

Vacanza

Antipasti & Bufala Bar

Green Olives Homemade marinated Italian olives 11.50
Acciughe Marinated white anchovies I 13.50
Arancini Porcini Bufala mozzarella, truffle paste and porcini mushrooms 14.50
Arancini Bolognese Bufala mozzarella, Bolognese ragú & peas 14.50
100 grams of fresh burrata 16.50
125 grams of fresh bufala mozzarella 16.50
Prosciutto & fresh burrata 26
Salumi board 22

Woodfired Antipasti

Focaccia al Rosmarino Fresh rosemary, sea salt & olive oil 14.50
Focaccia con Aglio e Mozzarella Fior di latte & garlic oil 17.50
Bufala Bruschetta Focaccia, bufala mozzarella, marinated Roma tomatoes & fresh basil dressing 27
Baked Tomino cheese with chilli honey 18.50
Meatballs all'Amatriciana 16.50
Garlic Prawns Garlic butter, chilli and white wine sauce small 22.50 / large 39

Homemade Pastas from Elva

Lasagna Homemade Traditional slow cooked beef lasagna 32
Rigatoni Bolognese or Napoletana Slow cooked Bolognese ragú or Napolitana sauce 32/30
Rigatoni Cacio e Pepe Pecorino Romano, black pepper 32
Gnocchi Basil Pesto Fresh homemade basil pesto & fresh stracciatella cheese 33
Gnocchi alla Sorrentina Stone-baked, with Napolitana sauce, mozzarella and Parmesan 33
Spaghetti Prawns Garlic and saffron butter prawns M, chilli, cherry tomatoes and white wine sauce 37

Dolci

Nutella & Ricotta Calzone Served with vanilla bean ice cream 22.50
Tiramisù 16.50
Affogato Vanilla bean ice cream served with espresso & liqueur 13.50
Vacanza Gelato Vanilla bean, Chocolate or Strawberry 6 per scoop
Lemon sorbet 2 scoops 11.50

Vacanza

Pizze Rosse – San Marzano tomato base

- I. “Brandi” Bufalina Margherita Bufala mozzarella & fresh basil 28.50
- II. “Papa Biagio’s” Fior di latte, gorgonzola, pork fennel sausage & red cabbage 29.50
- III. “Sorrento” Gamberi Fior di latte, marinated tiger prawns M, cherry tomatoes & fresh chilli 31.50
- IV. “Da Ettore” Fior di latte, Swiss roasted mushrooms & Parma prosciutto 28.50
- V. “La Brace” Fior di latte, Amalfi Coast anchovy fillets, olives, garlic & fresh oregano 27.50
- VI. “Da Franco” Fresh burrata & triple smoked ham 30.50
- VII. “Il Pizzaiolo” Diavola Fior di latte, hot soppressa, fresh chilli & Kalamata olives 30.50
- VIII. “Sorbillo” Capricciosa Fior di latte, roasted mushrooms, triple smoked ham, artichokes & olives 29.50
- IX. “Villa Verde” Fior di latte, chargrilled eggplant, fresh roasted roma tomatoes, provolone & fresh herbs 28.50
- X. “Il Capitano” Fior di latte, truffle oil, goat cheese, roasted mushrooms & pork & fennel sausage 30.50

Pizze Bianche – Fior di latte base

- XI. “Da Gigino” Rustica Fior di latte, garlic oil, thinly sliced potato, fresh rosemary & sea salt 26.50 add Fennel Sausage 5
- XII. “Il Saraceno” Rocket, cherry tomatoes, EVOO, Parma prosciutto & Italian grated Parmesan 29.50
- XIII. “The Vacanza” Swiss roasted mushrooms, truffle oil & grated Italian pecorino 28.50 add Crispy Pancetta 6
- XIV. “Calzone” Triple smoked ham, Swiss roasted mushrooms, ricotta & fior di latte 29.50

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

Chef’s Pizza Special

- “Amatriciana” Tomato base, caramelised onions, crispy pancetta, grated pecorino & black pepper 32.50
- “Primavera” Basil pesto base, marinated heirloom tomatoes, Kalamata olives, stracciatella 26.50 Add Prosciutto 6

Insalata

- Caprese Marinated heirloom tomatoes, bufala mozzarella or fresh burrata 20.50
- Rucolella Rocket, cherry tomatoes & parmesan with a balsamic dressing 14.50 Add pear \$4
- Mista Vacanza Mixed leaves, fennel & pomegranate, citrus dressing 14.50
- Insalata pere & bresaola Rocket, pears, wagyu bresaola, walnuts, parmesan and balsamic glaze 24.50

Kids Menu

- Bambini Margherita, Bambini Rigatoni Bolognese or Bambini Rigatoni Pesto 16.50
- Kids Meal Bambini Margherita, Bambini Bolognese or Bambini Pesto with soft drink & ice cream 21.50

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2010

Changes & modifications are politely declined unless it's a matter of life & death
Olives may contain pits
No split bills