

PASTA

PENNE ARRABBIATA | \$24

Cacciatore Salami, Kalamata Olives, Chilli, Garlic tossed in Napolitana Sauce

SPAGHETTI MARINARA | \$29

King Prawns, Scallops, Fresh WA Mussels, Calamari, Garlic, Chilli,

Parsley tossed in Napolitana Sauce

FETUCCINE CARBONARA | \$23

Crispy Pancetta, Cracked Pepper, Touch of Cream, Whole Egg Sauce with Parmesan Cheese

Add Chicken + \$5 | Add Mushroom +\$4

SPAGHETI AGLIO E OLIO (V) | \$19

Olive Oil, Garlic, Chilli, Parmesan, Parsley

UPGRADE TO : Chilli Prawns with Cherry Tomatoes + \$6

SPAGHETTI BOLOGNAISE | \$23

12 Hours slow cooked Beef and Pork in Red Wine and Napolitana Sauce, Parmesan

PENNE POLLO | \$25

Mixed Mushroom and Porcini Mushrooms, Chicken in Creamy Garlic Sauce, Parmesan

SPAGHETTI ALLA PUTTANESCA | \$24

Anchovi, Cherry Tomatoes, Garlic, Olives, Capers & Basil tossed w/Spaghetti (Contains Nuts)

HOME MADE GNOCCHI | \$26 - Pick a sauce from below

LAMB RAGU, 12 Hour Braised Lamb Sausage , Parmesan

ZUCCA, Gnocchi with Pumpkin Sauce with Walnuts and Rocket (V)

SORRENTINA, Baked with fried Eggplants and Fresh Mozzarella (V)

GORGONZOLA, Gnocchi in Blue Cheese Sauce with Walnuts and Rocket (V)

VEAL TORTOLINI ROMANO | \$27

Tortolini with Crispy Panchetta, Garlic, Parsley in Rose Sauce, Parmesan

RISOTTO | \$24 | Pick a sauce from below

ZUCCA, Pumpkin Cream, Chicken, Walnuts and Rocket

FUNGHI, Mixed Mushrooms in Creamy Garlic Sauce, Truffle Oil, Parmesan, Rocket (V)

GAMBARI, King Prawns tossed with Cherry Tomatoes, Garlic, Parsley in Napolitana Sauce

Rocket + \$6

FETTUCINE GAMBARI | \$29

King Prawns tossed with Garlic, Cherry Tomatoes and Parsley in Creamy Rose Sauce, Rocket

HOMEMADE LASAGNA | \$26

Baked Layers of Pasta, Bolognese, Bechamel Sauce, Cheese and side of Garden Salad

FETTUCINE MEATBALLS | \$25

Fettucine Napoletana with 5 pieces of Homemade Meatballs, Parmesan

SPAGHETTI AL PESTO BURRATA (V) | \$27

Genovese Pesto with Spaghetti, Fresh Burrata Cheese, Fresh Cherry Tomatoes,

Walnuts, Dizzle of Basil Pesto (Contains Nuts)

KIDS MENU

SPAGHETTI BOLOGNAISE | \$13

GNOCCHI NAPOLITANA (V) | \$15

KIDS CHICKEN N CHIPS | \$13

KIDS SPAGHETTI N CHEESE (V) | \$12

KIDS MARGHERITA (V) | \$15

KIDS HAWAIIAN | \$16

KIDS FISH N CHIPS | \$12

DESSERTS

HOMEMADE TIRAMISU | \$13

A Coffee flavoured cake made with our traditional recipe

VANILLA PANNACOTTA | \$8

Served with Strawberry or Passionfruit dressing, Fresh Fruit

NUTELLA PIZZA | \$16

Nutella, Fresh Strawberry, Icing Sugar, Vanilla Ice-Cream

NUTELLA CALZONE PIZZA | \$17

Nutella, Banana, Strawberry Sauce N Fresh Strawberries

GELATO & SORBETS | 1 Scoop \$4.50 | 2 Scoops \$7.00

Please ask your server for flavours



DINE IN MENU



OPEN 7AM TO 9PM

BREAKFAST | LUNCH | DINNER

Ph.: 08 9344 5830 | 0451 999 921

www.lavitacafe.com.au

STARTER

ITALIAN BREAD (V) | \$7

Choice of toasted bread or garlic bread

MARINATED OLIVES AND FETTA (V) | \$10

PIZZA GARLIC BREAD (V) | \$12 | Cheesy | + \$3

Garlic, Olive Oil, Rosemary, Oregano, Parsley

CHIPS (V) | SMALL \$7 | LARGE \$12

Steak cut Chips, Aioli

TRADITIONAL ARANCINI (V)(4) | \$15

Napolitana sauce and Mozzarella filled rice balls, Cheesy sauce and side of mixed salad

