



**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 - home made ricotta - extra virgin olive oil (serves two)	8
Mixed marinated olives	7
“Mondeghini”: Milanese fried meatballs	12
Calamari fritto	14
Antipasto Plate: Selection of cured meats - marinated vegetables - parmigiano reggiano (serves two)	25

**ENTRÉE: *ANTIPASTI*** 19

Sardines wrapped in prosciutto - marsala - raisins - brazil nut	
Octopus - potato - black olive oil	
Beef carpaccio - pine nuts - pecorino Toscano - herb salad - aged balsamic	
Burrata - witlof - basil	
Eggplant parmigiana	

**PASTA: PRIMI**

24

Pappardelle - oxtail ragout - peas

Linguine - king prawns - cherry tomato - zucchini flower

Carnaroli risotto - beetroot - gorgonzola

Agnolotti filled with pork - burnt butter - sage

**MAIN: SECONDI**

35

Baked Baccalà Pie

Ocean trout cartoccio - mussels - vongole - asparagus - lemon - cherry tomatoes

Spatchcock diavola - peppers - chilli - red onion

“Spiedo Bresciano”: Traditional Brescian spit roast of pork, chicken and duck - sage and burnt butter. Served with soft Storo polenta.  
(dinner only, limited portions)

Braised lamb shoulder - pumpkin puree - spring vegetables

**SIDES: CONTORNI**

8

Roasted chat potatoes

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

Pannacotta - raspberry - honeycomb

Crostata of pistachio and pear

**CHEESE: FORMAGGI**

individual 50g / 12

OR choice of 3 / 23

Served with dried fruit, compote and lavosh

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*