

VIA CONDOTTI RESTAURANT

ENTREES

VIA CONDOTTI GRAZING PLATTER (GF OPTION) | 32.5

chefs selection of warm nibbles, cured meat, locally sourced cheese, nuts, breads and more

BRUSCHETTA TRADITIONAL (V) | 14

locally sourced cibata bread lightly toasted and topped with a traditional topping of fresh tomato, red onion, basil and parmesan

GARLIC BREAD (V) | 7.5

a mix of herbs, fresh garlic and butter, lightly toasted on our locally sourced cibata bread

FRIED CALAMARI (GF) | 18.5

tender pieces of lightly fried calamari tossed in our house seasoned mix served with rocket and aioli

ARANCINI (4) | 15

please ask waiter for flavour

MEATBALLS (4) | 18.5

house-made meatballs stuffed with mozzarella and baked in napoli sauce

GARLIC PRAWNS (GF) | 21.5

black tiger prawns in creamy fresh garlic sauce served with rice

POLENTA BATONS (GF) | 10

crispy basil & parmesan polenta batons on aioli topped with parmesan

SCALLOPS (GF) | 19.5

seared lemon-butter scallops on tuscan cabbage and cannellini beans

SIDES

BEER BATTERED FRIES | 9.5

GARDEN SALAD (V/GF) | 9.5

mixed lettuce, black olives, tomato, red onion and grated carrots

BROCCOLINI (V/GF) | 14.5

with toasted walnuts, chilli and garlic

ROCKET SALAD (V/GF) | 14.5

pickled apple, walnut crumbs and parmesan

BEEF BURGER | 22.5

via condotti's beef patty in a brioche bun with melted cheese, caramelise onion and mix lettuce served with steak fries

FRIED CALAMARI (GF OPTION) | 28.5

tender pieces of lightly fried calamari in our house seasoning served with rocket, beer battered chips and garlic aioli

CHICKEN SKEWERS | 28

marinated grilled chicken skewers with mediterranean salad and piadina bread

MUSTARD CHICKEN (GF OPTION) | 28

pan seared chicken breast cooked in a creamy mustard sauce, served with green beans and sea salt roasted potatoes

VEAL ALLA NAPOLETANA | 31.5

pan seared veal cooked in napoletana sauce served with polenta

CHICKEN COTTOLETTA | 25.5

chicken schnitzel coated in lemon-parmesan infused breadcrumbs and served with chips and salad

RIB EYE STEAK | 36.5

350g steak served with green beans and sea salt roasted garlic potatoes
choice of sauce: mushroom, garlic butter or peppercorn

SEAFOOD MIX GRILL (GF OPTION) | 32.5

prawns, mussels, calamari, scallops and a piece of fish all grilled and coated in garlic and lemon served with salad

WARM CHICKEN SALAD (GF) | 26

grilled marinated chicken tenderloins with mixed lettuce, mushroom, cucumber and onion tossed in capsicum dressing

MAINS

PASTA & RISOTTO

RIGATONI SALSIACCIA | 27

tube pasta, pork- fennel sausages with broccoli and parmesan pesto

TORTELLONI AL FORNO | 27

peas, broccolini and pancetta baked in a garlic-cream sauce

FETTUCINE POLLO | 25.5

grilled chicken pieces, mushroom and spinach tossed in garlic-cream sauce

CONCHIGLIE | 24.5

shell pasta stuffed with ricotta and spinach, baked in napoli sauce

SPAGHETTI MARINARA | 29.5

australian prawns, calamari, scallops and mussels in a rich white wine and garlic sauce

GNOCCHI | 28

house made potato gnocchi in creamy gorgonzola sauce with peas and radicchio

LASAGNA | 24.5

layers of pasta sheets, traditional slow cooked bolognese, béchamel and mozzarella

RISOTTO PESCATORA (GF) | 29.5

australian prawns, calamari, scallops and mussels in a rich white wine, garlic and napoli sauce

RISOTTO VERDURA (V/GF) | 25.5

saffron rice tossed with tuscan cabbage, mushroom and garlic topped with walnuts

PENNE (GF) | +\$5

any of the above sauces with the pasta replaced by gluten free penne

MARGHERITA (V) | 19.5

pomodoro, fior di latte, fresh basil and bocconcini

NAPOLETANA | 19.5

fior di latte, olives, anchovies and oregano

RUSTICA | 21.5

pomodoro, mozzarella, radicchio, pancetta and parmesan

GABRIELLA | 24.5

pomodoro, mozzarella, prosciutto, rocket and parmesan

SALSIACCIA | 23.5

pomodoro, mozzarella, italian pork and fennel sausage, friarielli and parmesan

TROPICANA | 21.5

pomodoro, mozzarella, leg ham and pineapple

CAPRICIOSSA | 21.5

pomodoro, mozzarella, leg ham, mushrooms and olives

ORTOLANA | 21.5

pomodoro, mozzarella, eggplant, zucchini, capsicum and potato

BUFALLA | 22.5

cherry tomato, basil, buffalo mozzarella

SOPRESSA | 22.5

pomodoro, mozzarella, salami and capsicum

DIAVOLA | 22.5

pomodoro, mozzarella, salami and olives

AL POLLO | 22.5

pomodoro, mozzarella, baby spinach, chicken and mushroom

CON CARNE | 23.5

pomodoro, mozzarella, leg ham, salami and salsiccia

PANCETTA | 22.5

crema di carciofi, gorgonzola and pancetta

FUNGHI (V) | 21.5

pomodoro, mozzarella, funghi, gorgonzola and rocket

PUMPKIN (V) | 21.5

cream of pumpkin, mozzarella, roast potatoes, rocket and parmesan

MARINARA | 27.5

pomodoro, mozzarella, garlic, parsley, prawns, calamari, mussels and scallops

***GLUTEN FREE BASE +\$4**

PIZZAS