



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
Crostini - lardo - truffle honey	12
Antipasto Plate: Selection of cured meats - marinated vegetables - parmigiano reggiano (serves two)	25

ENTRÉE: *ANTIPASTI* 19

Cured bonito - lardo - pickled turnip - squid ink mayonnaise	
Fritto misto: School prawns and calamari	
Eggplant parmigiana	
Veal tonnato - capers - pinenuts	
Buffalo mozzarella - anchovies - charcoal globe artichoke	
“Orzata”: Traditional barley, potato and pancetta soup	

PASTA: *PRIMI*

24

Carnaroli risotto - wild mushroom - truffle pecorino

Tagliolini frutti di mare: Handmade tagliolini - prawns - mussels - calamari - vongole - chick pea puree

Potato gnocchi - goat ragù - aged sheep ricotta

Handmade casoncelli filled with duck - burnt butter - sage

MAIN: *SECONDI*

35

Baked Baccalà Pie

Grilled whole baby snapper - cherry tomato - olives - capers

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

Veal ossobuco - saffron risotto ‘al salto’ - gremolata

Slow cooked ‘sous vide’ lamb rump - silverbeet - cannellini beans

SIDES: *CONTORNI*

8

Rocket - parmesan - cherry tomato - aged balsamic

Roasted pumpkin - honey - almonds

Sautéed potato - rosemary - garlic - sea salt

Chips

DESSERT: *DOLCI*

14

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

Vanilla pannacotta - raspberry - honeycomb

Torta del giorno

Tiramisù

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*