



PIZZA WINE & LOVE

Bread

- Focaccia** fresh baked 7.5v
- Focaccia** kalamata olives, olive oil 10v
- Garlic Bread** fresh baked, garlic butter 9.5v
- Bruschetta** tomato, basil, garlic 13.5v
- Greek Dips** garlic bread, tarama, eggplant, hummus 14.5v

Small Shares

- Melanzane Parmigiana** eggplant, mozzarella, napoli, basil 18.5v
- Arancini** porcini mushroom, parmesan, chilli mayo 16.5v
- Saganaki** pan fried cheese, fig, honey 18.5gf v
- Calamari** lemon pepper herb, capsicum, aioli 16.9
- Feta Parcels** thyme honey, black sesame seed 16.5v
- Eggplant Frites** cumin dip 14v
- Chargrilled Chicken Skewers** tahini dip 18.9gf
- Grilled Vegetables** seasonal vegetables 19v

#Apologies for any inconvenience however we only split bills evenly at Ca de Vin
#A payment processing fee will apply for all card transactions

Pasta (gluten free pasta available)

- Agnolotti** spinach, ricotta, burnt butter, sage, pine nuts, parmesan 27v
- Fettuccine Ragu** slow braised veal, parmesan 26.5
- Pappardelle Picchio Pacchio** garlic, napoli, basil, cherry tomato, parmesan 23.9v
- Rigatoni Arrabbiata** calabrese salami, tomato, olive, parmesan, chilli 26.9
- Linguine Cartoccio** seafood, garlic, chilli, tomato 34.5
- Penne Pollo** mushroom, pancetta, garlic, chilli, pesto, chicken, cream, parmesan 26.5
- Gnocchi Quattro Formaggi** gorgonzola, parmesan, groviera, provolone 27v

Pizza (gluten free pizza base available add \$4)

- Margherita** napoli, fiore di latte, basil 20.5v
- Napoli** napoli, fiore di latte, mozzarella olives, anchovies, capers, garlic, chilli 23.5
- Salsiccia** napoli, pork & fennel sausage, fiore di latte, potatoes, crispy onion, chilli, rosemary 27
- Mushroom** roasted mushroom, fiore di latte, mozzarella, garlic, chilli, truffle oil 23.5v
- Patate** rosemary potatoes and roasted garlic, fiore di latte, mozzarella 24.5v
- Calabrese** napoli, mozzarella, mushroom, soppressata salami, olives, chilli, garlic 25.5
- Marinara** napoli, pipies, prawns, mussels, fish fillet, fiore di latte, garlic, chilli 28.9
- Jamon** napoli, mozzarella, fiore di latte, jamon, rocket, parmesan, truffle oil 27.5
- Carne** napoli, mozzarella, pancetta, chorizo, soppressata salami, garlic 28.9

Mains

- Paella** seafood, chorizo, chicken, green pea **For1 33gf**
For2 53gf
- Calamari Salad** green leaf, fennel, capsicum 29.5
- Cotechino** cured spiced pork sausage, lentils 27gf
- Barbecued Striploin Steak** Grass fed, 60 days dry aged (350gr) Gippsland 35gf
- Lamb Skewers** greek salad, tzatziki, flat bread Sovereign Hill 31.5

Sides

- Beetroot Salad** feta, pistachio, balsamic, olive oil 15v
- Baby Cos Salad** spring onion, dill, cucumber, baby cos lettuce, olive oil, lemon dressing 14gf v
- Goat's Cheese Salad** leaves, walnuts, mustard dressing 14gf v
- Pumpkin Salad** rocket, roasted pumpkin, pine nuts, parmesan, red wine vinaigrette 14gf v
- Chips** aioli, tomato sauce 12v



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