

Vacanza

Antipasti & Bufala Bar

Green Olives *Homemade marinated Italian olives* 11

Acciughe *Marinated white anchovies* 13

Salumi & Formaggi *Chef's selection of cured meats & cheeses* small 24 / large 33

Arancini Porcini *Bufala mozzarella, truffle paste and porcini mushrooms* 14

Arancini Bolognese *Bufala mozzarella, Bolognese ragú & peas* 14

"Mortadella & Stracciatella" *pasta frita* 24

100 grams of fresh burrata 16

125 grams of fresh bufala mozzarella 16

Prosciutto & fresh burrata 25.50

Woodfired Antipasti

Focaccia al Rosmarino *Fresh rosemary, sea salt & olive oil* 14

Focaccia con aglio e mozzarella *Fior di latte & garlic oil* 17

Bufala Bruschetta *Focaccia, bufala mozzarella, marinated Roma tomatoes & fresh basil dressing* 26.50

Baked Tomino *cheese and chilli honey* 18

Meatballs all' Amatriciana 16

Garlic Prawns *Garlic butter, chilli and white wine sauce* small 22 / large 38

Homemade Pastas from Elva

Lasagna *Homemade traditional slow cooked beef lasagna* 31

Gnocchi alla Sorrentina *Stone-baked, with Napolitana sauce, mozzarella and parmesan* 32

Gnocchi Basil Pesto *Fresh homemade basil pesto & fresh stracciatella cheese* 32

Pappardelle *12 hour slow cooked Lamb Ragú* 36

Spaghetti *Saffron garlic prawns M, chilli & white wine sauce* 36

Rigatoni "Cacio e Pepe" 31

Insalate

Caprese *Marinated heirloom tomatoes, bufala mozzarella or fresh burrata* 20

Rucolella *Rocket, cherry tomatoes & Parmesan with balsamic dressing* 14 Add pear \$4

Mista Vacanza *Mixed leaves, fennel & pomegranate with citrus dressing* 14

Insalata pere & bresaola *Rocket, pear, wagyu bresaola, walnuts, Parmesan & balsamic glaze* 24

Vacanza

Pizze Rosse – San Marzano Tomato base

- I. “Brandì” Bufalina Margherita *Bufala mozzarella & fresh basil* 27.90
II. “Sorrento” Gamberi *Fior di latte, marinated tiger prawns M, cherry tomatoes & fresh chilli* 30.90
III. “Da Franco” *Fresh burrata & triple smoked ham* 29.90
IV. “Il Pizzaiolo” Diavola *Fior di latte, hot soppressa, fresh chilli & Kalamata olives* 29.90
V. “Sorbillo” Capricciosa *Fior di latte, roasted mushrooms, triple smoked ham, artichokes & olives* 28.90
VI. “Il Capitano” *Fior di latte, truffle oil, goat cheese, roasted mushrooms & pork & fennel sausage* 29.90

Pizze Bianche – Fior di Latte base

- VII. “Il Saraceno” *Parma prosciutto, cherry tomatoes, rocket & grated parmesan* 28.90
VIII. “The Vacanza” *Swiss roasted mushrooms, truffle oil & grated pecorino* 27.90 add crispy pancetta \$6

Chef’s Pizza Specials

- “Amatriciana” *Tomato base, caramelised onions, crispy pancetta, grated pecorino & black pepper* 31.90
“La Montanara” *Fior di latte base, garlic potatoes, wild Italian mushrooms, parsley oil & sea salt* 29.90

Anchovies 6	Prawns 7	Cheeses 5	Gluten Free 6
Pancetta/Prosciutto 6	Ham/Soppressa 6	Chilli Honey 3	Fennel Sausage 6

Dolci

- Nutella & Ricotta Calzone *Served with vanilla bean ice cream* 22
Tiramisù 16
Affogato *Vanilla bean ice cream served with espresso & liqueur* 13
Vacanza Gelato *Vanilla bean* 5.50 per scoop
Lemon sorbet 2 scoops 11