PIZZA BRUSCHETTA (V) | \$24

Garlic Pizza Bread, Fresh Cheery Tomatoes, Basil, Oregano, Fresh Burrata Cheese Ball, Basil Pesto, Balsamic drizzle

(Contains Nuts)

LEMON PEPPER CALAMARI | \$16

Lemon Pepper dusted, Lemon wedge, Aioli and a side of salad

GRILLED CACCIATORE | \$11

Grilled Crisp Salami, Mix Lettuce, Lemon

BEEF CARPACCIO | \$19

Sliced Beef Girolle, Salt, Pepper, Lemon, Parmesan, Rocket, Capers, Truffle Oil



MAINS

CHICKEN PARMI | \$27

Crumbed Chicken Breast, Napolitana Sauce, Cheese with a side of salad N Chips

POLPETTE PARMIGIANA | \$26

Homemade 6 meatballs in Napolitana sauce, baked with mozzarella, a side of Ciabatta toast

CHICKEN SCALOPPINI | \$28

Medallions of Chicken Cooked with your choice of sauce (Marsala OR Mushroom sauce),

served with a side of salad and chips

PORTERHOUSE STEAK | \$33

Grilled to your liking, side of Chips, Onion Rings and Garden Salad

Add Garlic Sauce+\$2 | Add Creamy Pepper +\$2 | Add Creamy Porcini Mushroom +\$4 |

Add Garlic Prawns +\$6

GRILLED SALMON OR BARRAMUNDI | \$31

Served with mashed Potato and Garden Salad

GARLIC KING PRAWNS | \$32

Creamy Garlic Prawn Sauce tossed with Cherry Tomatoes served with Risotto Rice and Garden Salad

CHILLI MUSSELS WITH CIABATTA | \$28

WA Grown Fresh Mussels tossed with Garlic,Chilli, Baby Capers in Napoletana Sauce,

Lemon wedge with 2 Ciabatta Toasts

WOODFIRE PIZZA BIANCA

CARAMELLA | \$26

Pumpkin Cream Base, For Di Latte Mozzarella, Crispy Bacon, Caramelised Onion,

Walnuts & Parmesan

AMORE | \$27

Gorgonzola Base, Truffle Oil, Ham, For Di Latte Mozzarella, Mushroom,

Potato,Rosemary

4 CHEESE (V) | \$25

Gorgonzola Base, For Di Latte Mozzarella, Parmesan, Proulone

ASSASSINA | \$25

Cream Base, Red Onion, For Di Latte Mozzarella, Proulone, Fresh Italian Sausage

PORCINI & TRUFFLE (V) | \$27

Cream Base, Buffalo Mozzarella, Porcini Mushrooms, Mixed Mushrooms, Parlsey & Truffle Oil

CALZONE (folded) | \$27

Leg Ham, Mushroom, For Di Latte Mozzarella, Proulone topped with San Marzano

POLLO | \$26

Cream Base, For Di Latte Mozzarella, Chicken, Mushroom, Bacon

VEGGIE CALZONE (folded)(V) | \$27

Zucchini, Mushroom, Olives, Onion, Capsicum, For Di Latte Mozzarella, Proulone, topped with San Marazano



WOODFIRE PIZZA ROSSA

MARGHERITA (V) | \$21

San Marzano, Fiordilatte Mozzarella, Fresh Basil

Popular Add On: San Daniele Prosciutto +\$5

PIZZA MARINARA (V) | \$19

San Marzano, Garlic,Extra Virgin Olive Oil, Oregano, Basil

SAN-DANIELE & BURRATA | \$29.50

San Marzano, Fiordilatte Mozzarella, San Daniele Prosciuttos, Rocket, Fresh Burrata, Cheese & Drizzle of

