# ENTREES & SHARING

**Wood Fired Garlic Focaccia** 15
True Italian style garlic bread
Add mozzarella 4 Add prosciutto 6

**Bruschetta Di Casa (V)** 20
Toasted Evviva bread topped with vine-ripened tomatoes, red onion & basil with EV olive oil; finished with balsamic reducti (Add fetta 3.00)

**Salt 'n' Pepper calamari (GF)** 21
Semolina coated squid flash fried, served with lime herb aioli. (I)

**Trio of Dips** 19
A selection of house made dips served with our wood fired bread.

**Corn Fritters (V)** 19
Tomato chilli jam, aioli and corn salsa with spiced nuts.

**Nonna's Meatballs** 19
Our house made Italian meatballs in a braised tomato sugo; served with crusty bread.

**Arancini (GF)** 16 (additional +6)
Ask us about the arancini of the day

**Salumi Board** 40 (Perfect for 2)
A selection of cured meats & cheese, marinated Antipasto medley, a house made dip, grissini & wood fired flat bread.

**Pulled Pork Sliders** 19
Braised pork shoulder, appleslaw, tasty cheese.

**Potato Croquettes (GF)** 19
House made potato, prosciutto & 2 cheese croquettes with a tomato relish.

**Ascolana Olives (GF) (V)** 15
Crumbed and fried fetta stuffed green olives.

**Salmon on Rosti** 24
Crispy potato rosti topped with smoked salmon, red onion, rocket, Stracciatella cheese, avocado, EV olive oil & balsamic glaze. (A)

**Lamb Arrosticini** 28
Lamb skewers infused with Mediterranean spices with tza tziki grilled haloumi & our wood fired flat bread.

**Bruschetta di Pollo** 24
Lightly toasted ciabatta bread topped with chicken breast, stracciatella cheese, smashed avocado, sundried tomatoes, baby spinach, shaved Parmesan & a balsamic reduction dressing.

**Crispy Fried Chicken** 22
Tender chicken breast pieces coated in our secret herbs & spices; flash fried & served with a lemon herb aioli.

## CONTORNI

Chips with aioli 12
Parmesan tossed chips, truffle aioli 16
Rosemary & garlic roasted potatoes 12
Italian garden salad Sml 9 Lrg 12

# PASTA & RISOTTO

**Risotto Pollo Pesto (GF)** 33
Chicken & sundried tomato in a basil pesto cream sauce; finished with crumbled fetta.

**Gnocchi con Zucca** 34
Potato gnocchi with chicken, creamy roasted pumpkin puree, baby spinach & toasted walnuts.

**Spaghetti Alla Marinara** 39
A medley of seafood, garlic & Italian herbs in a braised tomato sauce. (IA) (Risotto Option)

**Tagliatelle con Gamberi** 39
Prawns & vine ripened cherry tomatoes, with fresh garlic, chilli & EV olive oil. Finished with a lemon-herb pangrattato. (I)

**Spaghetti Bolognese** 32
*The classic recipe*

**Lasagna** 32
Our take on the classic recipe served with a side salad.

**Tortellini Portofino** 32
Beef filled tortellini in a mushroom, bacon & spring onion creamy rose' sauce finished with parmesan.

**Gnocchi Sorrentina (V)** 32
Gnocchi tossed through a classic tomato & fresh basil sauce with melted scarmoza cheese.

**Fettucine Carbonara** 32
Sauteed onion, pancetta, cracked pepper, cream, & parmesan.

**Rigatoni Amatriciana** 32
Sauteed onion, pancetta, chilli & Italian herbs in a classic tomato sugo finished with parmesan.

**Lamb Ragu** 34
Gnocchi in with a slow cooked lamb, tomato & rosemary ragu; finished with pecorino & parmesan.

Gluten free pasta available add 3.

