eat!

STARTERS

Garlic Bread (V) — 10
Garlic butter, focaccia

Chips (VG) — 12
Rosemary, sea salt & aioli

Arancini — 12
Crispy cheese & bacon arancini, chipotle aioli

Focaccia (VG) — 5
Focaccia, olive oil & balsamic vinegar

Pizza Bread, Garlic & Cheese (V) — 12
Pizza bread, garlic butter, mozzarella, parmesan & parsley

PASTAS (Gluten Free Pasta +2 / Gnocchi +3)

Fettuccine Carbonara (GFO) — 21
Cream, egg yolk, parmesan, bacon, onion & parsley

Spaghetti Bolognese (GFO) — 21
Beef & pork mince, onion, celery, carrot, cherry tomatoes & red wine

Fettuccine Beef Ragu (GFO) — 23
Slow-cooked beef, onion, red wine & tomatoes

Rigatoni Marry Me Chicken (GFO) (N) (Mild) — 25
Sun-dried tomato & capsicum pesto, cream, cherry tomatoes & chicken breast

Spaghetti Pomodoro (GFO) (VG) — 15
Vine-ripened tomatoes & onion

Fusilli Crema Di Funghi (GFO) (V) — 19
Truffle, mushroom, garlic, onion, cream & parsley

Rigatoni Pollo E Spinaci (GFO) (N) — 22
Cream, basil pesto, chicken breast, onion, cherry tomatoes, parmesan, baby spinach & pine nuts

Fusilli Pesto E Spinaci (GFO) (V) (N) — 17
Cream, basil pesto, onion, cherry tomatoes, parmesan, baby spinach & pine nuts

Rigatoni Gamberi (GFO) (I) — 25
Pomodoro sauce, prawns, cherry tomatoes, garlic, rosemary & lemon garnish

SALADS

Pumpkin & Quinoa (GFO) (N) (VG) — 17
Baby spinach, roasted pumpkin, quinoa, cranberries, pine nuts & zesty herb dressing

Caesar — 19
Cos lettuce, bacon, croutons, parmesan & Caesar dressing

DESSERTS

Classic Tiramisu — 8
Mascarpone, savoiardi biscuits & espresso

Salted Caramel Tiramisu — 8
Mascarpone, savoiardi biscuits, salted caramel & white chocolate

Orange Custard Tiramisu — 8
Mascarpone, savoiardi biscuits & orange custard

EXTRAS

FOCACCIA 1
PRAWNS 7
CHICKEN BREAST 5
PLANT BASED CHICKEN 5

(GFO) Gluten Free Option (V) Vegetarian (VG) Vegan
(N) Contains Nuts (Mild) Mild (I) Seafood Imported

PLEASE NOTE, WE ACCEPT CARD PAYMENTS ONLY. A SURCHARGE OF 15% APPLIES ON PUBLIC HOLIDAYS. WHILST EVERY CARE IS TAKEN, PLEASE NOTE THAT OUR MEALS ARE PREPARED IN A KITCHEN WHERE GLUTEN & NUTS ARE PRESENT.

VAPIANO bambino!

drink!

WINE

	Can 250ml	Bottle 750ml
Pinot Noir	12	49
Shiraz	12	49
Rosé	12	49
Sauvignon Blanc	12	49
Pinot Gris	12	49
Prosecco	12	49

BEER

	Can	Bottle
James Boag Light		7
Peroni Nastro Azzurro		7
Corona		10
Black Hops East Coast Lager	10	
Somersby Apple Cider	8	

COCKTAILS

	Glass	Jug
Frozen Mango Daiquiri	15	
Frozen Strawberry Daiquiri	15	
Pink Gin Spritz	18	35
Margarita	20	
Lychee Martini	22	
Long Island Iced Tea	24	40

MOCKTAILS

	Glass
Lemon Lime & Bitters	7
Tropical Fruit Cooler	9
Lychee & Elderflower Cooler	9
French Mocktini	12

NON-ALCOHOLIC

	Can	Bottle
Coke, Coke Zero, Sprite *250ml*	4	
Apple or Orange Juice *300ml*		5
Bundaberg Ginger Beer *375ml*		5

VAPIANO
bambino!

Happy Hour

Thursday-Saturday
4-6pm