

# VITALY'S MENU

SET MENU  
BREADS  
STARTERS  
SALADS  
PIZZAS  
SIDES  
PASTAS  
RISOTTO  
SEAFOOD  
MAINS  
KIDS MENU  
DESSERT



Please advise our staff of any food intolerance or allergies upon ordering.

Some dishes may be made vegan upon request.

10% surcharge applies on public holidays.

We accept Cash / VISA / Mastercard / AMEX (surcharge applies for all card transactions)

# LOCATIONS

RANDWICK | MATRAVILLE



@vitaly.italian

[www.vitalyitalian.com](http://www.vitalyitalian.com)

VITALY'S

# Set Menu

Minimum 6 people

## \$45 Set Menu (PP)

### Entrees

Garlic Crust, Cheesy Meatballs, Arancini

### Pasta to Share

Spaghetti Bolognese, Parpadelle Boscaiola, Pesto Pollo Pasta

### Salad

Italian Salad to share

### Pizza To Share

Margherita, Capricciosa, Tartufo

## \$55 Set Menu (PP)

### Entrees

Warm Olives, Arancini, Garlic Crust, Salt N' Pepper Squid, Cheesy Meatballs

### Pasta to Share

Spaghetti Marinara, Chicken Risotto, Lamb Ragu

### Salad

Italian Salad, Rocket and Pear Salad

### Pizza To Share

Margherita, Diavola Pizza

## \$65 Set Menu (PP)

### Entrees

Warm Olives, Arancini, Salt N' Pepper Squid, Garlic Prawns, Margherita Pizza

### Pasta to Share

Gnocchi Formaggi, Vodka Rigatoni

### Salad & Sides

Italian Salad

### Mains (1 choice per person)

Chicken Boscaiola, Veal Saltimbocca, Grilled Salmon  
*All mains served with seasonal vegetables*

Set menu available when everyone on table is ordering set menu. Menu priced per head.

Kids under 3 years old eat for free and kids under 12 eat for half price.

Please advise of any dietary requirements and we will do our best to accommodate them.

# Breads & Pizza Crust

<b>Garlic Bread (V) (4 pc) (GF Available +3)</b> Italian bread with butter, garlic and parsley	<b>8</b>
<b>Mozzarella in Carrozza (2 pc) (V)</b> Famous Southern Italian fried cheese sandwich served w/ sun-dried tomato and olive tapenades	<b>12</b>
<b>Tomato Bruschetta (Vegan) (2 pc) (GF Available +3)</b> Italian bread served with Roma tomatoes, onion, basil & balsamic glaze (add fresh buffalo mozzarella + 4)	<b>12</b>
<b>Rovente Bruschetta (2 pc) (GF Available +3)</b> 🌶️ ❤️ Italian bread served with spicy nduja salami & stracciatella	<b>14</b>
<b>Wood Fired Balloon Bread (V)</b> Wood fired puff bread w/ sea salt & side of olive oil & balsamic	<b>14</b>
<b>Garlic Crust (Vegan)</b> Woodfire garlic and rosemary crust served w/ sun-dried tomato and olive tapenades (add mozzarella + 2)	<b>19</b>
<b>Jalapeno Cheesy Crust (V)</b> 🌶️ Woodfire jalapeno cheesy garlic crust served w/ sun-dried tomato and olive tapenades	<b>21</b>
<b>Chilli Crust (V)</b> 🌶️ Olive oil, garlic, roasted chilli served w/ sun-dried tomato and olive tapenades	<b>21</b>

*“My love language is pasta.  
Also cheese and wine.  
And bread. Also olives.  
Basically my love language is Italian food.”*

## Starters

<b>Warm Olives (Vegan) (GF)</b> House marinated mixed olives (add balloon bread +12)	11
<b>Arancini (V) (4 pc)</b> Homemade Italian rice balls coated in bread crumbs, served with blue cheese sauce	16
<b>Fresh Burrata</b> ❤️ Served w/ fig glaze, candied pistachios, olive oil, confit cherry tomatoes & Italian bread (add prosciutto +6)	16
<b>Cheesy Meatballs (3 pc)</b> Homemade Italian beef meatballs cooked in Napoli sauce topped w/ mozzarella served w/ Italian bread	18
<b>Popcorn Prawns</b> Lightly battered fried prawns served w/ lime & chilli mayo	24
<b>Salt and Pepper Squid</b> Fried calamari w/ aioli and bed of greens	24

