

• VIA •

CAMPANELLA

CUCINA + BAR

PRANZO

LUNCH SPECIALS

Delicious Selections

MONDAYCLOSED

TUESDAY - FRIDAY12PM TILL LATE

SATURDAY - SUNDAY.....12PM TILL LATE

LUNCH SPECIAL

\$27

–DELICIOUS SELECTIONS–

Recommended by Salvatore

LINGUINE AGLIO OLIO ACCIUGHE E PEPERONCINO

Silky linguine with Italian anchovies, local extra virgin olive oil and our home grown chilli and garlic

RAVIOLI DI AGNESE

Hand made ravioli filled with ricotta & spinach in a creamy field mushroom and napoli sauce topped with garden fresh herbs

GNOCCHETTI CAMPAGNA

Hand rolled gnocchi tossed with pumpkin, spinach, cherry tomatoes, pine nuts, chilli, garlic and local extra virgin olive oil

PAPPARDELLE CREMA E FUNGHI

Ribbons of pappardelle in a creamy sauce with sautéed filed mushrooms, garden fresh parsley and parmesan cheese

PAPPARDELLE CON SUGO DI VITELLO

Ribbons of pappardelle with our classic slow cooked veal ragu topped with garden fresh herbs

GNOCCHETTI LIGURE

Hand rolled gnocchi in a sauce of freshly house made pesto made from our own garden fresh garlic, basil, pine nuts, freshly squeezed lemon, local extra virgin olive oil and grated parmesan

PENNE PUTTANESCA

Classic penne pasta tossed in a classic napoli sauce of anchovies, capers, black olives, chilli, garlic, garden fresh oregano and parsley

PENNE AMATRICIANA

Penne in a traditional napoli sauce tossed with garlic onions, pancetta, field mushrooms and garden fresh herbs

PENNE ARRABBIATA

Penne in a traditional napoli sauce tossed with our own garden fresh mixed herbs, garlic, onions, and spicy chilli

PARMIGIANA DI MELANZANE

Just like Nonna makes it, oven baked layers of eggplant, mozzarella, basil from our garden, napoli and parmesan + Garden salad

LUNCH SPECIAL

\$31

–DELICIOUS SELECTIONS–

Recommended by Salvatore

PENNE AL SALMONE

Fresh Tasmanian salmon in a creamy napoli sauce with black olives, pistachio nuts and garden fresh herbs

AGNOLOTTO D'ANATRA

Hand made pillows filled with tender slow cooked duck in a rich creamy merlot sauce of garlic, sage, parmesan, cream and garden fresh herbs

SPAGHETTI MARINARA IN BIANCO

Fresh locally sourced tiger prawns, scallops, baby calamari and mixed shellfish tossed with silky ribbons of linguine in garlic, lemon, parsley and extra virgin olive oil

SPAGHETTI MARINARA CON POMODORO

Fresh locally sourced tiger prawns, scallops, baby calamari and mixed shellfish tossed with silky ribbons of linguine in a traditional napoli sauce with parsley

RISOTTO FUNGHI E ASPARAGI

Variety of fresh field mushrooms tossed with porcini, white truffle emulsion, white wine, onions, garlic and garden fresh asparagus and topped with shaved parmesan

PESCE E PATATINE FRITTE

Traditional Batter or Chargrilled

Fresh deep sea Rockling fillets, served with a crisp green garden salad, shoe string fries and homemade tartare sauce

DRINKS

Enjoy a complimentary glass of our exclusive Via Campanella Wine

- SA Cabernet Merlot
- NZ Sauvignon Blanc
- Italian Prosecco

or

Your choice of soft drink

or

San Pellegrino Sparkling Mineral Water