

# “LA VICTORIA ARDUINO”

PER  
CAFFÉ ESPRESSO



Lunch Menu

Cappiella  
922



# STARTERS

## **CAPRESE SALAD (GF) - 19.9**

Fresh fior di latte, fresh tomatoes, EVO & fresh basil [Add house made Focaccia +5.9]

## **ARANCINI AI FUNGHI (VEG) - 17.9**

Mushroom medley, Provolone, onion & parmesan risotto balls coated with breadcrumbs & fried, topped with buffalo ricotta [3 per serve]

## **CALAMARI CON SEMOLA - 19.9**

Australian baby squid dusted in semolina flour & pepper, served with homemade mayonnaise

## **POLENTA CHIPS (GF) (VEGAN) - 15.9**

Deep fried polenta chips served with Napoletana dipping sauce  
[Add Buffalo Ricotta +1.0]

## **CHIPS (VEGAN) - 11.5**

Crispy golden chips served with tomato sauce

## **WEDGES (VEGAN) - 13.9**

Crispy potato wedges served with sweet chilli sauce & sour cream

## **FOCACCIA (VEGAN) - 11.9**

Pizza bread with Italian herbs, EVO, salt  
ADD any of the following to your focaccia:  
**CHEESE + 2.5 | GARLIC + 1.0**

## **PIZZA GRISSINI (VEGAN) - 11.9**

Fried pizza sticks with sea salt & oregano, served with Napoletana sauce  
[Add Marinated Olives +8.0]

## **TRICOLORE (VEG) - 20.9**

Focaccia topped with fresh cherry tomatoes, stracciatella, balsamic glaze, basil, oregano, EVO, sea salt

## **SOUP OF THE DAY (GF) - 14.9**

Please ask our friendly staff for today's soup of the day [Subject to availability]

# SALADS

## **EOV SALAD (GF) - 25.9**

Avocado, cherry tomatoes, caramelised onion, carrot, feta, baby cos lettuce, green goddess dressing and your choice of;

### **Grilled Chicken or Grilled Calamari**

## **CAESAR SALAD - 22.5**

Baby cos lettuce, bacon, shaved parmesan, croutons, poached egg, anchovies & Caesar dressing [Add Grilled Chicken +5.0]

## **ROCKET SALAD (GF) (VEG) - 15.9**

Rocket, shaved parmesan, roasted walnuts, balsamic glaze, EVO [Add smoked salmon +5.9]

## **PUMPKIN SALAD (GF) (VEG) - 22.9**

Roasted pumpkin, shaved parmesan, feta, walnuts, baby spinach, balsamic glaze, EVO

### **ADD THE FOLLOWING ITEMS TO YOUR SALAD (+6.5)**

- + Grilled Chicken
- + Crumbed Chicken
- + Grilled Calamari
- + Fried Calamari
- + Smoked Salmon

# BURGERS & CHIPS

## **CHEESEBURGER - 24.9**

Pure Angus beef patties (x2), butter pickles, double cheese, caramelised onion, lettuce, homemade mayonnaise

## **CRISPY CHICKEN BURGER - 24.9**

Southern style crispy chicken, bacon, tomato, lettuce, caramelised onion & spicy mayo

## **VEGANA BURGER - 25.9**

Felafel patty, tomato, onion, beetroot relish, lettuce

## **STEAK SANDWICH - 24.9**

Veal round, poached egg, spicy mayo, lettuce, caramelised onion, tomato

*\*All burgers are served with chips*

# GNOCCHERIA

OUR GNOCCHI are egg free and made fresh daily. Try them with one of the following sauces:

## **NAPOLI (VEGAN) - 28.9**

Rich San Marzano tomato sauce, onion, basil

## **RAGU' - 31.9**

12 hours slow cooked pork & beef sauce

## **SORRENTINA (VEG) - 31.9**

San Marzano tomato sauce, onion, topped with fresh stracciatella and basil infused oil

## **FOUR CHEESES & HONEY (VEG) - 30.9**

Provolone, ricotta, gorgonzola dolce topped with a drizzle of honey and crunchy parmesan crisps

# PASTA

(GF available +2.9)

## **RIGATONI AL RAGU' - 29.9**

Traditional rich slow cooked (12 hours) pork & beef ragu'