## Salads

Choice of Protein

Grilled Chicken + 9 | Prawns + 10 | Tasmanian Salmon Fillet + 18

<b>Rocket and Pear Salad (V) (GF)</b> w/ parmesan & balsamic dressing	16
<b>Italian Salad (V) (GF) (Vegan optional)</b> Mixed lettuce, buffalo mozzarella, tomatoes, roasted capsicum, cucumber, Spanish onions, olives & white wine vinegar	18
<b>Caprese Salad (V) (GF)</b> Roma tomatoes, buffalo mozzarella, olives, basil, balsamic glaze & extra virgin olive oil	18
<b>Lean &amp; Healthy Salmon Salad</b> Tasmanian salmon fillet, rocket, baby spinach, cucumber, tomatoes, pumpkin, mixed seeds, homemade Italian dressing	34

# Woodfire Pizzas

GLUTEN FREE OPTION + 5 | VEGAN CHEESE + 3

<b>Margherita (V) (Vegan optional)</b> Old school Italian Napoli sauce, fior di latte & basil (add buffalo mozzarella +4)	24
<b>Diavola</b>  Napoli sauce, fior di latte, hot salami, basil & olives	27
<b>Capricciosa</b> Napoli sauce, fior di latte, mushroom, basil, ham, artichokes & olives	27
<b>Napoletana</b> Napoli sauce, fior di latte, anchovies, capers, olive, basil & oregano	27
<b>Miss Sicily (V)</b> Napoli sauce, fior di latte, eggplant, basil, whipped ricotta	27
<b>Four Cheese (V)</b> Fior di latte, scarmorze, Parmigiano, gorgonzola & basil	27
<b>Vegetariano (V) (Vegan optional)</b> Napoli sauce, fior di latte, eggplant, zucchini, roasted capsicum, artichokes & basil	27
<b>Tartufo (V) (Vegan optional)</b> Fior di latte, truffle pecorino, basil, mushroom & truffle sauce (add prosciutto +6)	27
<b>Ciccio Picante</b> Mushrooms, Italian sausage, basil, gorgonzola, nduja & fior di latte	27
<b>Meatball Pizza</b> Napoli sauce, fior di latte, beef meatballs, basil, Parmigiano	27
<b>That's Amore</b> Napoli sauce, fior di latte, mild salami, chicken & onions	28
<b>Chilli Prawn</b>  Fior di latte, garlic, chilli, prawns, spicy nduja salami, parsley	28
<b>Supreme</b> Napoli sauce, fior di latte, ham, mild salami, capsicum, mushroom, olives & onions	28

<b>Prosciutto</b>	28
Napoli sauce, fior di latte, wild rocket, Parmigiano & prosciutto	
<b>Vitaly Special</b> ❤️ 🌶️	28
Fior di latte, chilli, garlic, hot salami, rocket, whipped ricotta & honey	
<b>Gamberino</b>	28
Napoli sauce, fior di latte, zucchini, prawns, black pepper & basil	
<b>Calzone</b>	28
Hot salami, ricotta, basil, fior di latte w/ Napoli sauce	
<b>BBQ Chicken</b>	28
BBQ base w/ fior di latte, chicken, mushroom, onions & jalapenos	
<b>BBQ Carne (Meatlovers)</b>	28
BBQ base w/ fior di latte, ham, salami, sausages & crushed beef meatballs	
<b>Bugatti</b> 🌶️	28
Napoli sauce w/ fior di latte, hot salami, Italian sausage & jalapenos	

## Sides

<b>Bread Basket (Scarpetta)</b>	3
For mopping up the last delicious traces of the meal	
<b>Small Mediterranean Salad (Vegan) (GF)</b>	8
<b>Mashed Potatoes (V) (GF)</b>	9
<b>Seasonal Vegetables (V) (GF)</b>	12
<b>Potato Fries (V)</b>	12
Served w/ garlic aioli & tomato sauce	
<b>Sweet Potato Fries (V)</b>	14
Served w/ chilli aioli	

