

# VIA CONDOTTI RESTAURANT

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## **SICILIAN GRAZING PLATTER | 38.5**

a selection of sicilian street food including panelle, caponata, arancini, olives, sicilian pork and fennel sausage, ricotta fritters, grilled artichoke and eggplant

## **BRUSCHETTA TRADITIONAL (VG) | 14.5**

### **GARLIC BREAD (VG) | 10**

### **FRIED CALAMARI (GF) | 21.5**

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

## **ARANCINI (4) | 17.5**

please ask waiter for flavour

## **BBQ SAUSAGE (GF) | 19.5**

served with marinated eggplant and artichoke

## **GARLIC PRAWNS (GF) | 24.5**

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

## **RICOTTA FRITTERS (VG) | 12.5**

fried ricotta fritters with a side of rocket

## **BEER BATTERED FRIES | 10**

## **GARDEN SALAD (VG/GF) | 10**

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

## **BROCCOLINI (VG/GF) | 14.5**

with toasted walnuts, chilli and garlic

## **ROCKET SALAD (VG/GF) | 14.5**

pickled apple, walnut crumbs and parmesan

## **CHICKEN SCHNITZEL BURGER | 24.5**

crumbed chicken breast in a brioche bun with melted cheese, caramelised onion, aioli and mixed lettuce, served with steak fries

## **FRIED CALAMARI (GF OPTION) | 29.5**

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

## **COTTOLETTA DI POLLO | 28.5**

crumbed chicken served with chips and salad

## **RIB EYE STEAK | 38.5**

350g steak served with chips and salad and cooked to your liking

choice of sauce: mushroom, garlic butter or peppercorn

## **SEAFOOD MIX GRILL (GF OPTION) | 36.5**

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

## **VEAL FUNGHI | 36.5**

veal scaloppine cooked in creamy mushroom sauce served with polenta and broccolini

## **TORTELLONI | 29.5**

marinated chicken, sun-dried tomato, basil pesto and cream

## **SPAGHETTI MARINARA | 32.5**

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

## **GNOCCHI TRE FORMAGGIO (VG) | 29.5**

house made potato gnocchi with gorgonzola, grana and fior di latte cheese

## **RISOTTO PESCATORA (GF) | 32.5**

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

## **RISOTTO FUNGHI (GF) | 28**

a creamy-garlic risotto with wild mushrooms, field mushrooms and peas, spinkled ith truffle oil and grana

## **LASAGNA | 26.5**

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

## **ZEPPOLE | 15**

italian ricotta donuts served with fresh strawberries and nutella

## **PANNA COTTA (GF) | 14**

sicilian orange, lemon and mandarin panna cotta with cirtus curd and pistachio wafer

## **LEMON-BASIL TART | 14**

house made fresh lemon and basil tart

## **CANNOLI (1 PIECE) 6 | (2 PIECE) 10**

sweetened ricotta and mascarpone with choc chips and maraschino cherries dipped in pistachio nuts

## **TIRAMISU | 15.5**

traditional layers of biscuit, coffee and mascarpone

## **AFFOGATO | 16.5**

baileys and scorched almond ice-cream, frangelico, espresso and biscotti