## **RIGATONI BOSCAIOLA - 28.9**

Mushrooms medley, parsley, garlic, truffle oil & pork sausage in a light creamy sauce

## **SPAGHETTONI CARBONARA - 27.9**

Crispy guanciale, egg yolk, pecorino & cracked pepper (no cream)

## **SPAGHETTONI AMATRICIANA - 27.9**

Traditional Amatriciana sauce of San Marzano tomato, guanciale, onion & pecorino

## **RIGATONI AL GRANCHIO - 33.9**

Crab meat, cherry tomatoes, garlic, nduja (spicy calabrese salame) & a dash of cream

## **SPAGHETTONI ALLA NORMA - 27.9**

Eggplant, cherry tomatoes, basil, onion in a napoletana & fresh stracciatella sauce

# PIZZA

(available in 9" or 13")

## MARINARA - 14.0 / 18.9 (VEGAN)

San Marzano tomato, garlic, basil & oregano  
(no seafood)

## MARGHERITA - 15.9 / 21.9 (VEG)

San Marzano tomato, fior di latte, Grana Padano parmesan, basil  
[Buffalo Mozzarella +6.9]

## NORMA - 18.9 / 25.9 (VEG)

San Marzano tomato, fior di latte, fried eggplant, Grana Padano parmesan, buffalo ricotta & basil

## PROSCIUTTO - 24.9 / 31.9

San Marzano tomato, straciatella, Prosciutto di Parma (20 months), rocket, Grana Padano parmesan & EVO

## CAPRICCIOSA - 20.9 / 27.9

San Marzano tomato, fior di latte, Italian ham, mushroom medley, olives

## BOSCAIOLA - 19.9 / 27.9

Fior di latte, pork & fennel sausage, Grana Padano parmesan, mushrooms medley, truffle oil [Add Spicy Nduja +3.9]

## HOT SALAME - 20.9 / 28.9

San Marzano tomato, fior di latte, chilli coated hot salame & olives  
[Add spicy Nduja +3.0]  
[Add Buffalo Mozzarella + Basil +6.9]

## NINO'S - 20.9 / 28.9

San Marzano tomato, fior di latte, fried mortadella cubes, pork & fennel sausage & Italian ham

## EST OVEST - 24.9 / 31.9

Mushrooms medley, fior di latte, buffalo ricotta, Prosciutto di Parma (20 months), straciatella, parsley & truffle oil

## PIZZA FRITTA MEATLOVER - 28.9

Pizza Fritta (fried calzone) filled with fior di latte, Italian ham, mushroom medley, mortadella, buffalo ricotta & topped with San Marzano & Grana Padano parmesan

## PIZZA FRITTA VEGGIE LOVER (VEG) - 27.9

Pizza Fritta (fried calzone) filled with fior di latte, cherry tomatoes, roasted eggplant, roasted potatoes, mushrooms medley & topped with San Marzano & Grana Padano parmesan

## ARTISAN 'GLUTEN FREE' PIZZA - 3.9 extra

EST OVEST makes its own gluten free bases in a 10" size. Simply select your favourite pizza variety above & ask for Gluten Free

\* Pizza fritta is not available in a gluten free option and is one size only

\* **Vegan Mozzarella** available **+2.9 FOR 9''**  
**+4.9 FOR 13''**

# MAINS

## CALAMARI CON SEMOLA - 30.9

Australian baby trawl squid dusted in semolina flour, served with homemade mayonnaise & garden salad

## SCALOPPINE AI FUNGHI - 32.9

Pan-fried tenderised veal topped with mushrooms in a red wine demi-glaze & a dash of cream and served with a side of garden salad

## EGGPLANT PARMIGIANA (GF) (VEG) - 28.9

Baked layers of fried eggplant, Napoletana sauce, mozzarella, parmesan & basil

## CHICKEN PARMIGIANA - 29.9

Deep fried chicken tenderloins topped with melted fior di latte and Napoletana sauce and served with chips and garden salad

# MONTANARE

MONTANARE are Neapolitan fried pizza balls. Try them with one of the following toppings:

## CLASSICA (VEG) - 15.9

Buffalo ricotta, parmesan, San Marzano tomato & fresh basil  
[3 per serve]

