



**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
Freshly shucked Sydney Rock oysters	3.5ea
Calamari fritto	15
“Mondeghini”: Milanese fried meatballs	14

**ENTRÉE: *ANTIPASTI***

Charcoal figs - San Daniele prosciutto - goat’s cheese mousse	19
Cured Ocean trout - fennel - pomegranate	
Chargrilled baby octopus - kipfler potato - black olive oil - lemon	
Beef tartare - puffed quinoa - baby turnips - horseradish	
Vitello tonnato - pinenuts - capers	

**PASTA: *PRIMI***

24

Wild mushrooms risotto - truffle pecorino

Oven baked semolina gnocchi - tomato - basil

Squid ink tagliolini - spanner crab - peas - lemon - bottarga

Pennone - sardines - raisins - pinenuts

Agnolotti - pork - sage - crispy pancetta

**MAIN: *SECONDI***

36

Baked Baccalà Pie

Whole flounder - lemon - parsley - capers - cherry tomato

Braised beef cheek - baby beetroots - cauliflower

Whole lamb shoulder with mustard seed jus (for two)

75

**FROM THE CHARCOAL**

36

Split King prawns - thyme - chilli - lemon

Whole spatchcock - rosemary - garlic - crushed kipfler potato - kalamata olive

Wagyu - lentils - chicory - lemon mascarpone

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

**SIDES: *CONTORNI***

8

Roasted pumpkin

Mixed garden salad

Steamed vegetables

Chips

**DESSERT: *DOLCI***

14

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

Tiramisù

Banana crème brulee – almond biscotti

‘Torta Paradiso’ – whipped lemon ricotta - raspberry

**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 Sundays and Public Holidays*