

## ***Starters to share***

**Bread & Olives** Balsamic reduction, olive oil, our olives, toasted focaccia 7.5

**Garlic bread / Herb bread** 5.9 Add mozzarella 1.0

**Soup** w` toasted focaccia bread 8.9

**Vagabondo platter (serves 2)** Chefs selection of dip, char grilled pita bread, prosciutto, salt & pepper calamari, our olives, tuscan chicken skewers, arancini spheres, char grilled chorizo & fetta ~Vegetarian option available 23.9



**Bruschetta pomodoro (v)** Marinated tomato, basil, garlic, balsamic vinegar, extra virgin olive oil 9.9

**Bruschetta Italiano** Marinated tomato, bocconcini, prosciutto, garlic and fresh basil with extra virgin olive oil and balsamic vinegar 10.9

**Bruschetta Vagabondo (v)** Slow roasted tomato, avocado, feta, rocket, extra virgin olive oil and balsamic vinegar 10.9

**Arancini (v)** ~ Risotto spheres of pea, pumpkin, mozzarella cheese and herbs, served with basil pesto, creamy pomodoro sauce 10.9

**Wedges** ~with sour cream and sweet chilli sauce 9.5 / **Steakhouse chips** ~with tomato sauce 8.0

### **Monday-Friday Lunch time only 11:30-3:00**

#### ***Toasted Gourmet Focaccia \$ 9.90***

**Tuscan Chicken** with sliced mushrooms, cheese, avocado, fresh tomato, aioli

**Vegetarian (v)** with feta, basil almond pesto, roast capsicum, slow roasted tomato, mushroom

**Leg ham** with cheese, fresh tomato, lettuce, onion marmalade

**Salami** with cheese, kalamata olives, fresh tomato, almond pesto, rocket

**Smoked Atlantic Salmon** with sour cream, spanish onion, capers, fresh rocket, sweet chilli sauce

**Tuna** with boiled egg, aioli, lettuce, cheese

#### ***Gourmet burgers w` chips \$ 14.90***

**Vegetarian (v)** Field mushroom, onion marmalade, beetroot, fresh tomato, rocket, in toasted bap roll

**Chicken** with fresh tomato, lettuce, swiss cheese, aioli, in toasted bap roll

**Veal** with onion marmalade, beetroot, fresh tomato, rocket, in toasted bap roll

## Pasta

**Linguini salmone** Atlantic smoked salmon, capers and capsicums in a white wine fresh house made stock and cream sauce 20.9

**Penne siciliana** Chorizo sausage, kalamata olives, tomato in our own house made stock with basil pesto and a touch of cream 17.9

**Penne con pollo** Chicken breast pieces, mushrooms, spring onion and semi dried tomato in light white wine, fresh house made chicken stock and a touch of cream 17.9

**Linguini gamberi aglio e olio** Garlic and olive oil with king prawns, finished with fresh parsley, rocket and chilli 21.9

**Linguini puttanesca (v)** Kalamata olives, semi dried tomatoes, capers, garlic, chilli, pomodoro sauce and finished with fresh basil and touch of extra virgin olive oil 16.9

**Penne zucca (v)** Roast pumpkin, tomato, spinach, sage and toasted almonds in a creamy pomodoro sauce 16.9

**Linguini marinara** Fresh mussels, calamari strips, fresh fish pieces, king prawns, fresh tomato with fresh house made stock, parsley and extra virgin olive oil 21.9

~Gluten free penne pasta available 3.0 extra~



## Light Meal

Popular Choice

**No carbs (gf)** Thin char grilled veal with roasted pumpkin, sautéed spinach, slow roasted tomato, and field mushroom, finished with our onion marmalade 17.9

## Risotto

**Gamberi risotto (gf)** King prawns sautéed in white wine with fresh tomato, garlic, fresh rocket, chilli, a touch of cream and fresh house made stock 21.9

**Chicken risotto (gf)** Chicken breast pieces, pumpkin, spinach, feta and semi dried tomato finished with a touch of cream, and fresh house made chicken stock 19.9

**Field mushroom risotto (gf) (v)** fresh field and fresh button mushrooms, garlic, onion, cream, fresh house made stock, finished with fresh rocket, parmesan cheese 17.9

## Salad

**Salt & pepper calamari salad** Tender calamari strips atop a salad of cherry tomatoes, rocket & roasted almonds, finished with a balsamic & caramelised onion dressing 16.9

**Lamb salad (gf)** Mixed greens with feta, tomato, cucumber, olives and spanish onion with char grilled, medium rare harissa dusted lamb pieces, and citrus dressing 21.90

**Vagabondo salad (gf) (v)** Mixed leaves, roast pumpkin, feta, semi dried tomatoes and vaga's house dressing 15.9 ~ **Add grilled chicken breast 3.0**

**Tuna Salad (gf)** Tuna tossed with mixed leaves, hard boiled egg, spanish onion, cucumber & beetroot, dressed in vaga's citrus dressing, finished with vaga's aioli 16.9

**Gamberi salad (gf)** King prawns with garlic and chilli mixed with lettuce, cucumber, spanish onions, vaga's house dressing, finished with vaga's aioli **E-17.9 M-23.9**

**Caesar salad** Cos lettuce, char grilled bacon, garlic croutons and anchovies with shaved parmesan, boiled egg, vaga's Caesar dressing 16.9 ~ **Add grilled chicken breast 3.0**