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Evviva

# WOOD-FIRED PIZZA

**Margherita (V)** 24
Tomato, mozzarella, oregano & basil.

**BBQ Chicken Pizza** 26
Tomato, mozzarella, chicken, bacon, pineapple & BBQ sauce.

**Capricciosa** 26
Tomato, mozzarella, ham, olives, mushroom & artichoke hearts.

**Bufalina Pizza** 28
Tomato, buffalo mozzarella, prosciutto & fresh basil.

**Ortolana Pizza (V)** 26
Tomato, mozzarella, grilled zucchini, marinated eggplant, wood-fired capsicum, fresh basil.

**Evviva's Aussie Pizza** 26
Tomato, Mozzarella, bacon, ham, onion, egg.

**Pizza Prosciutto** 27
Mozzarella, cherry tomatoes, prosciutto, rocket, parmesan.

**Pizza Rustica** 27
Pancetta, smoked scamorza, caramelised onion, rosemary and thinly sliced potato.

Gluten free pizza bases add 4
Dairy free cheese available

**Pizza Reggiano** 27
Tomato, mozzarella, bocconcini, hot salami, Italian pork sausage, olives, garlic & basil.

**Pizza Gamberi** 29
Mozzarella, cherry tomatoes, red onion, bocconcini, prawns, rocket & EV olive oil. (I)

**Carnosa Pizza** 27
Tomato, mozzarella, ham, salami, Italian sausage & bacon.

**Pizza Damiano** 26
Tomato, mozzarella, ham, olives, anchovies, oregano, cracked pepper.

**Pizza Diavola** 27
Tomato, mozzarella, ndjua, salami, olives, Calabrese chilli, & pecorino cheese.

**Pizza Tropicale** 26
Tomato, mozzarella, ham, pineapple

**Calzone Classica** 27
Enclosed pizza with tomato, mozzarella, leg ham, mushrooms, parmesan, oregano and olives.

## DESSERT PIZZAS

**Nutella Pizza** 26
Wood-fired pizza base topped with Nutella, strawberries. & vanilla ice-cream.

**Pizza Amalfi** 26
Lemon curd, powdered sugar & marscarpone.

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 REQUIRMENTS

A 15% surcharge will apply on public holidays due to increased operating costs.
All prices include GST.

# SALADS

**Pumpkin & Beetroot Salad (GF)** 23
Roasted pumpkin & beetroot, sundried tomatoes, candied walnuts, crumbled fetta, mixed leaves & balsamic glaze.
Add grilled chicken breast 6
Add grilled Beef 8
Add Smoked Salmon 8 (A)

**Prawn & Avocado Salad (GF)** 29
Seasoned flour dusted flash-fried prawns, avocado, mixed leaves, cucumber, tomatoes and pickled red onion, finished with a creamy green goddess dressing. (A)

# MAINS

**Evviva's Parmigiana** 35
Chicken breast cotoletta (schnitzel), Napoli sauce, leg ham & melted mozzarella; served with chips & side salad.

**Crispy Skin Salmon (GF)** 38
Pan-seared Atlantic salmon with romesco sauce, charred broccolini & rosemary roasted potatoes. (A)

**Chicken Filo** 36
Chicken, mushroom & leek in a creamy mornay sauce, wrapped in golden crisp filo pastry and served with a classic garden salad.

{GF} - Gluten free
{V} - Vegetarian
(A)- Australian Seafood
(I) -Imported Seafood

**Scallopine con Funghi** 39
Pan-seared beef medallions with sautéed mushrooms in a creamy Pinot Grigio sauce, served with crispy potato rösti, broccolini & golden fried enoki mushrooms.

**Garlic Prawn Smash (GF)** 39
Tiger prawns in a creamy Prosecco & garlic sauce, served over crispy smashed saffron arancini and finished with fresh lemon zest & herb oil. (I)

**Scotch Fillet Steak** 52
300g steak served with pumpkin purée, charred onion, fondant potato, broccolini & a Sangiovese red wine jus.

Driven by passion..fuelled by pizza.