

EVVIVA

ENTREES & SHARING

Wood Fired Garlic Focaccia 14
True Italian style garlic bread
Add mozzarella 3 Add prosciutto 6

Ascolana Olives {GF} {V} 17
Crumbed and fried fetta stuffed green olives.

Bruschetta Di Casa {V} 20
Toasted Evviva bread topped with vine-ripened tomatoes, red onion & basil with EV olive oil; finished with balsamic reduction.
(Add fetta or stracciatella cheese) 2.50

Salmon on Rosti {GF} 25
Smoked salmon on potato rosti with Stracciatella cheese, rocket, red onion, balsamic & herb oil.

Arancini {GF}
See our specials for Arancini of the day

Fritto 25
Fried Semolina coated prawns and calamari with fresh lemon & our seafood sauce.

Parma Sliders 20
Chicken schnitzel, ham, napoli sauce & melted mozzarella in lightly toasted slider buns.

Potato Croquettes {GF} 19
House made with potato, crispy bacon & 2 cheese.

Bruschetta Toscana 24
Continental bread topped with chicken, bocconcini, smashed avocado, sundried tomatoes, baby spinach, shaved parmesan & a balsamic reduction dressing.

Crispy Fried Chicken 20
Tender chicken breast pieces coated in our secret herbs & spices; flashed fried & served with a lemon & dill aioli.

PASTA E' RISOTTO

Risotto con Zucca {GF} 29
Chicken, roasted pumpkin & baby spinach in a honey infused cream sauce; finished with parmesan.

Filei Calabrese 30
Home made spirals, Italian pork sausage, onion, olives, wood fired red peppers tomato & Nduja (spicy Italian salami paste); finished with shaved pecorino cheese.

Spaghetti Alla Marinara 35
Spaghetti with a medley of seafood, garlic & Italian herbs in a braised tomato sauce.

Tagliatelle con Gamberi 35
Tiger prawns, garlic, cherry tomatoes, a hint of chilli in EV olive oil & a splash of white wine.

Filei Pollo e Porcini 30
Home made spirals with chicken, porcini & field mushrooms in a creamy white wine and Parmesan sauce; finished with crispy fried prosciutto

Gnocchi con Pollo e Pesto 29
Gnocchi tossed in with chicken & pinenuts in a creamy pesto sauce; finished with fetta.

Our Pasta Classics

- *Spaghetti Bolognese
- *Gnocchi Napolitana
- *Fettuccini Carbonara
- *Lasagna

28

Tortellini Portofino 29
Beef filled tortellini in a mushroom, bacon & spring onion creamy rose' sauce finished with parmesan.

Gnocchi Sorrentina {V} 29
Gnocchi tossed through a classic tomato & fresh basil sauce with melted scarmoza cheese.

Gnocchi 4 Formaggi {V} 29
Our home made sweet potato gnocchi in a blend of mozzarella, scamorza, pecorino & gorgonzola cheese sauce.

Rigatoni Zozzona 29
A fusion of two favorites the Amatriciana & the Carbonara made with bacon, Italian pork sausage, tomato, cream & egg yolks; finished with shaved pecorino.

Rigatoni Amatriciana 29
Sauted onion, bacon, chilli & Italian herbs in a classic tomato sugo finished with parmesan.

ANTIPASTI

CUSTOM DESIGN YOUR ANTIPASTO FROM ITEMS BELOW

Our wood fired bread	10
Prosciutto	12
Salami Calabrese	10
Leg Ham	10
Smoked Salmon	14
Olive dip	8
Roasted capsicum dip	8
Marinated roasted vegetables (cold)	12
Stracciatella cheese	9
Warm marinated olives	9
Wood fired red peppers	9
Sundried tomatoes	9

CONTORNI

Evviva chips with aioli	10
Sweet potato chips	12
Rosemary & garlic roasted potatoes	10
Italian garden salad	Sml 10 Lrg 15
'Caprese' Tomato, bocconcini, basil, balsamic	15
Rocket, parmesan & balsamic salad	12

Gluten free pasta available add 3.