## Mains

**New** **Moroccan Chicken Stew** Braised chicken with onion, mixed spices, prunes, chick peas and house made stock, served with a tomato, coriander cous cous 23.9

**New** **Bistecca Pizzaiola (gf)** Grain Fed MSA Scotch fillet char-grilled and served on garlic mash, finished with a pizzaiola sauce of pomodoro, garlic, mushroom, capsicum, fresh tomato 27.9

**Harissa lamb** Char grilled lamb rump, medium rare, dusted with harissa spice, atop garlic mash with steamed beans, finished with a mushroom and mustard seed sauce 25.9

**Cotoletta** Crumbed chicken breast topped with pomodoro sauce, mozzarella cheese basil pesto, side salad and steakhouse chips 18.9

**Fish & chips** Barramundi fillets dusted in tumeric spiced batter, served with steakhouse chips, side salad greens with balsamic vinegar dressing, tartare sauce and lemon wedge 21.9

**Scaloppine Vagabondo (gf)** Tender veal, king prawns, garlic and spanish onions in a creamy pomodoro sauce served on garlic mash 25.9

**Barramundi (gf)** Baked barramundi fillet on garlic mash, finished with an olive, caper and pomodoro sauce 22.9

**Veggie stack (gf) (v)** Stuffed capsicum of rice and pomodoro sauce with baked field mushroom, onion marmalade, slow roasted tomato, sautéed spinach and a creamy almond pesto sauce 20.9



**Mains can be served with garden salad OR steamed vegetables for 3.0**

**Please allow a *Minimum* of 20 minutes cooking time for all main dishes**

# Pizza

All pizzas made fresh to order with pomodoro sauce, mozzarella cheese and lightly flavoured with fresh herbs 'n' spices. Sizes 9" 12" 15"

**Gluten free pizza base available -small size only, extra \$4.0**

**Best Seller**

**Sams spesh** Leg ham, salami, bacon, mushroom, roast capsicums, onion, kalamata olives, fresh tomato and parsley 16.5/19.5/23.5

**Margherita (v)** Fresh tomato, garlic & fresh basil 12.0/16.0/20.0

**Tropicale** Leg ham and pineapple 12.0/16.0/20.0

**Calabrese** Roast capsicum, salami, olives and fresh basil 12.5/16.5/20.5

**Rosamaria (v)** Roast pumpkin, roast capsicums, feta & roasted almonds 13.9/18.5/22.9

**Santorini** Lamb, feta, kalamata olives, onion & minted yoghurt 14.9/19.9/22.9

**Piccante** Leg ham, salami, roast capsicums, spanish onion, kalamata olives & chilli 13.9/18.9/22.9

**Staff's Choice**

**Chorizo** Chorizo sausage, roast capsicums, spanish onions, chilli, topped with fresh rocket 13.9/18.9/22.9

**Marinara** Seafood delight of mussels, squid, king prawns, anchovies, fresh tomato, chilli, & garlic 16.9/19.9/23.9

**Gambino** King prawns, avocado, spanish onion, garlic, fresh tomato & parsley 16.5/19.5/23.5

**Tuscan Chicken** Tuscan spiced chicken, avocado, mushroom, cherry tomato & fresh home grown rocket 13.9/18.5/22.9

**Garcia** Salami, bacon, ham, chicken and BBQ sauce 13.9/18.9/22.9

**Vaga's Calzone** Any pizza filling with bolognese or pomodoro sauce 18.9

**All half 'n' half pizzas (medium and large only) extra 2.0**

**All takeaway boxes from eat in pizza incur extra 1.0**

**Gluten free pizza base available -small size only extra 4.0**

**Don't forget to order Dessert!**

**See our display fridge for a range of yummy sweets & Gelati**

# Welcome to Caffe Vagabondo

Your hosts Sam and Melina, Ginetta and Deanna welcome you to Caffe Vagabondo...

First established in 1994, Sam Melina & Family have been operating Vagabondo since 2002, "Our vision is to provide our customers with exceptional service and innovative dishes using the freshest local produce."

Sam decided with his family to have an Italian - Mediterranean Restaurant where they could add the food of their heritage to the menu including Nonna's marinated olives, roasted capsicums, slow roasted tomatoes and fresh rocket, grown in their garden at home...

The kitchen is continuously sizzling with freshly made stocks and sauces.

..Where their love and genuine affection for their customers is actually more about making their guests feel like good friends coming to their home for a family meal...

Vagabondo has won an accolade of awards, the latest being **State winners** of the "**I LOVE FOOD**" awards 2009, made more special as voted by its customers.... but they are more proud of the work they do for charities, including Ronald McDonald House, Camp Quality, Kiwanis, Flinders Medical Centre foundation, Breast Cancer Australia, sponsoring a World Vision child and more....

Vagabondo is actually the first merchant in South Australia to become part of the 'Ezygive' charity card, which involves many other charities.

..Ensuring their food has vegetarian, gluten free, lactose or caffeine intolerant and other dietary options using fresh produce and baking and char grilling as many items as possible to avoid deep frying food...

When asked why they own a Restaurant, the family all agree it is because they love and care for their wonderful customers and think the restaurant is the best, the happiest and the friendliest in the state...

'Enjoy the wonderful food and the experience'

## Buon Appetito!

*WELCOME TO OUR PLACE...*

*At Vagabondos we believe in making a difference.*

*Our thoughts create a ripple effect.*

*We can all start now! Be*

*Joyful, Have Fun,*

*Hang Out With Us.*

[www.caffevagabondo.com.au](http://www.caffevagabondo.com.au)

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