



primi piatti (first course)

local oysters (minimum three)	
natural	3.0 each
kilpatrick	3.5 each
bruschetta	Ⓟ 12.
ciabatta bread, buffalo mozzarella, sliced tomatoes, salt, cracked pepper, olive oil	
olive bread	6.5
villa italiana's house made olive bread baked daily	
garlic bread	6.5
villa italiana's house made garlic bread baked daily	
soup of the day	9.
with crusty bread	
minestrone	10.5
italian vegetable, pasta and bean soup topped with basil and parmesan served with crusty bread	
carpaccio	19.5
travalla and local tasmanian salmon, drizzled with an olive oil, garlic, brandy, parsley and thyme emulsion	
marinated grilled prawns	15.5
with mesclun, preserved lemon, capsicum salsa and balsamic reduction	
panzanella	8.5
bread salad , cucumber, white onion, olive oil red wine vinaigrette and salad leaves	
caesar salad	15.5
cos lettuce with a soft poached egg, crisp pancetta, parmesan, croutons and anchovy dressing	

Ⓟ vegetarian

*Allergies? Our food may contain traces of allergens including seafood, eggs, dairy, nuts, sulphites and gluten.
Please speak to our restaurant supervisor if you have any special dietary requirements or questions*

secondi piatti (second course)

fettuccine carbonara diced pancetta, double cream, pecorino, thickened with an egg yolk liaison and freshly ground pepper	20.
spaghetti pomodoro spaghetti with tomato sauce, basil and pecorino	18.5
linguini marinara prawns, scallops, mussels, local fish tossed with extra virgin olive oil, garlic, parsley and white wine	26.
hand made gnocchi with your choice of bolognese or napoli sauce ① with grated parmesan	22.
fusilli pesto ① fusilli pasta with brocolini florets and basil, pine nuts, parmesan	22.
chicken, mushroom and pea risotto arborio rice, chicken pieces, mushrooms, green peas and parmesan	23.
gourmet pizza of the day please ask the waiter for today's chefs selection	25.
prosciutto wrapped trevalla on crushed potato, char grilled vegetables and olive oil	29.
fritto misto (fish and chips) deep fried local fish in beer batter served with lemon, fries, salad and a tartare dipping sauce	26.
scotch fillet (250g) served on baby spinach and italian fried potatoes with your choice of sauce: mushroom latte, pepper or port wine jus	29.
eye fillet (220g) wrapped in prosciutto on a potato and olive gateau, port wine jus	33.
roasted quail served with a thyme infused risotto	29.
braised venison venison rump with potato, truffle and parsley tortellini floating in a red wine jus	31.5
chicken parmigiana breaded chicken breast topped with napoli, mozzarella and prosciutto, sautéed baby spinach and italian fried potatoes	25.
special of the day please ask the waiter for today's chefs selection	\$POA

verdure e contorni (vegetables and side dishes)

thick cut fries	6.
italian fried potatoes with garlic and rosemary	7.
creamy parmesan mash	6.5
mixed vegetables with olive oil and lemon	7.5

dolci (dessert)

tiramisu	9.5
classic italian layered sponge fingers with the perfect blend of espresso, cocoa, sugar and liqueur	
apple fritters	9.5
served with ice cream and pouring cream	
affogato	11.
vanilla ice cream with espresso coffee and amaretto liqueur	
gelato	9.
ice cream cups with a chocolate truffle centre	
chocolate panna cotta	9.5
with marsala oranges	

kid's menu

~all meals include:

a soft drink and ice-cream sundae

\$13.0

§ potato gnocchi with tomato sugo and parmesan

§ spaghetti bolognese

§ chicken nuggets and chips

§ fish bites and chips

§ mini margarita pizza and chips

§ mini steak and chips