Basil Oil (Contains Nuts)

CAPRICCIOSA | \$27

San Marzano, For di latte Mozzarella, Ham, Mushroom, Artichokes, Olives, Capers

BUFALINA (V) | \$26

San Marzano, Buffalo Mozzarella (cooked), Cherry tomato, Parmesan, Basil

ORTOLANA (V) | \$26

San Marzano, For di latte Mozzarella, Marinated Grilled Capsicum, Zucchini, Eggplant, and Parsley

VEGAN | VEGETARIAN (V) | \$26

San Marzano, Vegan cheese | For Di Latte Mozzarella, Cherry Tomatoes, Zucchini, Red Onion, Olives, Parsley

PEPPERONI | \$25

San Marzano,Calabrese hot salami, For Di Latte Mozzarella

PUTTANESCA | \$27

San Marzano, Anchovies, Olives, Capers, Fresh Rocket, Fresh Chilli and Fresh Buffalo Mozzarella

MEDITERRANEO | \$26

San Marzano,For di latte Mozzarella,Lamb Sausage, cherry tomatoes, Feta & Oregano

SABRINA FERILLI | \$25

San Marzano,For di latte Mozzarella, Salami, Mushroom, Olives

SUPREMO | \$29

San Marzano,For di latte Mozzarella, Ham, Bacon, Salami, Capsicum,Onion, Mushroom

HAWAIIAN | \$25

San Marzano, For di latte Mozzarella, Ham, Pineapple & Parmesan

MEAT LOVER | \$27

San Marzano,For di latte Mozzarella, Bacon, Hot Salami, Fresh Pork Sausage, Red Onion

GAMBARI | \$29.50

San Marzano,For di latte Mozzarella, Prawn, Chilli, Cherry Tomato, Rocket & Feta

FRUTTI DI MARE | \$29.50

San Marzano,For di latte Mozzarella, King Prawns, Local Squid & Scallops, Cherry Tomatoes, Parsley & Feta

TOSCANA | \$26

San Marzano,For di latte Mozzarella, Grilled Chicken tenderloins, Capsicum, Onions & Drizzle of Basil Oil

(Contains Nuts)

PIZZA PARMIGIANA | \$26

San Marzano,For di latte Mozzarella, Grilled Eggsplants, Fresh Italian Pork Sausage, Parmesan Cheese



SALAD

CAPRESE SALAD (V) | \$17

Fresh Mozzarella, Sliced Tomatoes, Basil, Oregano, Pepper,

Olive Oil, Balsamic Glaze (Contains Nuts)

ROCKET N PEAR SALAD (V) | \$15

Rocket, Pear, Walnuts, Parmesan, Balsamic Dressing,

and Olive Oil

GREEK SALAD (V) | \$15

Mix Leaves, Feta, Cherry Tomatoes, Red Onion, Cucumber, Carrot, Olive Oil and Balsamic Glaze

CAESAR SALAD | \$16

Crisp Cos Lettuce, Egg, Crisply Bacon, Anchovies, Croutons, Parmesan and Light Dressing

BUSH SEAFOOD SALAD | \$26

Marinated with bush spices,Grilled Prawns,Scallops & Calamari,Avocado, Feta and Mixed Greens

GRILLED VEGETABLES (V) | \$14

Mushroom, Eggplant, Zucchini, Carrot , Grilled Capsicum, Garlic Served Fresh



DRINKS

HOT DRINKS

Espresso | Double Espresso

Short Macc | Piccolo

Latte | Cappuccino | Flat White

Long Macc | Hot Choc | White Hot Choc

Affogato

Mocha | Matcha Latte | Dirty Chai | Chai Latte | Turmeric Latte

\$3.50 | \$4.00

\$4.00

\$4.50

\$5.00

\$6.00

\$5.50



Upgrades - Medium | Mug +0.50 | Large +\$1.00 |

Almond | Soy | Oat | Lactose free milk +\$0.60 |

Extra Shot +\$0.60 |

Decaf +\$0.60 |

Vanilla | Hazelnut | Caramel +\$0.60

TEA POTS

English Breakfast | Early Grey |

Honey Dew | Peppermint |

Chamomile | Green Tea |

Lemongrass | Malabar Chai |

Fruit of Eden

\$4.60



ICED DRINKS

Iced Long Black | Iced Latte

\$5.30 | \$5.90

\$6.10

Iced Chai | Iced Matcha

With Ice - Cream N Whipp Cream

\$6.50

Iced Coffee | Iced Chocolate | Iced White Choc

\$6.90

Iced Mocha | Iced Dirty Chai | Iced Strawberry White Choc

\$7.10

Caramel Coffee Frappe | Chocolate Frappe | Mocha Frappe

SMOOTHIES

(12 Oz. Regular Glass)