EVVIVA

WOOD-FIRED PIZZA

Margherita {V} 20 <i>Tomato, mozzarella, oregano & basil.</i>	Pizza Reggiano 25 <i>Tomato, mozzarella, bocconcini, hot salami, Italian pork sausage, olives, garlic & basil.</i>
Capricciosa 25 <i>Tomato, mozzarella, ham, olives, mushroom & artichoke hearts.</i>	Pizza Gamberi 27 <i>Mozzarella, cherry tomatoes, red onion, bocconcini, prawns, rocket & EV olive oil.</i>
Prosciutto Pizza 25 <i>EV olive oil, mozzarella, cherry tomatoes, prosciutto, shaved Grana Padano & fresh rocket.</i>	BBQ Chicken Pizza 24 <i>Tomato, mozzarella, chicken, bacon, pineapple & BBQ sauce.</i>
Tropicale Pizza 24 <i>Tomato, mozzarella, ham & pineapple.</i>	Carnosa Pizza 25 <i>Tomato, mozzarella, ham, salami, Italian sausage & bacon.</i>
Ortolana Pizza {V} 24 <i>Tomato, mozzarella, grilled zucchini, marinated eggplant, wood-fired capsicum, fresh basil.</i>	Pizza Primavera 24 <i>Mozzarella, chicken, avocado, vine ripened cherry tomatoes, Parmesan aioli.</i>
Pizza Carbonara 23 <i>Mozzarella, bacon, cracked black pepper, egg, parmesan & chives.</i>	Pizza Diavola 25 <i>Tomato, mozzarella, ndjua, salami, olives, Calabrese chilli, stracciatella.</i>
Pizza Napolitana {V} 24 <i>Tomato, mozzarella, olives, anchovies & oregano.</i>	Calzone Bomba 25 <i>Enclosed pizza with tomato, mozzarella, Italian sausage, salami, chilli, artichoke hearts & wood-fired red capsicum.</i>
Pizza con Zucca 25 <i>Bocconcini, roasted pumpkin, basil pesto, prosciutto, spinach, feta & balsamic glaze.</i>	Nutella Pizza (calzone option) 24 <i>Wood-fired pizza base topped with Nutella, strawberries. & vanilla ice-cream.</i>
Pizza Caprese {V} 25 <i>Our wood fired pizza topped with fresh tomato, bocconcini, basil, herbs, olive oil & balsamic reduction.</i>	

Gluten free pizza bases add 4.00

INSALATA

Chicken roasted pumpkin & beetroot salad {GF} 27 <i>Grilled chicken breast with roasted pumpkin & beetroot, candied walnuts, stracciatella cheese, mixed lettuce & balsamic glaze.</i>
BBQ Prawn, Calamari & Avocado Salad {GF} 29 <i>Barbequed prawns & calamari on mixed leaves with avocado, fresh lemon, our salsa verde & balsamic.</i>
Mediterranean Lamb Salad. {CBGF} 30 <i>Wood fired marinated lamb back strap served on a Mediterranean salad with roasted peppers, sun dried tomatoes, red onion, continental cucumber, mixed leaves, olives & fetta with a Tzatziki & balsamic dressing & house made wood grissini sticks.</i>

SECONDI- MAINS

Chicken Crepe 30 <i>Chicken, mushroom & leek in a cheese mornay wrapped in our house made crepe, served with sweet potato chips.</i>	Evviva's Parmigiana 30 <i>Chicken breast cotoletta (schnitzel), napoli sauce, leg ham & melted cheese; served with chips & side salad.</i>
Sizzling Garlic Prawns 38 <i>Tiger prawn cutlets cooked in EV olive oil, with fresh garlic, chilli & Italian herbs; served sizzling with a side salad and our wood fired flat bread.</i>	Salt & Pepper Calamari 30 <i>Flash-fried, seasoned flour coated calamari served with chips, a tossed garden salad and aioli.</i>
Cotoletta Milanese 34 <i>Beef Snitzel topped with cherry tomatoes, rocket, stracciatella cheese, EV olive oil & balsamic reduction; served with Italian style roast potatoes.</i>	Chicken in Filo 33 <i>Chicken, sundried tomato & avocado in a creamy bechamel, wrapped in crispy filo pastry; served with roast potatoes and a side salad.</i>
Scallopini Funghi {GF} 35 <i>Beef meddalions topped with sauteed mushrooms & Italian herbs in a creamy white wine sauce; served with potato & crispy bacon croquettes & Italian greens.</i>	

MANGIARE!

Let us feed you the Italian way!

Option A: Arancini, then choose your pizza, pasta with salad \$40 per person

Option B: Leave it to the chef to take you on a culinary tour of Italy \$65 per person.

*for 2 or more people (whole table must participate)

ALLERGENS: While we offer gluten free options, we are not a gluten free kitchen.

We are unable to guarantee that any items can be completely free from allergens.

PLEASE INFORM US FOR ANY DIETARY REQUIREMENTS

A 15% surcharge will apply on public holidays due to increased operating costs.

All prices include GST.

{GF} - Gluten free
{CBGF}- Can be made gluten free
{V} - Vegetarian