



# PIZZA WINE & LOVE

## Bread

- Focaccia** fresh baked 7.5v
- Focaccia** kalamata olives, olive oil 10v
- Garlic Bread** fresh baked, garlic butter 9.9v
- Bruschetta** tomato, basil, garlic 13.9v
- Greek Dips** garlic bread, tarama, eggplant, hummus 14.9v

## Small Shares

- Melanzane Parmigiana** eggplant, mozzarella, napoli, basil 18.5v
- Arancini** porcini mushroom, parmesan, chilli mayo 16.9v
- Saganaki** pan fried cheese, fig, honey 18.9gf v
- Calamari** lemon pepper herb, capsicum, aioli 16.9
- Feta Parcels** thyme honey, black sesame seeds 16.9v
- Eggplant Frites** cumin dip 14.5v
- Chargrilled Chicken Skewers** tahini dip 18.9gf
- Grilled Vegetables** seasonal vegetables, hot spices 19gf v

#Apologies for any inconvenience however we only split bills evenly at Ca de Vin  
#A payment processing fee will apply for all card transactions

## Pasta (gluten free pasta available)

- Agnolotti** spinach, ricotta, burnt butter, sage, pine nuts, parmesan 28v
- Fettuccine Ragù** slow braised veal, parmesan 26.9
- Pappardelle Picchio Pacchio** garlic, napoli, basil, cherry tomato, parmesan 24.5v
- Rigatoni Arrabbiata** calabrese salami, tomato, olive, parmesan, chilli 26.9
- Linguine Cartoccio** seafood, garlic, chilli, tomato 34.9
- Penne Pollo** mushroom, pancetta, garlic, chilli, pesto, chicken, cream, parmesan 26.9
- Gnocchi Quattro Formaggi** gorgonzola, groviera, provolone, parmesan, walnuts 27v

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

- Margherita** napoli, fiore di latte, basil 20.5v
- Napoli** napoli, fiore di latte, mozzarella olives, anchovies, capers, garlic, chilli 23.5
- Salsiccia** napoli, pork & fennel sausage, fiore di latte, potatoes, crispy onion, chilli, rosemary 27.5
- Mushroom** roasted mushroom, fiore di latte, mozzarella, garlic, chilli, truffle oil 23.9v
- Patate** rosemary potatoes and roasted garlic, fiore di latte, mozzarella 24.9v
- Calabrese** napoli, mozzarella, mushroom, soppressata salami, olives, chilli, garlic 25.9
- Marinara** napoli, pipies, prawns, mussels, fish fillet, fiore di latte, garlic, chilli 29.5
- Jamon** napoli, mozzarella, fiore di latte, jamon, rocket, parmesan, truffle oil 27.9
- Carne** napoli, mozzarella, pancetta, chorizo, soppressata salami, garlic 28.9

## Mains

- Moussaka** bechamel, eggplant, potato, mushroom, Greek salad 29.9v
- Calamari Salad** 29.9  
green leaf, fennel, capsicum
- Barbecued Striploin Steak** 35.5gf  
Grass fed, 60 days dry aged (350gr) Gippsland
- Lamb Skewers** 31.9  
Greek salad, tzatziki, flat bread Sovereign Hill
- Paella** seafood, chorizo, chicken, green peas **For1** 33gf **For2** 53gf

## Sides

- Radichio Salad** blood orange, fennel, onion, red wine vinaigrette 14gf v
- Baby Cos Salad** spring onion, dill, cucumber, baby cos lettuce, olive oil, lemon dressing 14.5gf v
- Goat's Cheese Salad** leaves, walnuts, mustard dressing 14.5gf v
- Pumpkin Salad** rocket, roasted pumpkin, pine nuts, parmesan, red wine vinaigrette 14.5gf v
- Chips** aioli, tomato sauce 12v



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