



Via Alta offers classic, well executed, clean and simple Italian flavours, with a focus on the northern regions of Italy.

We handpick our suppliers and do extensive research to source the best produce that Australia and Italy has to offer.

Benvenuti e buon appetito!

TO START: *STUZZICHINI*

Ormeccio Bakery organic sourdough – homemade ricotta – extra virgin olive oil (serves two)	8
Mixed marinated olives	9
“Mondeghini”: Milanese fried meatballs	14
Calamari fritti	18

ENTRÉE: *ANTIPASTI* 19

Burrata – pickled beetroot – hazelnut crumble – witlof	
Eggplant parmigiana – basil – mozzarella	
Spanish mackerel crudo – orange – fennel – radish	
San Daniele prosciutto – buffalo mozzarella – compressed melon	
Vitello tonnato – tuna mayonnaise – pinenuts – capers	
Pan seared split king prawns Catalana – Spanish onion – cherry tomato	25

PASTA: *PRIMI*

24

Agnolotti – ricotta – chicory – wild mushroom – truffle pecorino

Potato gnocchi – gorgonzola – walnuts

Rigatoni – swordfish – olives – tomato – capers – basil

Pappardelle – venison – peas – pecorino Toscano

Saffron risotto – braised beef cheek

MAIN: *SECONDI*

36

Baccala pie – salted cod – spinach – potato

Cartoccio of king salmon – mussels – marjoram – Ligurian olives –
asparagus - potato

Slow cooked pork – textures of brussel sprouts

Chargrilled flank steak – celeriac – beetroot – kale

“Spiedo Bresciano”: traditional Brescian spit roast of pork and chicken
served on a bed of soft polenta with burnt butter
(limited portions, dinner only)

Whole lamb shoulder with mustard seed jus (for two)

75

SIDES: *CONTORNI*

8

Roasted pumpkin – hazelnut crumble – honey

Mixed garden salad

Steamed vegetables

chunky chips

DESSERT: *DOLCI*

14

“Barbajada”: Amedei Tuscan black chocolate and coffee mousse –
textures of hazelnut – vanilla gelato – caramel sauce

Tiramisù

Vanilla pannacotta – winter berries – honeycomb

Warm date and chestnut pudding – double cream

CHEESE: *FORMAGGI*

individual 50g / 12

Served with dried fruit, compote and lavosh

OR choice of 3 / 23

La Tur – white mould – soft – cow, goat and sheep milk – Piedmont

Verde di Capra – blue – goat milk – Lombardy

Taleggio – washed rind – cow milk – Lombardy

Testun al Barolo – semi hard – sheep and goat milk – Piedmont

Truffle Pecorino – hard – sheep milk with black truffle – Sardinia

*Fully Licensed ~ BYO wine only ~ \$10.00 per bottle corkage ~
Prices are GST inclusive ~ 8% surcharge applies on Public Holidays*