



# PIZZA WINE & LOVE

## Bread

<b>Focaccia</b> fresh baked	7.5 v
<b>Focaccia</b> with olives & olive oil	10 v
<b>Garlic Bread</b> fresh baked, garlic butter	9.5 v
<b>Bruschetta</b> tomato, basil, garlic	13.5 v
<b>Greek Dips</b> garlic bread, tarama, eggplant dip, hummus	14.5 v

## Small Shares

<b>Eggplant Frites</b> cumin dip	14 v
<b>Arancini</b> porcini mushroom, parmesan, chilli mayo	16.5 v
<b>Tomato Caprese</b> fresh tomato, fiore di latte, basil, balsamic	16.5 v
<b>Saganaki</b> pan fried cheese, figs, honey	18.5 gfv
<b>Calamari</b> lemon pepper herb, capsicum, aioli	16.9
<b>Feta Parcels</b> thyme honey, black sesame seeds	16.5 v
<b>Chargrilled Chicken Skewers</b> tahini dip	18.9 gf
<b>Antipasto</b> cured meats, cheese	19

## Pasta (gluten free pasta available)

<b>Spaghetti Aglio Olio</b> olive oil, garlic, parsley, chilli, anchovy	24.9
<b>Pappardelle Picchio Pacchio</b> garlic, napoli, basil, cherry tomato, parmesan	23.9 v
<b>Rigatoni Arrabbiata</b> calabrese salami, tomato, olive, parmesan, chilli	26.9
<b>Linguine Cartoccio</b> seafood, garlic, chilli, tomato	34.5
<b>Fettuccine Veal Ragù</b> parmesan	26.5
<b>Penne Pollo</b> mushroom, pancetta, garlic, chilli, pesto, chicken, cream, parmesan	26.5
<b>Pappardelle Melanzane</b> napoli with pan fried eggplant, salted ricotta	23.9 v

## Pizza (gluten free pizza base available add \$4)

<b>Salsiccia</b> napoli, pork & fennel sausage, fiore di latte, potatoes, crispy onion, chilli, rosemary	27
<b>Mushroom</b> roasted mushroom, fiore di latte, mozzarella, garlic, chilli, truffle oil	23.5 v
<b>Margherita</b> napoli, fiore di latte, basil	20.5 v
<b>Napoli</b> napoli, fiore di latte, mozzarella olives, anchovy, capers, garlic, chilli	23.5
<b>Patate</b> rosemary potatoes and roasted garlic, fiore di latte, mozzarella	24.5 v
<b>Calabrese</b> napoli, mozzarella, mushrooms, soppressata salami, olives, chilli, garlic	25.5
<b>Marinara</b> napoli, pipies, prawns, mussels, fish fillet, fiore di latte, garlic, chilli	28.9
<b>Jamon</b> napoli, mozzarella, fiore di latte, jamon, rocket, parmesan, truffle oil	26.5
<b>Carne</b> napoli, mozzarella, pancetta, chorizo, soppressata salami, garlic	28.9

## Mains

<b>Paella</b> seafood, chorizo, chicken, green peas	<b>For1</b> 33	<b>For2</b> 53
<b>Calamari Salad</b> green leaf, radicchio, fennel, capsicum		29.5
<b>Roast Chicken Breast</b> pancetta, duck-fat roast potatoes, mushrooms jus, free range		33 gf
<b>Barbecued Striploin Steak</b> Grass fed, 60 days dry aged (350gr) Gippsland		35 gf
<b>Lamb Skewers</b> greek style salad, tzatziki, pitta bread Sovereign Hill		31.5

## Sides

<b>Coleslaw</b> cabbage, carrot, orange, green apple, aioli dressing	15 v
<b>Spring Salad</b> baby cos lettuce, spring onion, dill, cucumber, olive oil & lemon dressing	14 gfv
<b>Goat's Cheese Salad</b> leaves, walnuts, mustard dressing	14 gfv
<b>Pumpkin Salad</b> rocket, roasted pumpkin, pinenuts, parmesan, red wine vinaigrette	14 gfv
<b>Chips</b> aioli, tomato sauce	12 v

## FUNCTIONS @ CA DE VIN

PLEASE ENQUIRE WITH ONE OF OUR FRIENDLY STAFF FOR GROUP BOOKINGS

Alterations are limited to dietary requirements

gf Gluten free

v Vegetarian