# Pastas

GLUTEN FREE PENNE OPTION + 3

	REG	PLATTER
<b>Spaghetti Bolognese</b> Ground beef, aromatic vegetables, slow cooked in red wine & tomatoes	25	68
<b>Spaghetti Carbonara</b> Bacon, cream, Parmigiano, egg and cracked pepper	26	72
<b>Spaghetti Aglio Olio (V) (Vegan)</b> Extra virgin olive oil, caramelised garlic, chilli & parsley (Add prawns + 10)	22	65
<b>Spaghetti Marinara</b> Vongole, mussels, prawns, calamari, w/ Napoletana sauce (chilli optional)	31	88
<b>Vitaly's Lasagne</b> Homemade lasagne w/ beef, bechamel & Napoletana (add meatball + 4, side salad + 7)	26	
<b>Parpadelle Meatballs</b> Homemade beef meatballs, Napoletana, Parmigiano, basil, chilli	28	78
<b>Sophia Loren</b> ❤️ 🌶️ Parpadelle pasta served w/ sauteed prawns, scallops, chilli, garlic, zucchini, parsley in a light cream sauce	31	88
<b>Parpadelle Boscaiola</b> Bacon, mushrooms, onion & Parmigiano in creamy sauce	28	78
<b>Lamb Ragu</b> ❤️ 8 hours slow cooked lamb ragu w/ peas, fresh herbs, Parmigiano & parpadelle pasta (chilli optional)	28	78
<b>Gnocchi Sorrentina (V)</b> Homemade potato gnocchi w/ Napoletana, basil, mozzarella & Parmigiano	26	72
<b>Gnocchi Formaggi (V)</b> Homemade potato gnocchi, Gorgonzola, Parmigiano, mozzarella, Scarmorza cheese & parsley	27	75
<b>Gnocchi Zucca (V)</b> Pan seared potato gnocchi w/ roasted butternut pumpkin, pine nuts, goats cheese & baby spinach	27	75



<b>Linguini Vongole</b>	28	78
Garlic, white wine, herbs w/ vongole & extra virgin olive oil (chilli optional)		
<b>Linguini Puttanesca</b>	27	75
Capers, green olives, anchovies, onion, confit cherry tomatoes & Napoletana (vegan optional)		
<b>Seafood Linguine</b>	28	79
Garlic, olive oil w/ vongole, scallops, mussels & fish aglio e olio		
<b>Linguini Prawn</b> ❤️ 🌶️	31	88
Baked in a parcel w/ garlic, spicy nduja salami, confit cherry tomatoes, parsley & extra virgin olive oil		
<b>Primavera (V)</b>	27	75
Homemade Casarecce w/ basil pesto, baby peas, zucchini, confit cherry tomato, garlic & Parmigiano (vegan optional)		
<b>The Eggplant Pasta (V)</b> ❤️	28	78
Homemade Casarecce w/ eggplant in Napoletana sauce, basil, chilli & burrata (vegan optional)		
<b>Casarecce Romana (Chicken &amp; Mushroom Pasta)</b>	28	78
Chicken, mushrooms, cherry tomatoes, cream & Parmigiano		
<b>Casarecce Nduja</b> 🌶️	27	75
<i>For serious chilli lovers</i> Spicy nduja salami, onion, basil, chilli, olives & Parmigiano (add burrata + 6)		
<b>Pesto Pollo</b>	28	78
Rigatoni w/ chicken, basil pesto, sundried tomatoes & cream		
<b>Rigatoni Salsiccia</b> ❤️	28	78
Italian sausage, mushroom, onions, cream finished w/ truffle pesto and Parmigiana		
<b>Vodka Rigatoni</b>	31	88
Sauteed prawns, garlic & chilli flamed w/ vodka and rosa sauce		
<b>Marie Monte</b>	31	88
Rigatoni, chicken, bacon, prawns, mushroom & shallots w/ rosa sauce		
<b>Ravioli Pillows (V)</b>	28	78
Homemade pasta filled w/ ricotta & spinach, tossed in rosa sauce and mozzarella		

## Risotto

- Chicken Risotto (GF)** 28  
Chicken, mushroom, shallots, cream, & white wine
- Mushroom & Truffle Risotto (GF) (V) (Vegan optional)** 28  
Sauteed mushrooms, truffle pesto, baby spinach & truffle pecorino
- Fisherman Risotto (GF) ♥** 31  
Prawns, scallops, calamari, vongole, mussels, white wine, chilli, garlic & cherry tomatoes