## MORTAZZA - 17.9

Mortadella, buffalo ricotta, EVO, crushed pistachio, black pepper  
[3 per serve]

## RAGUSA - 17.9

Pork & beef Ragu`, straciatella, Grana Padano parmesan, parsley  
[3 per serve]



## SOFT DRINKS

### PEPSI & SCHWEPPE'S RANGE – 5.5

Pepsi – Pepsi Max – Sunkist – Solo – Ginger Ale -  
Lemonade – Orange & Mango

### FEVER TREE – 6.0

Ginger Beer – Mediterranean Tonic Water

### SAN PELLEGRINO – 6.0

Chinotto – Aranciata Rossa - Limonata

### SAN PELLEGRINO WATER

Sparkling Water (250ml) 4.5 (1Ltr) 9.5  
Aqua Panna Still Water (500ml) 6.0 (1Ltr) 9.0

### NIPPYS JUICES – 6.0

Orange – Apple – Pineapple

### LIPTON ICE TEAS – 6.5

Lemon – Peach

## COCKTAILS

### APEROL SPRITZ - [18] [JUG 60]

Aperol, prosecco, soda

### CAMPARI SPRITZ - [18] [JUG 60]

Campari, prosecco, soda

### LIMONCELLO SPRITZ - [19] [JUG 62]

Limoncello, prosecco, soda

### NEGRONI - [22]

Sweet Red Vermouth, Gin, Campari

### ESPRESSO MARTINI - [22]

Vodka, Frangelico, Baileys, Espresso, sugar syrup

### CELLOCOLADA - [20] [JUG 70]

Bacardi white rum, Malibu, coconut  
milk, sugar syrup and your choice of Cello liqueur:

### MINT | STRAWBERRY | MANGO | MELON

## COFFEE

Espresso	Macchiato	Piccolo
Caffe Latte	Cappuccino	Mocha
Flat White	Long Black	Chai Latte
Hot Chocolate	Dirty Chai	Affogato
Vienna Coffee	Vienna Chocolate	
Corretto	Italian Hot Chocolate	

### MILKSHAKES - 8.0 | THICKSHAKES - 9.0

Chocolate | Strawberry | Vanilla | Banana | Caramel |  
Coffee

### ICED DRINKS

Iced Chocolate | Iced Coffee | Iced Mocha

## WHITE WINE

### VAPORETTO PROSECCO DOC (SPARKLING)

Veneto, ITALY

Gls – 13 Btl - 55

### MONTEVENTO PINOT GRIGIO DOC

Veneto, ITALY

Gls – 12 Carafe (450ml) – 35 Btl - 58

### MITCHELL RIESLING

Clare Valley, SA

Gls – 13 Carafe (450ml) – 38 Btl - 62

### SHAW & SMITH SAUVIGNON BLANC

Adelaide Hills, SA

Gls – 14 Carafe (450ml) – 40 Btl - 66

### HESKETH MOSCATO

Adelaide Hills, SA

Gls – 12 Carafe (450ml) – 35 Btl - 58

## ROSE`

### GUTHRIE 'SLEEPLESS NIGHT' ROSE`

Adelaide Hills, SA

Gls – 13 Carafe (450ml) – 38 Btl - 62

## RED WINE

### POGGIO ANIMA 'BELIAL' SANGIOVESE

Sicily, Italy

Gls – 13 Carafe (450ml) – 38 Btl - 62

### HUGO SHIRAZ

McLaren Vale, SA

Gls – 13 Carafe (450ml) – 38 Btl - 62

### SAINT & SCHOLAR PINOT NOIR

Adelaide Hills, SA

Gls – 14 Carafe (450ml) – 40 Btl - 66

### ARARA CABERNET SAUVIGNON

Langhorne Creek, SA

Gls – 14 Carafe (450ml) – 40 Btl - 66

## BEERS

### MENABREA LAGER

Biella, ITA

12.0

### PERONI LEGGERA (Light)

Roma, ITA

10.0

### PERONI ROSSA LAGER

Roma, ITA

11.0

### BIRRA ICHNUSA

Sardegna, ITA

13.0

### KBIRR CUOREDINAPOLI PALE ALE

Napoli, ITA

14.0

### KBIRR NATAVOTA LAGER

Napoli, ITA

13.0