\$9.50

Flavours (Fresh Fruits)

Banana | Mixed Berry | Mango | Strawberry

Milk Options:

Lactose Free | Soy | Oat Milk | Almond Milk

MILK SHAKES (With Cream N Ice Cream)

(16 Oz. Large Glass)

\$7.00

Vanilla | Banana | Caramel | Chocolate

Strawberry | Mint | Mango | Coffee

(Upgrade to thick shake +\$1.50)



BREAKFAST

TOAST | FRUIT TOAST | BUTTER CROISSANT | \$7

2 Pieces Toasts (Ciabatta | Wholemeal | Whole Grain | White Bread | Gluten Free)

Fruit toast or a Croissant w/Honey, Vegemite, Jam, Butter



EGGS YOUR WAY | \$13.50

(Fried, Poached or Scrambled) on 2 toasted Cibatta (V)

ADD ONS: Bacon (2 rashers) \$4 | Hash Brown (1) \$2 | Extra Egg (1) \$3 |

Smashed Avocado \$5 | Grilled Halloumi \$5 | Smoked Salmon \$5 | Grilled Mushroom \$4 | Grilled Tomato \$3 | Shaved Ham \$4 |

Grilled Chorizo \$5 | Sliced Chicken Breast \$5 | Side Garden Salad \$4 | Hollandaise Sauce \$2

EGGS WITH CIABATTA N BACON | \$16.50

2 Ciabatta Toasts with Eggs Your Way (Scrambles | Poached | Fried Eggs), Bacon

EGGS BENEDICT | \$18

2 Ciabatta Toasts, 2 Poached Eggs, Hollandaise sauce, and choice of:

SPINACH SALMON | SPINACH MUSHROOM | SPINACH HAM | SPINACH BACON

BLAT BENNY CROISSANT | \$22

Classic Bacon, Lettuce, Avocado, Tomato on a Croissant with Poached Eggs, Hollandaise Sauce

MAKE YOUR OWN OMELETTE

Choose any 3 ADD ONS \$16 | Choose any 4 ADD ONS \$18

Cheese | Tomato | Spinach | Feta | Mushroom | Ham | Bacon | Chorizo | Chicken | Smoked Salmon

BIG BREAKFAST | \$24

2 Ciabatta Toasts, Eggs, Bacon, Mushrooms, Wilted Spinach, Homemade Beans, Tomatoes, Hashbrown (V-Replace Bacon to Halloumi)

BREAKFAST BURGER | \$16

Brioche Bun, Hash Brown, Fried Egg, Bacon, Spinach with Bbq Sauce & Cheese, Smash Avo

BREAKFAST BRUSCHETTA (V) | \$17

2 Ciabatta Toasts, Smashed Avo, Wilted Spinach & Cherry Tomatoes, Feta, Zatar, Basil Oil (Contains Nuts)

ADD 1 EGG | +\$3

FRENCH TOAST | \$17

2 French Toasts w/fresh Fruits, Vanilla ice-cream, butter, Maple syrup & Icing sugar

CLASSIC PANCAKES | \$17

3 Pancakes Topped with Fresh Fruit, Vanilla ice-cream, Maple Syrup & Icing sugar

GRANOLA BOWL | \$14

Fresh Fruit N Yoghurt (V), Seasonal Fruit, Passionfruit coulis, Mint, Yoghurt and Honey



KIDS BREAKY

KIDS PANCAKES | \$11

2 Pancakes with Vanilla ice-cream, Maple Syrup & Icing Sugar

KIDS EGGS ON TOAST | \$12

(A Fried, Poached or Scrambled Egg) on White Toast with a Hashbrown (V)

KIDS FRENCH TOAST | \$11

A French Toast with Vanilla ice-cream, Butter, Maple Syrup & Icing Sugar