## Fresh Seafood

- Mussels Hotpot** 29  
A hotpot of mussels with your choice of sauce:  
- garlic creamy sauce serve w/ garlic bread  
- Neapolitana sauce w/ Italian sausages served w/ garlic bread  
- chilli, garlic, cherry tomatoes & white wine jus served w/ garlic bread
- Garlic Prawns** 34  
Prawns sauteed in garlic, olive oil and Neapolitana sauce, served w/ Italian garlic bread (chilli optional)
- Garlic Cream Hotpot (GF)** 34  
Prawns sauteed in cream, garlic, parsley on a bed of risotto
- Vitaly's Salmon (GF)** 35  
Grilled Tasmanian salmon served w/ seasonal vegetables and a sauce w/ capers, tomatoes, olives, & parsley (chilli optional)
- Seafood Stew ♥** 38  
Prawns, calamari, scallops, mussels, vongole & fish slow-cooked in Neapolitana sauce, served w/ Italian garlic bread (chilli optional)

# Mains

## ALL MAINS SERVED W/ SEASONAL VEGETABLES

ADD SIDE CHIPS + 5 | ADD MASHED POTATOES + 8

ADD SWEET POTATO CHIPS + 8 | ADD SIDE SALAD + 7

ADD SPAGHETTI NAPOLETANA + 9 | ADD SPAGHETTI BOLOGNESE + 9

<b>Chicken Limone</b> Grilled chicken w/ white wine, garlic, buttery lemon jus & herbs	<b>30</b>
<b>Chicken Schnitzel</b> Panko crumbed chicken breast served w/ mushroom sauce	<b>30</b>
<b>Chicken Parmigiana</b> Panko crumbed chicken breast, baked w/ eggplant, Napoletana sauce & mozzarella	<b>33</b>
<b>Chicken Pops</b> 🌶️ Grilled chicken w/ spicy nduja salami, chilli, caramelised onion bathed in rosa sauce	<b>32</b>
<b>Chicken Boscaiola</b> Grilled chicken w/ bacon, mushrooms & onion in creamy sauce	<b>32</b>
<b>Chicken Inverno</b> Grilled chicken w/ pan seared prawns, baby peas & light creamy sauce	<b>32</b>
<b>Veal Schnitzel</b> Bone-in veal schnitzel, panko crumbed served w/ mushroom sauce	<b>35</b>
<b>Veal Saltimbocca</b> ❤️ Sautéed veal layered w/ prosciutto & fresh sage leaves, bathed in buttery lemony sauce	<b>35</b>
<b>Veal Puttanesca</b> Pan-seared veal w/ capers, olives, anchovies, confit cherry tomatoes, onions & parsley	<b>35</b>
<b>Veal Melanzane</b> Pan-seared veal topped w/ eggplant & mozzarella in Napoletana sauce	<b>35</b>
<b>Veal Funghi</b> Pan-seared veal topped w/ sautéed mushrooms, shallots, beef jus & cream	<b>35</b>
<b>Veal Marsala</b> Pan-seared veal cooked w/ marsala wine & cream	<b>35</b>
<b>T-Bone Steak 400g (GF)</b> Six week dry aged Black Angus T-Bone (marble score 2+) served w/ mushroom sauce	<b>44</b>

## Kids Menu

**Kids Margherita Pizza (V)** 16  
[add mild salami + 3]

**Kids Ham & Cheese Pizza** 16  
[add pineapple + 2]

**Kids Mac n' Cheese (V)** 16

**Kids Chicken Schnitzel** 16  
Served w/ tomato sauce & chips

**Kids Bolognese** 16

**Kids Spaghetti Napoletana** 16

**Kids Calamari** 16  
Fried calamari served w/ tomato sauce & chips

# Dessert

<b>Affogato Con Caffè</b> Vanilla bean gelato and coffee	10
<b>Ricotta Cannoli (2 pieces)</b> Fried pastry filled with sweet ricotta and pistachio	12
<b>Tiramisu</b> Espresso soaked savoiardi biscuits topped with mascarpone cream	12
<b>Affogato Con Frangelico</b> Vanilla bean gelato and coffee with frangelico liquor	16
<b>Nutella Pockets</b> Woodfire nutella filled bread	16
<b>Classic Mudcake</b> ❤️ Homemade chocolate mudcake served warm with vanilla gelato, candied pistachios & fresh berries	16
<b>Nutella Calzone (ideal for sharing)</b> Folded pizza with nutella served with fresh berries Add vanilla bean gelato + 4	22
<b>Gelato</b>	5 (each scoop)

