CHILLI MUSSELS AND A PIZZA FROM OUR WOOD OVEN MONDAY TO THURSDAY NIGHTS FOR ONLY \$29.95

COMPLIMENT YOUR MEAL WITH SOME WINE, A CHOICE OF CHARDONNAY OR SHIRAZ IN A 250ml OR 500ml JUG. \$10.00 / \$17.50

*

COME AND DINE WITH YOUR BUSINESS PARTNERS OR FRIENDS FOR LUNCH ON FRIDAY'S AND ENJOY OUR TWO COURSE LUNCH MENU FOR ONLY \$25.00

*

SUCKLING PIG WITH LIVE MUSIC EVERY SECOND MONDAY, DO NOT MISS OUT!

LET VIVA RESTAURANT CATER FOR YOUR NEXT FUNCTION